

and used in tea imparts to the latter a most delicious flavor suggesting orange pekoe.

Spiced Cranberry Jelly. Pick over and wash one quart of cranberries. Put in a saucepan, add one cupful of boiling water, and let boil until cranberries are soft. Rub through a sieve, and add one-third cupful of water, two cupfuls of heated sugar, a three-inch piece of stick cinnamon, twenty-four whole cloves and six allspice-berries. Again bring to the boiling point and let simmer very gently fifteen minutes. Skim, add a few grains of salt, turn into individual molds, and chill.

Prunes. One heaping tablespoonful of powdered gelatine, two cupfuls of water, half a pound of good prunes, three tablespoonfuls of sugar, and the strained juice of one orange are required for this delicious dish. Take the stones out of the prunes after soaking them. Cut the prunes in halves, put them into a saucepan with the water and sugar, and cook very slowly until soft; then add the gelatine, first dissolving it in hot water, and the orange juice. Pour into a wet ring mould. When set serve with whipped and sweetened cream in center. Decorate with lady fingers.

Oranges. Two tablespoonfuls of powdered gelatine dissolved in one cupful of boiling water, two cupfuls of orange juice, two cupfuls of whipped cream, one cupful of sugar and yolks of three eggs. Add the cream last. Mould and garnish with sections of orange.

Apples. Wash and soak a pound and a half of dried apples; stone a quarter of a pound of dates, and cut each in thirds. Put the fruit into a saucepan with a tablespoonful of butter, half a cupful of brown sugar, and a teaspoonful of ground cinnamon. Stew slowly until tender. Turn out to cool. Butter an eight-inch round cake tin. Sift half a pound of flour into a basin, rub in four tablespoonfuls of butter, add two tablespoonfuls of sugar, a teaspoonful of baking powder, and a teaspoonful of a half of ground cinnamon; make into a stiff paste with the beaten yolk of one egg and a little milk. Divide this paste into a large piece and a small piece. Roll out the large piece and line the tin with it. Put in the mixture and smooth it evenly; roll the second piece round, wet the edges, place it neatly on the top. Bake in a moderate oven for three-quarters of an hour; then take it out and cool. Cover with a meringue.

Nut-Date Pudding. Cut 1/2 pound of English walnuts and 1/2 pound of dates into small pieces and mix with 1 cupful of dry bread-crumbs and 1/2 cupful of pulverized sugar. To this add the yolks of 3 eggs and beat until light; then fold in the stiffly beaten whites. Pour the mixture into a buttered pudding-dish and bake in moderate oven for fifteen minutes. Serve with whipped cream, or Snowflake Sauce, which is prepared as follows: Cream 1/2 pound of butter and 1 pound of pulverized sugar together. Add gradually, while beating constantly, 1 cupful of rich cream. This is necessary in order to make a mixture of proper consistency. Flavor to taste and place on ice before using.

Chicken Pie. Instead of a pastry-top, a baking-powder mixture is used. Dress, clean and cut up two fowls. Put in a

stew-pan with one onion, cover with boiling water, bring to the boiling-point and let simmer until meat is tender. When half-cooked, add one-half tablespoonful of salt and one-eighth teaspoonful of pepper. Remove chicken, strain stock, skim off fat, return to stew-pan, and let simmer until reduced to four cupfuls. Thicken stock with one-third cupful of flour, diluted with enough cold water to pour easily. When boiling-point is reached, add three tablespoonfuls of butter, bit by bit, and more salt if necessary. Place a small cup in the center of baking-dish, arrange pieces of chicken around it (removing some of the larger bones), pour over gravy, and cool. Cover with a baking-powder crust, from the center of which a circular piece has been cut. Around edge of circle place a braid of baking-powder mixture and bake in a hot oven. For serving, surround dish with a paper frill. For the crust use a bit more butter than for ordinary baking-powder biscuit.

Grape Snow Pudding. Soak two tablespoonfuls of gelatine in enough water to cover it. At the end of an hour add to it a quart of heated grape juice, stir over the fire until the gelatine is dissolved, add the juice of one lemon, and sugar to taste. Take from the fire, and, as it cools, beat into it gradually the stiffened whites of four eggs. Beat until the mixture begins to stiffen, then turn into a wet mould and set in the ice-chest. When firm, turn upon a chilled platter and serve with whipped cream.

Doughnuts. One egg, 1 cupful of sugar, 1 cupful of sour milk, 1 tablespoonful of melted cottolene (or 2 tablespoonfuls of any other shortening), 1 tablespoonful of soda, 1 teaspoonful of cream of tartar, 1/2 teaspoonful, each, of salt and ground nutmeg, 1 small teaspoonful of vanilla, and flour enough to mix very soft.

Break the egg into the mixing-bowl and beat very thoroughly. Add the sugar and beat again, add the melted shortening and beat in well. Stir the soda into the sour milk, stirring until it gives out a hollow sound, then add to egg and sugar. Mix in the salt and spices, then add the flour (into which the cream of tartar has been sifted) gradually, using just as little flour as possible, as the whole secret of good doughnuts is mixing them very soft. Roll out, cut, and fry in deep hot fat, which should be just right. When a blue haze rises from the fat, drop in one of the little round cut-out "holes," and try. It should rise and commence to brown immediately. Turn the doughnuts only once and fry to a light golden brown. Drain on brown paper and put away warm.

Scrambled Eggs with Ham. Scramble some eggs in the usual manner, and just before they are ready to serve add one cupful of finely minced cold boiled ham. Have ready squares of nicely buttered toast, spread half of these with the ham mixture; lay another slice on top of each, and serve at once.

The Thanksgiving Pudding may be made two or three days in advance, and reheated for serving. Pick over and finely chop one pound of beef suet, and add one cupful of molasses and one cupful of sour milk. Mix and sift two and one-fourth cupful of flour with one and one-half teaspoonfuls of soda, one teaspoonful of cinnamon, one-half teaspoonful of clove and one-half teaspoonful of salt. Add to first mixture; then add one and one-fourth cupfuls of raisins (seeded and chopped) mixed with three-fourths cupful of currants dredged with one-half cupful of flour. Turn into a buttered melon-mould, adjust cover, place on a trivet in kettle, half surround with boiling water, cover, and steam four hours, adding more water as necessary, and never allowing it to reach a lower temperature than the boiling-point. If one cares to have a hard sauce in place of the Sterling Sauce which is suggested, the pudding might be served in the following fashion, which looks very attractive, while the heat of the pudding does not melt the sauce. Put the pudding on an oblong serving-dish and surround with one-third inch slices of lemon from which the seeds have been removed. Pile a portion of sauce on each slice (or better still, force through a pastry bag and tube if one is at hand) and garnish each with a candied cherry. For Sterling Sauce, beat the white of one egg until stiff, and add gradually, while beating



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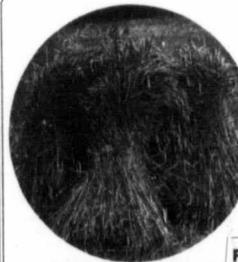
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