

The Country Cook

Tried and tested recipes will be welcome for this column. Recipes will be published, on request, for any dish. Address all correspondence "The Country Cook, Grain Growers' Guide, Winnipeg."

Pickled Onions

Peel small button onions, cover with brine, allowing 1½ cups salt to 2 quarts boiling water, and let stand two days; drain. Make more brine and heat to boiling point, put in brine and boil three minutes. Put in jars, interspersing with mixed pickle spice. Fill jars to overflowing with vinegar, scalded, with a little sugar, allowing 1 cup sugar to 1 gallon vinegar. Seal while hot.

Chopped Pickles

Four quarts chopped green tomatoes, ½ cup salt, 2 teaspoonfuls pepper (level), 3 teaspoonfuls mustard (level), 3 teaspoonfuls cinnamon (level), 3 teaspoonfuls allspice (level) 3 teaspoonfuls cloves (level), ½ cup white mustard seed, 4 green peppers sliced, 2 chopped onions, 2 quarts vinegar. Add salt to tomatoes, let stand 24 hours and drain. Add spices to vinegar and heat to boiling point; then add tomatoes, peppers, and onions, bring to boiling point and cook 15 minutes after boiling point is reached. Seal.

Pickled Cabbage

The pickles are easily made and very good. Select crisp white cabbage and chop fine. To each quart of chopped cabbage add 1 level tablespoonful salt, white mustard seed and sugar, and pepper to taste. Put the mixture in a jar and cover with cold cider vinegar. Scatter half a dozen cloves over the top of the cabbage, cover the jar and in a few days the pickles will be ready to use. May let come to a boil before putting into jars if liked.

Gooseberry Relish

Several of our readers have been kind enough to send in recipes they have found especially good.

Five cups gooseberries, 1½ cups seeded raisins, 1 onion. Chop or force thru meat chopper, put in a granite kettle and add 1 cup brown sugar, 3 tablespoonfuls mustard, 3 of ginger, 3 of salt, ½ teaspoonful cayenne. Pour over this 1 quart vinegar, bring slowly to boiling point and simmer 45 minutes. Strain thru coarse sieve, fill bottles and seal.

One correspondent writes: I always make my own anchovy paste, it tastes so much better than what one buys. The following is her recipe: ½ lb. butter, 3 eggs well beaten, 6 tablespoonfuls essence of anchovy. Simmer a few minutes in a saucepan, let cool, stir with a fork. When well stirred put in pots.

Alta. MRS. J. G.

Rhubarb Relish

One qt. rhubarb cut up, 1 qt. onions, 1 pt. vinegar, 1½ lbs. brown sugar, 1 teaspoonful cloves, 1 teaspoonful cinnamon, 1 teaspoonful allspice, 1 teaspoonful pepper, 1 teaspoonful salt. Boil together till fairly thick and bottle.

MRS. M. C. D.

Sweet Cucumber Pickles

One quart ripe cucumbers, 1 pint onions, 1 head cauliflower. Cut in small pieces and sprinkle half cup salt on them. Pour boiling water on them to cover, let stand 24 hours, pour off and add more boiling water to cover. Let cool and add one quart vinegar, 1 lb. brown sugar and 2 tablespoonfuls mixed pickle spice, boil together and bottle.

A reader of The Guide who has had fifteen years' experience cooking on a farm, has sent some recipes which I am sure will be useful.

Rhubarb Catsup

This is preferred by some to tomato catsup.

One quart rhubarb, 1 qt. onions, 2 cups sugar, ½ teaspoonful salt, ½ teaspoonful red pepper, ½ teaspoonful

mixed spices put in bag, 1 qt. vinegar. Boil together. Put in jars.

Carrot Sweet Pickles

Pare and slice carrots ½-inch thick, small ones are best. Boil until they can be cut with a fork. Drain.

To 1 qt. vinegar add 1 cup water, 2 coffee cups sugar, 1 teaspoon salt, ½ teaspoon black pepper, ½ teaspoon allspice, ½ teaspoon whole cloves, ½ stick cinnamon. Bring all to a boil, put carrots in, bring to a boil again. Put in jars. Beets may be done the same way, using half the amount of sugar.

Sweet Pickle Green Beans

String beans, break in 1 inch length, wash, let stand in weak salt water over night. Drain and boil until they can be pierced with a fork. Drain and boil up again in the same pickle mixture used for carrots. Will publish more of Mrs. J. M. D.'s and yours later.

Another contributor sends the following, which are very timely just now.

Mixed Pickles

Three quarts cucumbers, 2 quarts small silver onions, 1 quart green tomatoes, 2 heads cauliflower, 3 red or 6 green peppers, 1.3 cup best mustard, 1 tablespoonful celery seed, 1 tablespoonful white mustard seed, 2 tablespoonfuls whole allspice, 3 cups of sugar (more if desired), 1 tablespoon turmeric. Cut vegetables in pieces and sprinkle with salt, let stand over night, drain and barely cover with vinegar. Cook and when nearly done add paste of mustard, turmeric and sugar, moistened with a little vinegar.

Ripe Tomato Soy

One peck ripe tomatoes prepared for cooking, 1 teacup salt, ½ teacup celery seed, 2 tablespoonfuls ground cloves, 4 large onions chopped fine, 1½ pints of vinegar, 1 cup sugar, ½ cup black pepper, 2 tablespoonfuls allspice, 2 or 3 pods of red pepper. Boil this until very well done, and just before removing from fire add 1½ pints vinegar. Seal while hot.

Salad Dressing

One cup sour cream, 2 tablespoonfuls sugar, mustard to taste (about 1½ teaspoons), 1.3 cup vinegar, 1 egg yolk, salt and cayenne pepper to taste. Mix all ingredients in a saucepan except cream and vinegar, add those last and cook stirring constantly until it thickens. M. T.

WASTED ENERGY

The days of six or seven kinds of cake at one meal are very fortunately past. I remember being invited out to supper one night in the East when our hostess served eleven kinds of cake. Oh! the waste of energy, time and material. Now we consider one or at the very most two kinds of cake amply sufficient.

Ribbon Cake

One-half cup butter, 2 cups sugar, yolks 4 eggs, 1 cup milk, 3½ cups flour, 2 teaspoonfuls baking powder, whites of 4 eggs.

Mix these in order given, and to one-third of mixture add ½ teaspoonful cinnamon, ½ teaspoonful cloves, ½ teaspoonful nutmeg, 1.3 cup raisins seeded and cut in pieces, 1.3 cup figs finely chopped, 1 tablespoonful molasses. Bake in three layers and put together with dark part in centre. Put layers together with jelly.

White Mountain Icing

One egg white, beaten stiff; 1 cup sugar, ½ cup water. Boil sugar and water until it will form a soft ball in cold water, or the syrup "hairs." Then pour slowly on the beaten egg white, beating all the time until right consistency for spreading. Flavor with vanilla or almond.

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