

IN THE KITCHEN

A Seasonable Dish.

There is nothing more appetizing for the morning meal than a well-cooked dish of ham and eggs. Only the very best sugar-cured ham is fit for broiling. A low-priced ham is an unprofitable article of diet even for broiling.

Select one that weighs about twelve pounds and bone it. Then cut, with a sharp knife, very thin slices from it as needed. The thinner the better, as long as they are not broken. It will require about two minutes' broiling on each side to cook thoroughly. Serve with fried eggs properly cooked, and you have the perfection of this simple and most delicious breakfast dish. When the ham is cut so thin, three quarters of a pound is sufficient to serve with half a dozen eggs, one egg for each slice.

Drop the egg gently; though, if it is perfectly fresh, it will not break easily. The moment it reaches the pan, fold over the white, as it begins to harden, on to the yolk. Season it with a very little salt, and pepper if you like, turn it over and take it up. The contrast of a perfectly fried egg, with the yolk shining through the semi-transparent white, on the dainty crisp slices of ham, makes a very attractive dish on the breakfast table. It should be accompanied by slices of hominy fried delicately brown, pink radishes in their crests of green leaves, and the best of coffee and cream. This is a breakfast which a poor man can afford, and it is fit for a king. It depends for its delicacy on the way it is cooked and served.

Butter Making.

The best butter makers stop the churn when the butter is in the "granular" form, i.e., in small granules or grains, none of them larger than a grain of wheat. In this stage the buttermilk is drawn out of the churn, and cold water turned in to wash the buttermilk out of the butter. This is then drawn off and the process repeated until the water comes away clear. A brine is then made and poured into the churn, and the dash is turned enough to bring the brine in contact with the small particles of butter. The butter is then removed from the churn and only worked enough to remove the surplus brine and shape the butter into rolls or prints for packing. In this way the grain is not injured, and the good qualities of the butter are preserved in all their integrity, constituting what is known as "gilt edged" butter. Of course all steps in the process are taken with due regard to what is required to secure the desired product, proper temperature, proper cleanliness, and proper deliberation and accuracy in everything.

Minced Ham on Toast.

Chop the ham fine and heat in a frying pan that has a little of the fat melted in it. When thoroughly heated, add a cup of hot milk, to which one tablespoon of cornstarch mixed with cold milk has been added. At

the last minute add from one to any number of well beaten eggs, and let them cook just enough to stiffen—about two minutes. Serve on toast. This is a very good emergency dish, as the proportions of the different ingredients may be altered at will to suit the amount of each you happen to have in the house.

Three Good Soups.

CANNED CORN SOUP.—Cook one pint of sliced potatoes until soft, and rub them through a colander. Stew one pint of canned corn in milk, rub through a colander and mix with the potato, then add boiling milk to make the required consistency and season with salt and pepper.

POTATO SOUP.—Pare and boil four good-sized potatoes. When half done drain off the water and cover them with fresh water; add one small onion, a stalk of celery, a bunch of sweet herbs, and boil until the potatoes are done. Put through a press or colander, mix with them a tablespoonful of butter, stir in a quart of boiling milk, and season.

WHITE SOUP FROM VEAL.—Take one quart of the liquid from a shin of veal, and simmer in it for half an hour one small onion, two small bay leaves and four cloves. Then add one cupful of milk, a tablespoonful each of flour and butter well mixed together and thinned with a little of the hot soup. Boil up once, add pepper and

Orange Jelly.

Grate the rind of one orange into a basin, squeeze on to it the juice of five oranges and one lemon; put this into a pan with six ounces loaf sugar, the whites and shells of two eggs, and whisk it all lightly together; add 1½ pints hot water and one ounce gelatine; let it boil up, then pass it through the jelly bag; pour into a mould that has been soaked in cold water.

Brown Bread.

One cup Indian meal, one cup rye meal, one cup flour, mixed together. Add one half cup of sour milk, one fourth cup molasses, pinch of salt, heaping teaspoonful soda, dissolved in warm water; mix thoroughly. Our grandmothers used their hands to mix brown bread. Add warm water to make a thin batter and bake one hour in tin cans. Be sure to bake in small cans; the little round slices look appetizing and taste like the brown bread of brick oven fame.

Things Worth Knowing.

GREASE SPOTS.—When hot grease has been spilled on a bare unpainted floor, the best way to treat it is to dash cold water over it, so as to harden it quickly and prevent it striking into the boards.

JAVELLE WATER.—Mix well in an earthen vessel one pound of sal soda, five cents worth of chloride of lime and two quarts of soft water. This is used to remove tea and coffee, grass and fruit stains from linen.

FORGOTTEN FLAVORING.—When flavoring has been forgotten in a cake, the fault may be remedied by rubbing the extract over the outside of the cake as soon as it is taken from the oven.

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