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SEASONABLE RECIPES

Here are a few Thanksgiving recipes sent you in good time that they may serve at some of your Thanksgiving day meals. The pumpkin pie recipes are from the foremost cooks in America.

Pumpkin Pie

Mrs. Farmer, of Boston cooking school fame, makes her pie in this way. One and one-half cups steamed and strained pumpkin, two-thirds cup brown sugar, one teaspoon cinnamon, one-half teaspoon ginger, one-half teaspoon salt, two eggs, one and one-half cups milk, and one-half cup cream. Mix ingredients in order named and bake in one crust.

Marion Harland's recipe is this: Add beaten yolks of four eggs and one cup white sugar to two cups steamed and strained pumpkin. With this mix one quart milk, one teaspoon cinnamon, mace and nutmeg mixed, and the beaten whites of the eggs. Bake in steady oven.

Mrs. Rorer's pumpkin pie: Make pie crust, roll thin and line a deep pie dish. Take one pint stewed pumpkin, add a tablespoon melted butter, stir in two well-beaten eggs, one-half cup sugar, one-half teaspoon ground ginger, and one-half pint milk. Pour into crust and bake.

Mrs. Linda Hull Larned's recipe is simple but delicious. Take one and one-half cups stewed pumpkin (very dry), two cups milk, one beaten egg, and ginger. Line pie tin with pastry, fill with mixture and bake in slow oven until brown on top.

New Mint Sauce

To make a very appetizing sauce to serve with roast lamb, dissolve two tablespoons fine sugar in one tablespoon boiling water, and add three tablespoons finely-chopped mint. Set it away for half hour, then drop in drop by drop, one tablespoonful of the finest olive oil and a teaspoonful of the finest orange juice. This sauce should be made one hour before it is required for the table.

Sweet Potatoes, Southern Style

Season mashed, boiled sweet potatoes with butter, salt and pepper; moisten with rich milk and beat vigorously. Put in a buttered baking-dish, leaving a rough surface. Pour over this a syrup made by boiling two tablespoonfuls of molasses and one teaspoonful of butter three minutes. Bake until light brown.

Old-Fashioned Cranberry Sauce

Pick over and wash sufficient cranberries to make one quart, and cook them in two cupfuls of water until the berries begin to pop. Then stir in two cupfuls of sugar and let boil five or six minutes longer. If it is preferred to keep the cranberries unbroken bring two cupfuls each of sugar and water to boiling-point and add one quart of the berries. Let them stand, covered, on the back of the range for five minutes, then bring quickly to a boil and let them cook for five minutes after boiling begins.

Chicken-Pudding

Cut up a young chicken into good-sized pieces, put into a saucepan with enough water to cover, boil until tender. Season with salt, pepper and celery salt. Place the chicken in a well-buttered pudding-dish, add two tablespoonfuls of minced parsley, two hard-boiled eggs sliced, a teaspoonful of onion-juice and enough chicken-broth to moisten. Two eggs beaten light and mixed with one cupful of milk, pinch of salt, table-spoonful of melted butter, a table-spoonful of baking-powder mixed with two cupfuls of sifted flour. Bake one hour.

Cranberry Pie

One and one half cupfuls of cranberries, one half cupful of water, three fourths of a cupful of sugar. Put ingredients in saucepan in order given and cook ten minutes; cool, and bake in one crust, with a rim and strips across the top.

French-Fried Potatoes

Wash and pare seven medium-sized potatoes, cut in halves lengthwise, then cut each half in quarters lengthwise, and soak one hour in cold water to cover. Take from the water and dry with clean towels. Have at hand a kettle of hot lard at the right temperature for cooking uncooked foods. Other-



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wise the potatoes will either absorb fat or become too brown before thoroughly cooked. This temperature is: When the fat begins to smoke drop in an inch cube of bread cut from the soft part of the loaf, and if in one minute the bread is a golden brown, the lard is at the right temperature for the frying of the potatoes. Put in one third

of the potatoes and keep in motion by using a skimmer until very delicately browned and cooked throughout. Remove with a skimmer to a pan lined with brown paper. Cook and drain remaining potatoes in the same way, then return all to the hot fat for a final browning and reheating. Drain again on brown paper and sprinkle with salt.