



RED RASPBERRY CHARLOTTE

Make a boiled custard with one quart of milk, the yolks of four eggs, one cupful of sugar and a little vanilla extract. Line a deep dish with slices of stale cake, preferably sponge cake. Lay ripe berries on this, sweeten to taste, add another layer of berries and sugar. When the custard is cold pour over the whole. Beat the whites of eggs stiff with one tablespoonful of sugar, spread on top and decorate with fine berries.

CHEESE SALAD

Arrange some crisp lettuce leaves in a circle on a flat plate with the stems toward the centre. On all the top leaves place a small pot of cottage cheese and several slices of hard-boiled egg. Pour over this a French dressing made of three teaspoonfuls of olive oil, one scant teaspoonful of salt, a little paprika and two scant tablespoonfuls of vinegar. Mix well.

CHERRY SALAD

Drain a small bottle of maraschino cherries. Fill the cavities of the cherries with blanched almonds. Arrange these on tiny nests of cold boiled rice and place on a bed of shredded lettuce. Serve with a dressing made from the cherry juice, some powdered sugar and a little lemon or orange juice.

CURRENT TEA CAKES

Cream one-fourth of a cupful of butter and add gradually while beating constantly, one-third of a cupful of sugar; then add one egg well beaten. Mix and sift two and one-third cupfuls of flour, one-half teaspoonful of salt, and four teaspoonfuls of baking powder. Add to first mixture alternately with one cupful of milk; then stir in two-thirds of a cupful of fresh currants mixed with one-third of a cupful of flour. Bake in buttered individual tins in a moderate oven.

BERRY TAPIOCA

This can be made with either raspberries or strawberries. Cook four tablespoonfuls of instantaneous tapioca in two cupfuls of water with one cupful of sugar and one teaspoonful of butter, until clear. Wash gently (if needed) one pint of either berry; cut each large berry in half, sprinkle over with sugar; let them marinate in their juice one-half hour. When the tapioca is ready stir this puree through the tapioca without cooking. When cold set to chill in the ice chest. It becomes a lovely pink color and is delicious served with whipped cream.

PINE-APPLE TRIFLE

Pick a ripe pineapple into small bits with a silver fork, add enough sugar to make it quite sweet and let it stand until the sugar is well melted. Mix with it as much dry sponge cake, crumbled fine, as it will moisten. Bake half an hour and cover with a meringue.

HAM TIMBALES

Cold boiled ham is very well liked when thinly sliced, and all remnants which do not slice to look attractive may be utilized to the best possible advantage in a variety of ways. Ham timbales call for remnants. Finely chop cold boiled ham; there should be two cupfuls. Put in a mortar and pound, adding one teaspoonful of mixed custard and a few grains of cayenne. Add one tablespoonful of granulated gelatine dissolved in one-half cupful of hot water; then add one-half cupful of heavy cream beaten until stiff. Turn into timbale molds first dipped in cold water and chill. Remove from molds to a serving dish and garnish top of each with a spring of parsley.

PEAS IN POTATO CASES

Boil two pounds of peeled potatoes; drain and beat until smooth and light. Season with salt, pepper and grated nutmeg, and add one tablespoonful of butter and the yolks of two eggs. Beat until these ingredients are well blended and smooth. When cool roll out, using a little flour, to the thickness of about one inch and a half. Cut into rounds the size of a tumbler, and with a smaller cutter remove a piece from the top of each as though making patties. Brush over with beaten egg, roll in fine breadcrumbs, and fry to a light brown color in hot fat. Fill the cases with cooked peas seasoned and tossed in butter, and place the piece removed from the centre on top of the peas to form a lid.

SOUTH-DOWN CROQUETTES

Cook one-half tablespoonful of finely chopped onion, in two tablespoonfuls of butter, five minutes, stirring constantly. Add one-fourth cupful of flour and stir until well blended; then pour on gradually, while stirring constantly, one cupful of stock. Bring to the boiling point and add one cupful of cold roast lamb, cut in small cubes, and two-thirds cupful of small, cold boiled potato cubes. Simmer until meat and potato have absorbed sauce. Add one teaspoonful of finely chopped parsley and season with salt and pepper. Spread on a shallow plate to cool. Shape in the form of croquettes, dip in crumbs, egg, and crumbs; fry in deep fat and drain. Serve with tomato sauce.

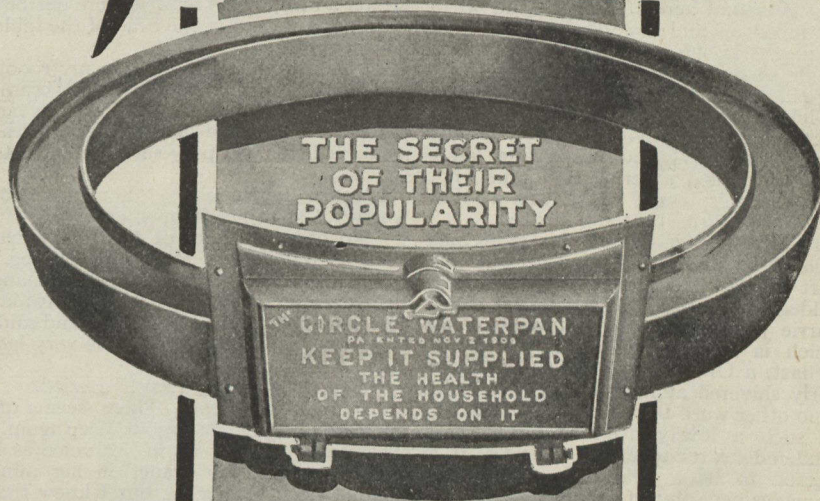
RICE LOAF

Line a slightly buttered bread-pan or quart brick mold with warm steamed rice, having walls from three-fourths to one inch thick. Fill the centre with cold, boiled salmon, flaked and moistened with egg sauce. Cover with rice, set in a pan of hot water, cover with buttered paper and bake one hour. Turn on a hot platter, pour around egg sauce and garnish with slices of hard-boiled egg, stuffed hard-boiled eggs and parsley, as shown in the illustration.

CARROT PUDDING

Plum pudding to-day, with the high cost of cream, eggs and butter, is a luxury. Few, perhaps, know that a plum pudding may be made without any of these ingredients. Carrots will supply seeming deficiencies. The carrots should be scraped and boiled in salted water until tender. Then drain them and press through a colander. Take a quart of the mashed carrots and add to them half a pound of chopped suet, half a cupful of sugar, two cupfuls of sifted flour, three-quarters of a pound each of currants and raisins, and half a pound of chopped citron. Flour the fruit before adding it to the other ingredients. For seasoning use a teaspoonful each of salt and cinnamon, half a teaspoonful of cloves and a grated nutmeg. Stir all together thoroughly and then put the mixture into a buttered pan or mold with a tight-fitting top. Steam for three and a half hours and serve with sauce.

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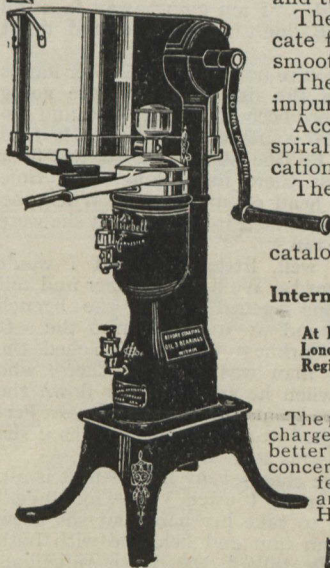
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Economist Cloak & Suit Co. have a very special announcement in this issue, on page 36. It will be to your advantage to turn back and read it.