



WHITE HOUSE COOKERY.

Choice Dishes Contributed by Hugu. Zie mann, Steward of the Executive Mansion at Washington.

Winter Vegetable Soup: Scrape and slice 3 turnips and 3 carrots and peel 3 onions; fry all with a little butter until a light yellow and add a bunch of celery and 3 or 4 leeks, cut in pieces. Stir and fry all the ingredients for 6 minutes, and when fried add 1 clove of garlic, 2 stalks of parsley, 2 cloves, a little grated nutmeg, salt and pepper. Cover with 3 qts water and simmer for 3 hours, taking off the scum carefully. Strain and serve with croutons and rice or vermicelli may be added.

Potato Fillets: Pare and slice the potatoes thin; cut them in small fillets about 1/4 in square and as long as the potato will admit. Keep them in cold water until wanted, then drop them into boiling lard, and when nearly done take them out with a skimmer and drain. Boil up the lard again, drop the potatoes back and fry until done; this will cause the fillets to swell up and puff.

Chicken Dressed as Terrapin: Select young chickens, clean and cut them into pieces and put into a stewpan with just enough water to cook them. When tender stir into the chicken 1/2 cup butter and 1 beaten egg. Season it with salt and pepper and 1 teaspoon powdered thyme. Add 2 hard-boiled eggs coarsely minced and a small glass of wine. Boil up once and serve with jelly.

Oyster Salad: Drain the liquor from 1 qt of oysters and put them in hot vinegar enough to cover them placed over the fire, let them remain until plump but not cooked and then drop them immediately into cold water. Drain off and mix them with 2 pickled cucumbers cut fine and 1 qt celery cut in dice pieces. Add salt and pepper for seasoning and mix all well together, tossing up with a silver fork. Put a mayonnaise dressing over the whole and garnish with celery tips and slices of hard-boiled eggs arranged tastefully.

Washington Loaf Cake: Three cups sugar, 2 scant cups butter, 1 cup sour milk, 5 eggs, 1 teaspoon soda, 3 tablespoons cinnamon, 1/2 nutmeg grated, 2 cups raisins, 1 cup currants and 4 cups sifted flour. Mix in the usual order and stir the fruit in at the last, dredged in flour. Line the cake pans with paper well buttered. This cake will take longer to bake than plain cake and the heat of the oven must be kept at an even temperature.

Orange Roly-Poly: Make a light dough the same as for apple dumplings, roll it out into a long narrow sheet about 1/4 inch thick. Spread thickly over this peeled and sliced oranges, sprinkle plentifully with white sugar, scatter over all 2 teaspoons grated orange peel and then roll it up. Fold the edges well together to keep the juice from running out. Boil in a floured cloth for 1 1/2 hours and serve with a lemon sauce.

Dominoes: Have a plain cake baked in rather thin sheets and cut into small oblong pieces the size and shape of a domino, only a trifle larger. Frost the top and sides. When the frosting is hard, draw the black lines and make the dots with a small brush dipped in melted chocolate. These are especially nice for children's parties.

Apple-Puff Pudding: Put 1/2 lb of flour into a basin, sprinkle in a little salt and stir in gradually 1 pt milk. When quite smooth add 3 eggs; butter a pie dish and pour in the batter. Take 1/2 lb of apples, seed and cut in slices and put in the batter. Then place bits of butter over the top and bake three-quarters of an hour. When done, sprinkle sugar over the top and serve hot.

Trifles: Work 1 egg and 1 tablespoon sugar to as much flour as will make a stiff paste. Roll it as thin as a dollar and cut it into small, round or square cakes. Drop into boiling lard and when they rise to the surface and turn over they are done. Take them out with a skimmer and place on an inverted sieve to drain. When served for dessert or supper, put a spoonful of jelly on each.

Orange Tartlets: Take the juice of 2 large oranges and the grated peel of 1 orange, 1/4 cup sugar and 1 tablespoon butter. Stir 1 large teaspoon corn-starch into the juice of 1/2 lemon and

add to the mixture. Beat all well together and bake in tart shells without covers.

REQUESTED RECIPES.

Raised Brown Bread: One pint yellow corn meal, 1/2 cup yeast, 1/2 cup molasses, 1/2 teaspoon salt, 1 salt spoon soda, 1 pt rye meal. Put the corn meal in the mixing bowl and scald it with boiling water, just enough to wet it; let it stand 10 minutes, then add cold water enough to make a soft batter. When lukewarm, add the yeast, molasses, soda, salt and rye meal. Beat it well and let it rise over night, or until it cracks open. Stir it down; put it in a buttered and floured tin to rise again; sprinkle flour over the top. Bake in a moderate oven two hours.—[Mrs. Lincoln.]

Hop Beer or Home Brew: Put 3 gals water into a porcelain-lined or granite vessel, add 2 big handfuls of hops. Boil for half an hour and add 1 pint wheat bran and 1 qt molasses. Boil 15 minutes longer. When it is milk-warm, add 1 teaspoon light yeast. Set the mixture in a warm place to ferment for a day and night, after which it may be bottled. Secure the corks with wire or string and lay the bottles on their side in a cool place.

Ginger Punch: One quart cold water, 1 cup sugar, 1/2 lb Car. on ginger, 1/2 cup orange juice, 1/2 cup lemon juice. Chop ginger, add to water and sugar, boil 15 minutes, add fruit juice, cool, strain and dilute with crushed ice.

LEMON PIES.

Lemon Pie with Upper Crust: Stir 1 heaping tablespoon flour in a little water until it becomes a smooth paste, add 1 cup cold water, the grated peel and juice of 1 lemon, a scant cup of granulated sugar and a little salt. Stir this mixture over the fire in a double boiler or a small dish set in a larger dish of boiling water. Cook three or four minutes, let cool and add a well-beaten egg. Pour this filling into a pie plate lined with crust, cover with thin crust, dampening edges with milk and pressing well together. Cut an opening in center of top crust for escape of steam; bake a nice brown in a brisk oven.

Custard Lemon Pie: Mix together 1/2 cup sugar, 2 heaping tablespoons flour or 1 of corn starch, the juice and grated peel of 1/2 lemon and 2 well-beaten eggs. Pour a pint of boiling water over the whole, stirring well. Set this mixture over the fire and stir until it boils and thickens. Turn into a pie plate lined with paste and bake as a custard pie. Set away until quite cold. Beat the whites of 2 eggs to a stiff froth, add 3 tablespoons powdered sugar, spread over the pie and set in a moderate oven until a light brown. Serve when cool.—[A. R. Aunable.]

Raised Graham Bread: Four cups graham flour, 1/2 yeast cake, 1 teaspoon salt, 1 qt warm water. Mix together in a sponge and raise. When raised (in three or four hours) add 2 qts wheat flour, rub into it lard or butter, size of an egg. Add 1/4 cup molasses, 2-3 cup sugar, 1/4 teaspoon soda. Mix with the sponge and knead as for white bread. When raised mold in loaves and bake. This quantity makes two loaves.—[Ma.]

Dark Sour Milk Cake: One cup sour milk, 1/2 cup butter, 1 egg, 1 teaspoon soda dissolved in sour milk, 1 cup sugar, not quite 2 cups flour, spices and fruit to suit the taste. Some use 1 teaspoon cinnamon, cloves and allspice.—[Ma.]

Baked Eggs: Break 8 eggs into a well-buttered dish, put in pepper and salt to season, and between each egg a bit of butter and 1 teaspoon of cream. Set in oven and bake about 20 minutes. [A. R. A.]

Pork and Rice: Cut fresh lean pork into small pieces and place in a deep kettle, season with salt and pepper, cover with water and stew two hours. At the end of that time add 2 cups rice, and as it swells add water if necessary. Serve hot.—[L. M.]

Eggs with Tomatoes: Season with salt a pint of canned or freshly cooked tomatoes, break 6 eggs carefully into a dish and slide them gently over the top

of the boiling tomatoes. As the whites stiffen, prick the yolks; cook a few minutes and pour over slices of buttered toast.—[S. B. W.]

OUR PUZZLE CONTEST.

We shall give you the usual number of puzzles for March and 15 prizes will be awarded, the first of which will be a watch. The contest will be governed by the following

RULES.

No two answers will be allowed to any question; that is, you must not say the answer is this or that. Answers must be mailed within 10 days of the receipt of the issue of the 15th. The contest is open to every subscriber or one member of the family. Write your answers plainly, and be sure and spell your words right, as a misspelled word will throw out the answer. Always write your name on every set of answers, as any set without name or address will be thrown out. Answers may be sent by letter or on postal, as the writer chooses. Address all answers to the Puzzle Editor of Farm and Home, Springfield, Mass.

FIRST INSTALLMENT FOR MARCH.

1. A Geographical Story—Make sense by putting in words to correspond with the name of the town mentioned.

John Jones was a (town in Va) with a (town in Ky) reputation. He was at work on a (town in Mich), when he had a (town in N J) from one of the (town in Ill). The (town in S C) was immediately sent for, who at once summoned help from the (town in Kan). When the man came he gave him a dose of (town in N C), and proceeded to examine him to see if he had broken his (town in Ga), on which he (town in Wash). After careful examination it was found that he had sustained no injury to his (town in S D), and the doctor consented to his (town in W. Va). He was carried to his (town in Col), where his young (town in Tenn) was waiting to receive him, having heard of the (town in Md).

ANSWERS TO THE JANUARY CONTEST.

- 1—Peerless.
- 2—50,000.
- 3—Perpendicular.
- 4—All is fair in love and war.
- 5—Quebec Shanghai Damascus Pesth.
- 6—He who by the plow would thrive, Must either hold himself or drive.

PRIZE WINNERS FOR JANUARY.

Rosa Hyde, Md; A. I. C. Black, Minn; William A. Clark, Mass.; Olin Olsen, West Salem, Wis; Charles Day, Mo; C. Everett, Kan.; Cyrene Griffin, Pa; Amy T. Cloud, Wash; George A. Clough, N. H.; Mrs Mary E. Howe, Neb; L. T. Partridge, N. Y; Edwin E. Blake, Me; W. E. Wiatt, Va; C. Dixie, N. Y; William M. Learned, Mass.

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