

11. All kinds of cold cereal can be saved, and, when not enough to roll in balls to fry, they can be used in batter cakes and corn breads.

12. Keep several cereals on hand, so the family won't get tired of one kind. It's no more expensive in the end.

13. Substitute often rice, macaroni and cheese, dumplings, fried mush and hominy, when potatoes are dear.

14. Cheap tallow rendered down is the cheapest form of dripping. It can be added to what is saved in cooking.

15. Peel adds immensely to all boiled puddings and cakes. Made at home, it costs only the sugar. Grape fruit peel is bitter like some marmalade, so it must not be boiled with the other. And not so much of it should be used.

Cut the fruit in half, take out pulp, taking off a little of the white inside of the peel. Put in a quantity of cold water and boil for hours till tender enough for a straw to pierce very easily. Have ready a hot syrup thick enough to rope when dropped from spoon. Put in enough peel not to be too crowded, and simmer very slowly indeed till quite clear. Put on sieve to dry. After the syrup has drained away, roll in sugar and let dry for a day or two. After finishing the lemon and orange, do the grape-fruit.

The syrup left can be used for anything else, or will keep if you want to do just a little of the peel as you have the fruit. Save only the thick skins. If it happens to get too dry or hard, simply soak what you are to use in a little warm water.

16. It is far better to use less butter on the table and have more for cooking. Just try the difference in mince before and after putting in the butter.

17. Careless cooks should take much more pains and cook better. An economical dish should not be blamed for shortcomings when it is the fault of the cooking.

18. Make a sort of game of it. And get your friends to go in for a race with you.

Go to the market, if it is not too far. Walk around and buy at the cheapest places. Many are as dear as the stores.