

Household Suggestions

Potato Dumplings from Boiled Potatoes—One and three-quarters pounds of boiled potatoes, three-quarters of a cupful of rolled crumbs, one-half cupful of small croutons, one tablespoonful of butter, two eggs, one saltspoonful of grated onion, a dash of pepper, two teaspoonfuls of salt, one-quarter cupful of flour. The potatoes may be boiled, peeled and grated when cold, or mashed while hot. When cold mix the potatoes with the rolled crumbs, the eggs, onion, pepper, salt, the melted butter and the flour. Fry the bread cubes in butter until yellow and crisp. Put one or two croutons in the middle of small balls formed of the potato mass, roll the balls in flour and cook steadily in boiling salt water fifteen or twenty minutes in an open kettle. Be-

move bones and gristle, fat and skin from cold cooked meat. Cut meat into half inch cubes and mix with it an equal amount of celery which has been scraped, chilled and cut in small pieces. Add salad dressing to moisten. Arrange on lettuce leaves, garnish with curled celery.

Roast Mutton with Pudding—Wipe a forequarter of mutton with damp towel, rub over with salt, dust with pepper. Put in pan with one cupful of boiling water and place in quick oven. In a few minutes water will have evaporated and bottom of pan will be covered with dripping. Baste with this every ten minutes. Bake fifteen minutes to each pound. For pudding: Beat together four eggs, one pine milk, salt to taste and flour to make a batter that will drop off the spoon.



Belgian Patrol Watching the German Advance

sure the water is boiling when the dumplings are put in, and keep it boiling. As soon as cooked take out the dumplings, drain in a hot place and serve immediately. Try one dumpling first—if it does not retain its shape add more flour.

Salmon Loaf—One-half pound of canned salmon; two tablespoons melted butter, two yolks of eggs, 1/2 teaspoon pepper, half teaspoon salt, half cup rolled crumbs, one tablespoon lemon juice, two stiffly beaten whites of eggs, one teaspoon chopped parsley. Remove the bones from the salmon. All melted butter, beaten yolks, salt, pepper, lemon juice and parsley to the crumbs. Add mixture to the salmon. Fold in the stiffly beaten whites and steam in a well buttered, crumbed and closely covered mold one hour.

Meat Salad (Chicken or Veal)—Re-

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Pour under the roast twenty minutes before serving. Caper sauce for mutton: Over one-half teacupful of capers in vinegar, pour one-half pint of boiling water; let boil once. Add butter size of an egg, and stir in one tablespoonful of flour rubbed smooth in a little water.

Grilled Beefsteak—Cut a thick tenderloin steak into pieces about four inches square. Pour a little olive oil over each and let stand a few minutes. Put the meat in a broiler and cook over the hot coals to sear it and keep in the juices. Then place the steak in a baking pan, sprinkle with chopped onion, a sliced green pepper from which the seeds have been removed, a tablespoonful of tomato sauce, the juice of a lemon and a quarter cupful of oil. Cover closely and cook until tender, turning the meat so that it may be thoroughly browned. Remove the meat, add a little water to the sauce in the pan and boil up once. Serve steak on squares of toast and pour the sauce over it.

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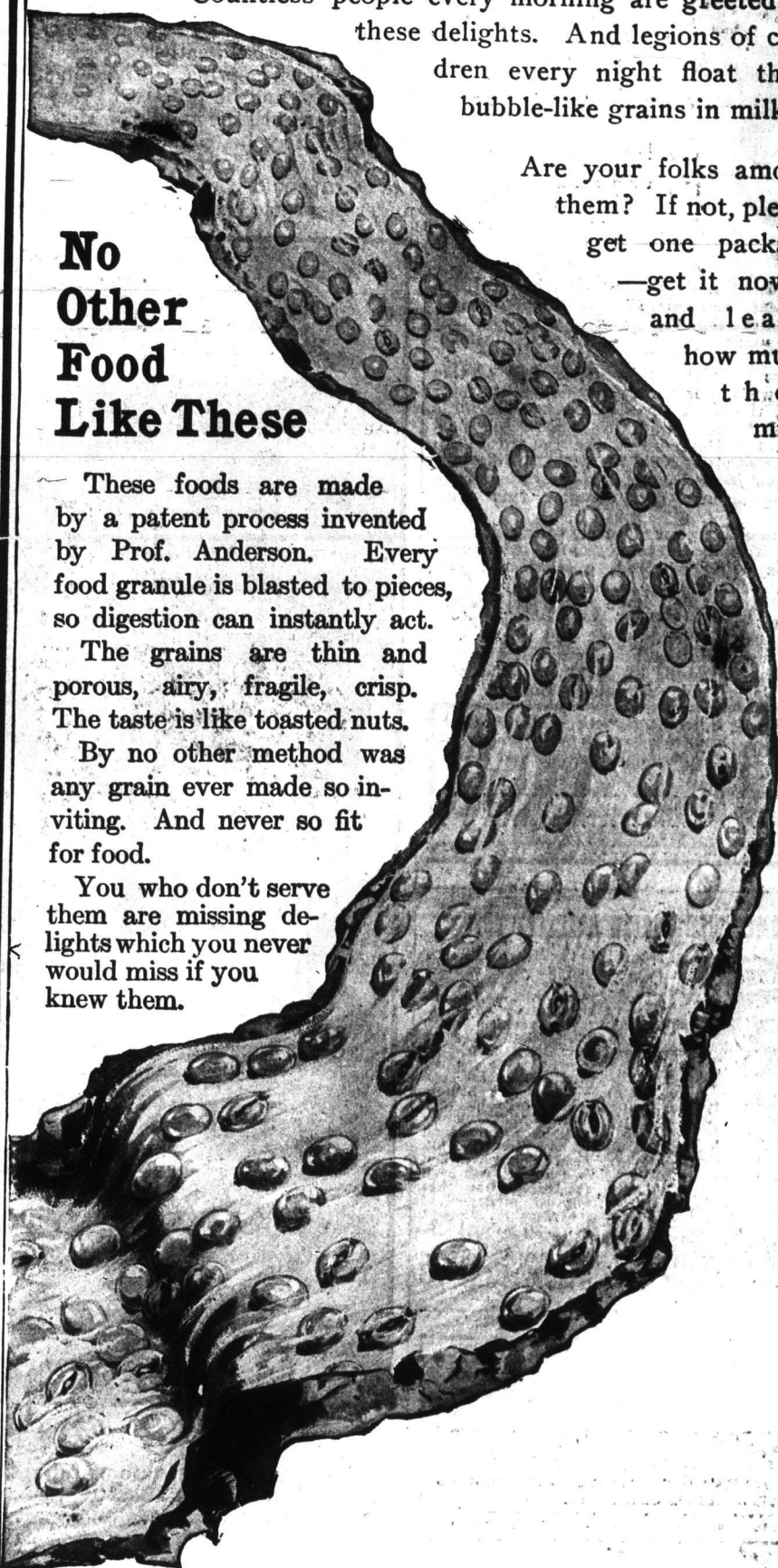
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