



## My Daughter's Learned to Cook.

We used to have old-fashioned things, like hominy and greens,  
We used to have just common soup, made out of pork and beans;  
But now it's bouillon, consomme, and things made from a book,  
And Pot au Feu and Julienne, since my daughter's learned to cook.

We used to have a piece of beef—just ordinary meat,  
And pickled pigs-feet, spareribs, too, and other things to eat;  
While now it's fillet and ragout, and leg of mutton braised.  
And macaroni au gratin, and sheep's head Hollandaised;  
Escallops à la Versailles—à la this and à la that.  
And sweetbread à la Dieppoise—it's enough to kill a cat!  
But while I suffer deeply, I invariably look  
As if I were delighted 'cause my daughter's learned to cook.

We had a lot of salad things, with dressing mayonnaise.  
In place of oysters, Blue Points, fricasseed a dozen ways.  
And orange Rolet Poley, float, and peach meringue,  
alas—  
Enough to wreck a stomach that is made of plated brass!  
The good old things have passed away, in silent, sad retreat:  
We've lots of highfalutin things, but nothing much to eat.  
And while I never say a word, and always pleasant look,  
You bet I've had dyspepsia since my daughter's learned to cook.

## Fruit for Breakfast.

A great addition to any breakfast is fruit of some sort. It may be eaten first or last as one chooses, or with the meal if cooked. A half an orange eaten first will frequently spur a flagging appetite and lead to the eating of a nourishing meal.

Oranges, especially when they are given to children, should be cut across through the centre and eaten with a spoon. By this method the indigestible pulp is left in the skin, and children are kept cleaner for the rest of the meal. Shaddockes may be served in the same way, half a one for each person. Many prefer to eat them with sugar on account of their slightly bitter taste.

Grapes also serve as an incitement to the appetite; apples and bananas less so. Half a banana is usually sufficient to begin a breakfast with. This fruit should not be given at all to very young children. It should always be thoroughly masticated.

Berries in their season are delicious served with the oatmeal or wheat, and really benefit one more, I suppose, than when eaten with almost any other meal.

In the absence of fresh fruits, stewed fruits are very nice. Stewed prunes make a pleasant addition to a breakfast.

Hot baked apples are simply delicious as a breakfast dish. The apples should be cored with a round corer, placed in a buttered baking dish, with a little water and the holes in the centre filled with sugar, and milk, or sugar and cream.

Stewed apple is also very nice, especially with pork steak. Fried apples are a pleasant addition to sausage or bacon.

## A Group of Fresh Salads.

The housekeeper who desires a new feature for her luncheon or supper is grateful for the

suggestion of an unusual salad. To many persons the idea that a salad need not be of chicken or lobster, celery or tomato, and may yet be appetizing, comes as a surprise. Even these old stand-byes have a fresh flavor if served in novel forms, and, like everything else on the bill of fare, they are more acceptable to the palate when they are striking and pleasing to the eye.

**CELERY AND RADISH SALAD.**—Cut crisp, well-blanchéd celery into half-inch lengths, and heap it in a salad-bowl. Border it with small half-peeled radishes, and cover with a mayonnaise dressing.

**ORANGE SALAD.**—This may be made like the grape-fruit salad, but it is better to slice the oranges; and while it is well to remove as much of the white skin as possible, the neglect of this precaution will not have such disastrous effects as in the case of the grape-fruit.

**A SUMMER SALAD.**—Take cold boiled string-beans, peas, beets, potatoes, and asparagus tips. Slice the beets and potatoes. If you have a spare tomato or two and a small cucumber, peel and slice these and add them to the cooked vegetables. Mix them carefully, that you may not break the vegetables. Arrange them on lettuce leaves, and serve with French dressing.

Miscellaneous as this sounds, it is nevertheless excellent, and while it is not a dish for a ceremonious feast, it will prove popular at home luncheons or suppers. If lettuce is not at hand, the vegetables may be served without it.

**COTTAGE-CHEESE SALAD.**—Cut into slices a cottage cheese—-one of the firm white balls sold in city dairies, or made at home by the housewife who has plenty of sour milk at her disposal. Arrange it on lettuce leaves, and serve with French dressing.

**A FRUIT SALAD.**—Divide one large orange and two mandarins into carpels, slice two bananas, shred a small pine-apple, peel and seed two dozen Malaga grapes, and shell and halve a dozen English walnuts. Heap all upon crisp, delicate leaves from the heart of lettuce, and pour over them a mayonnaise dressing. Serve very cold, almost frappe.

**FRENCH DRESSING.**—Mix a salt-spoonful of white pepper and a scant teaspoonful of salt in a cup or in the bowl of a large salad-spoon. Pour the oil upon the mixture, and stir until thoroughly blended. To this proportion of salt and pepper and three tablespoonfuls of the best olive oil, add one tablespoonful of vinegar.

## Dainty Desserts.

It is not an easy matter for the housewife to prepare acceptable dessert dishes for the family this month. The rich puddings and pies that were tempting enough in cold weather are not looked upon with favor now that the warm days of spring have come. Apples are growing tasteless if served uncooked; the same may be said of most of the oranges that are in the market, and as yet the strawberries to which we are looking forward are sour, tasteless and too expensive for the generality of housewives. But the flavor of both apples and oranges is sufficiently good for any of the simple cooked desserts, and bananas may be had at all seasons. Thus with the acid of these three fruits, we can provide desserts even for May that will be both appetizing and tempting.

**ORANGE JELLY.**—Dissolve half a box of gelatine in half a cupful of cold water. Cut six oranges in halves, remove the pulp carefully and lay the skins in cold water. Add to this pulp the juice of two lemons, one cupful of sugar and one cupful of boiling water. Add gelatine, stir

all together and strain. Dry the insides of the skins, notch the edges, fill with the jelly and set in a cold place. When stiff, serve with white cake or kisses. This is as delicious as it is pretty.

**BANANA CHARLOTTE.**—One-half of a box of gelatine, one-third cupful cold water, one-third cupful boiling water, one cupful sugar, juice of one lemon, one cupful banana pulp, whites of three eggs. Line a mould with lady-fingers. Soak the gelatine in cold water. Pour over it the boiling water. Strain over it the banana pulp (about four bananas peeled and pressed through a ricer.) Add the sugar and strained lemon juice. Place mixture in a pan of ice-water. Stir till sugar is dissolved. Beat whites till stiff, and add cooled mixture to them, and beat till stiff enough to drop from spoon. Pour into the mould that has been lined with lady fingers, and serve with whipped cream.

**ORANGE SNOWBALLS.**—Boil some rice for ten minutes; drain and let cool. Pare some small oranges (according to number to be cooked for), taking off all the thick, white skin; spread the rice in as many portions as there are oranges on dumpling cloths. Tie the fruit, surrounded by rice, separately in these, and boil the balls for an hour; turn out carefully on a dish, sprinkle over them plenty of sifted sugar. Serve with whipped cream flavored with orange.

**CREAM AND ORANGE PUDDING.**—Stir one pint of thick, sweet cream with three yolks of eggs and three tablespoonfuls of sugar. Put a layer of bread crumbs in bottom of a pudding dish, fill with the cream, then cover with more bread crumbs. Bake half an hour; when done, spread the top with thinly-sliced oranges, and over these a meringue made from the whites of eggs. Brown lightly.

**APPLE MERINGUE.**—Boil very tart apples, after they are pared and cored; rub the pulp through a colander and sweeten to taste. To a pint of the soft pulp stir in lightly the whites of three eggs, beaten to a stiff froth. Flavor with grated rind of lemon as well as the juice. Serve cold with cream.

## Chicken Smothered in Ham.

Two tender fowls. A dozen thick slices of cold boiled corned ham. Wrap each of the chickens in slices of ham, covering it entirely. These must be secured in place by winding with string. Lay the fowls in a dripping pan, or, what is better, a covered roaster, and pour over them a cupful of boiling water. Roast slowly, until the fowls are so tender that a fork enters them easily through the ham. While cooking, baste often with the drippings. When the chickens are done, lay the fowls in a hot dish, and clip and remove the strings.

Make the sauce by stirring into the dripping a little chopped parsley, a tablespoonful of flour, wet in cold water, pepper, and half a can of French mushrooms, chopped. Let it boil up once, and serve in a gravy-boat.

## Fudges.

Fudges are "College" chocolate, and they are simply the most delicious edibles ever manufactured by a set of sweetmeat-loving girls. Their origin is wrapped in mystery—All that is known is that the recipe is handed down from year to year by old students to new.

To make them, take two cupfuls of sugar, one cupful of milk, a piece of butter one-half the size of an egg and a teaspoonful of vanilla extract. The mixture is cooked until it begins to get grimy. Then it is taken from the fire, stirred briskly and turned into buttered tins. Before it hardens it is cut in squares. You may eat the fudge either cold or hot; it is good either way. It never tastes so delicious, however, as when made at college, over a spluttering gas lamp, in the seclusion of your own apartments.