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Marjory Dale's Recipe Page

SPRING AND SUMMER STYLE RECIPES

Edited by MARJORY DALE

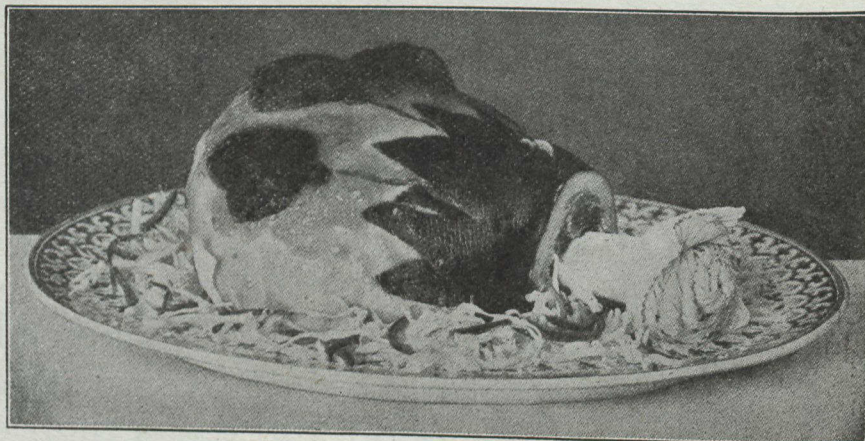
FRUIT SALAD

Wash both red and white cherries, remove the stems and stones, and cut into halves lengthways. Wash some ripe strawberries. Remove the pulp from oranges. Remove the skins from bananas, scrape with a silver knife, cut in one-third inch slices and cut slices in cubes. Mix the fruits, using an equal quantity of each, and marinate with a French dressing.—*M. B., Winnipeg.*

ONE EGG CAKE

One cupful of granulated sugar, two-thirds cupful of sweet milk, one large tablespoonful of butter, two cupfuls of flour, one egg, two heaping teaspoonfuls of baking powder and flavoring to suit the taste. Bake in two layers and use any filling desired.—*Mrs. E. R. Gillies, Hamilton, Ont.*

Heat gradually to the boiling point, then let simmer until tender. Let partially cool in the liquid, then remove to a board. Cut the skin in points, a short distance from the shank, to leave the larger part of the ham free from skin. Set aside to become chilled. To a cup of hot cream sauce add one-fourth package of gelatine, softened in one-fourth cup of cold water; stir over ice water until it begins to set, then pour over the surface of the ham from which the skin was taken. When cold and set, decorate with three figures to represent roses. Use strips of green pepper for stems and sections, cut from small ripe tomatoes for the petals of the roses; remove the seed portions from each tomato section. Have ready a cup of hot, clarified consomme, in which a tablespoonful of gelatine, softened in cold water, has been dissolved. Let cool in ice water, then use to cover the decorations



Chaudfroid of Boiled Ham

GREEN PEA SOUP

One pint of peas, one quart of stock, six spring onions, small bunch of mint, bunch of parsley, two tablespoonfuls of butter, a large handful of spinach and salt. Wash the peas, parsley, and mint. Skin and wash the onions. Add one teaspoonful of salt to the stock, in which boil gently the peas, mint, parsley, and onions until the peas are quite soft; about five minutes before they are cooked add the spinach. Pass all through a hair sieve, then bring to the boil again, season to taste.—*L. T., Regina.*

ARTICHOKESALAD

Use boiled or canned artichokes. Cut into quarter-inch slices and stamp out with a French vegetable cutter. To one pint add two tablespoonfuls of salad oil, one tablespoonful of tarragon vinegar and one-half teaspoonful of salt. Toss lightly together and let stand for one hour; drain and serve on lettuce leaves.—*Mrs. M. B., Toronto.*

LETTUCE AND POTATO SALAD

One large, crisp lettuce, one cupful of diced potatoes, two onions, and salad dressing. Shred the lettuce till very fine and keep it in a cool place. Peel and cut raw potatoes into dice shaped pieces and cook in boiling salted water with the onions. Take out when done, remove the onions, pour over the potatoes while they are still hot a dressing of oil, vinegar, salt and pepper, and set them to cool. Arrange the crisp lettuce leaves on an oval earthen-ware dish and put the potatoes in the center. Chopped parsley and thin slices of cold hard boiled eggs may be added to this salad as a garnish, or sliced gherkins and capers may be used.—*J. B., Vancouver.*

SURPRISE POTATOES

Five large potatoes, one pound of cold meat, three mushrooms, two heaping tablespoonfuls of butter, one-half tablespoonful of chopped parsley, salt and pepper to season. Peel and chop the mushrooms, and cook them in one tablespoonful of the butter. Cut the meat into small pieces, add it to the mushrooms, season nicely, and heat thoroughly. Choose five large, even-sized potatoes, wash and dry them; make a small incision in each, place in a hot oven, and bake until soft. Cut each potato into halves lengthways, scoop out most of the center, and rub through a sieve. Season with salt and pepper, add the remainder of the butter and the parsley; replace some of this mixture in the potato skin, leaving a hollow in each. Fill this center cavity with the meat preparation. Place the halves of potato together again, lay them in small fireproof dishes, and put in the oven to reheat.—*Miss M. R., St. Catharines.*

CHAUDFROID OF BOILED HAM

Scrub and wash a ham; if salt, soak over night in cold water. Set to cook in a fresh supply of cold water; use enough water to cover the ham.

and sauce. The ham will keep in perfect condition for several days.

This ham is suitable for buffet service at any place or occasion. A small ham thus decorated may be cut, and served on the home table for luncheon or dinner. Hot vegetables, as spinach, cabbage, or tomatoes and potatoes, should be served with it. Served with potato salad, it should be preceded by a hot soup. In the illustration, the garnish is cabbage and green pepper salad.—*Mrs. P. T. S., Owen Sound.*

CASSEROLE OF ROUND STEAK

Cut round steak in pieces about two inches square and let brown in salt pork fat or dripping. Remove to a casserole and add broth to cover. Add more fat to the pan and in it brown a small blanched onion for each service; add these to the casserole, cover and let cook about two hours or until nearly tender; add, for each service, two small strips of carrot and half a dozen cubes or balls of potato, parboiled and browned in the frying pan, also salt and pepper as needed, and let cook until the vegetables are tender. If the beef be rolled in flour, it will brown more quickly.—*Mrs. W. B., Ottawa.*

JUGGED CHICKEN

Separate the chicken into pieces at the joints. Take two or three tablespoonfuls of flour, half a teaspoonful each of salt and pepper and, if desired, a little powdered sage; mix all together thoroughly; in this roll the pieces of chicken, after dipping them in milk or water, then pack them solidly in an earthen baking pot; cover the whole with sweet milk, then adjust the cover and let bake until the chicken is tender.

EASY CHICKEN PATTIES

Sift together three cups of pastry flour and half a teaspoonful each of salt and baking powder; add three-fourths cup (six ounces) of shortening and with a knife cut and mix it through the flour; then add cold water gradually and mix to a paste that cleans the bowl. Turn with the knife on to a floured board, knead slightly to gather into a compact mass, then pat with the rolling pin and roll into a rectangular shape. Have ready from one-fourth to one-half a cup of butter, creamed but not warm nor oily. Spread one-half of the paste lightly with butter, or put on little bits here and there, on one-half of the paste, and fold the other half of the paste over the butter; spread butter in same manner on one-half of this paste, and fold as before, then pat and roll into a rectangular sheet; fold to make three layers, roll again into a thin sheet, and repeat the folding and rolling two or three times if desired, or at once cut into rounds; press them over inverted patty pans, prick with a fork, set on a tin sheet, let chill half an hour, and bake about twelve minutes. Cut rounds for covers; decorate with small figures cut from the paste and brushed underneath with cold water to make them adhere. Chill and bake. Fill with chicken cut in cubes, reheated in cream or Bechamel sauce.—*H. J., Cornwall.*

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