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top crust that has been sliced to allow steam to escape. Serve with cream sauce.—Sel.

FOR AUTUMN TEAS AND PICNICS.

Have a picnic or two, or a few teas on the lawn, if none but the family be present between now and cold weather. The warm days will soon be gone and you will be compelled to stay in-doors. Take the good of them—all the beauty of them and the joy of them—while you may, and spare a few thoughts of sympathy for the thousands upon thousands toiling under roofs in city offices and shops and factories as far from green grass and blue skies and turning autumn leaves as you are from dust and shrieking whistles and rattling trolleys. Incidentally here are a few recipes for things you may find extra nice for those delightful teas and picnics.

Chicken Salad.—Reject the skin, rough tendons and fat. Dice the meat, also take an equal quantity of cooked string beans—later in the fall celery may be used. Mix together, then mix in a little French or other salad dressing. Garnish the top with slices of cucumber.

Cooked Cream Salad Dressing.—Scald $\frac{1}{2}$ cup mild vinegar or lemon juice, let cool, stir slowly into the beaten yolks of 2 eggs with which have been mixed $\frac{1}{2}$ teaspoon each of curry powder and mustard. Cook over the fire until nicely thickened, stirring constantly. You may add one level tablespoonful of sugar if you like. Just before using, and when quite cold, stir in $\frac{1}{2}$ cup sweet or sour cream.

Sour Cream Biscuits.—Put 2 cups sour cream in a bowl and add 1 level teaspoon soda and 1 level teaspoon salt. Now put 1 cup flour in the sifter and add to it another level teaspoon soda. Work this into the cream, adding enough flour to make a soft dough. Cut into biscuits and bake in a hot oven fifteen minutes.

Gooseberry Sandwiches.—Mix gooseberry jam with cream cheese and use as a filling for sandwiches.

John Bull Sandwiches.—Run boiled beef through a chopper, and mix with onion juice and other seasoning to taste, then with enough salad dressing to make a paste.

Pork Relish.—Fry thin slices of bacon until crisp, dip in batter made of egg, flour, and milk, with a pinch of salt, and fry again. These are quite good cold.

Bean Sandwich.—Boil beans until soft, then mash soft by putting them through a vegetable press. Mix with melted butter, onion juice, a little mustard and tomato ketchup. Spread between slices of buttered brown bread.

Parsley Sandwich.—Chop parsley fine, mix with salad dressing, and spread thinly on buttered white bread. Other good sandwich fillings are (1) Cucumbers chopped fine and mixed with dressing. (2) Boiled greens mixed with chopped hard-boiled egg and salad dressing. (3) Green tops of onions cut fine and mixed with chopped bacon. (4) Finely chopped nuts mixed with thick sweet cream and a little salt. (5) Diced banana and strawberry jam.

Jelly Jumble (a refreshing drink).—Dissolve the glassful of jelly—if of different kinds all the better—in 2 quarts boiling water. When cold, add the juice of 2 lemons and sugar to sweeten.

Oatmeal Drink.—Mix 1 tablespoon fine oatmeal to a paste with cold water and then pour over it 3 pints boiling water, stirring all the time. Boil in a saucepan until reduced to 1 quart. Let cool, then pour off the clear part. Sweeten and serve cold, with lemon if preferred. This is a good harvest-field drink.

Turkish Salad.—Peel and slice 3 large cucumbers, and place in a pan with 1 cup cold water. Cook slowly until soft. Dissolve 2 large tablespoons clear gelatin in 1 cup boiling water, add 1 teaspoon onion juice, 1 tablespoon vinegar, $\frac{1}{2}$ teaspoon salt and dash of red pepper. Strain, add to the cucumber mixture and pour into a wet mold to harden. Put on ice or in a cold place. When stiff, remove the center, fill with red mayonnaise, garnish with sliced cucumbers, tomatoes and lettuce leaves, and serve. To make red mayonnaise, cook tomatoes until thick, and when cold add a little regular mayonnaise.

One-Egg Mocha Cake.—Cream together 1 heaping tablespoon butter and $\frac{1}{2}$ cup sugar. Add yolk of the egg, beaten, $\frac{1}{2}$

teaspoon salt, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoon vanilla extract, 2 squares melted chocolate, and beat; then add 1 cup flour sifted with 1 teaspoon baking powder. Last of all fold in the beaten white of the egg. Divide into two buttered layers and bake in a fairly hot oven. When cool, put the following filling between the layers and on top:

Filling.—Beat together 1 cup confectioners' sugar, 1 heaping tablespoon butter, $\frac{1}{2}$ teaspoon vanilla extract, 2 teaspoons cocoa and 2 tablespoons strong coffee.

The Scrap Bag.

MILK AND BUTTER.

"Milk and butter should be most carefully protected from heat, dust and odors. The utensils in which milk is kept should be used for nothing else and should be washed with scrupulous care. Never put molasses, vinegar or any other substance into a milk jar. Milk and butter easily absorb the odor of vegetables, cheese or fish, so that these articles should not be placed near together in the ice chest. Moreover, from the stable to the table, milk should be handled with the greatest care, or it may become the dangerous carrier of disease germs."—Boston Cooking School.

WORN WAISTS.

If some of your white waists have become worn around the neck, from wearing stiff collars, change them into low-necked waists by cutting off the worn part, scalloping around the neck, and buttonholing the scallops with blue mercerized cotton. If the sleeves are long, cut them off elbow-length and work to match.

JUICY PIES.

When baking very juicy pies, put a layer of fine breadcrumbs over the lower crust before putting in the fruit.

CAKES THAT STICK.

If a cake sticks to the pan, turn the pan upside down and lay on the bottom of it a cloth wet with cold water. After about five minutes, the cake can usually be removed quite easily.

A HAIR SHAMPOO.

A shampoo recommended for making hair fluffy is made as follows: Shave half a bar of pure white soap and boil it in 1 pint soft water until it will jelly when cooled. When cool, stir in 1 teaspoonful toilet water and 3 well-beaten eggs. Keep in a cold place until used.

QUICK BREAD.

How many housekeepers have learned that bread may be very quickly raised and without a suggestion either of becoming "sour" if two yeast cakes are used instead of one. This is especially convenient for use with luncheon rolls and hot breads for the sponge may be started at nine or half past and the rolls be light and ready for baking in time for luncheon. The same recipe may be used; simply double the amount of yeast.—Good Housekeeping.

TO CAN CORN.

Corn, like all other vegetables, may be canned so that it will keep if packed in sterilized sealers and boiled on three successive days. While boiling, have the lids loose to prevent bursting, but keep the lid of the boiler down. Tighten the lids down at once at the end of each boiling. The jars should be absolutely full.

A WISE MOTHER.

It was a wise mother who said: "Just as many white dresses as you want, my daughters, but, of course, you will iron them yourselves."—Anna Barrows, in "Good Housekeeping."

Starve the Scavengers.

Within the memory of most of us, the house-fly was commended as a domestic scavenger, says Literary Digest. He is now in bad odor, and not only the fly, but other so-called scavengers are coming under the ban of science, one by one, as bearers of disease. The latest is the cockroach, which is believed by some physicians to be a cancer-carrier. Now that we have decided not to encourage these "scavengers" any longer, it will be quite easy to rid ourselves of them, says an editorial writer in American Medicine