

HOUSEHOLD SUGGESTIONS

SUPERVISED BY THE CHEF OF THE MARRIAGGI, WINNIPEG

Corn Fritters.—One quart of grated green corn, three eggs, one half cupful of flour, salt and pepper. Add the stiffly beaten whites of eggs the last thing. Drop by small spoonfuls into the fat.

Green Tomato Butter.—Select tomatoes that are full grown, but quite green; slice them thin; make a syrup in proportion of one pound of sugar to two pounds of tomatoes; boil down slowly for four hours, or until the butter is smooth and thick, stirring frequently to prevent sticking and scorching. If liked, flavor with lemon when done.

Tomato Omelet.—Three eggs, yolks and whites, beaten separately. Beat whites very stiff. Add three tablespoonfuls of milk and pinch of salt to the yolks. salt and fold lightly into the whites. Have one teaspoonful of butter melted in piping hot pan. Cook slowly. Stew three tomatoes until tender and turn over omelet just before folding.

Peach Cobbler.—Fill a shallow pudding dish or deep earthenware pie plate with ripe, peeled peaches, leaving the pits in to increase the flavor of the fruit. Add enough cold water to half fill the dish, and cover the whole with a light paste rolled to twice the thickness used for pies. Cut slits across the middle, prick with a fork, and bake in a slow oven about three-quarters of an hour. The peaches should be sugared according to taste before putting on the crust. Serve either warm or cold. The crust should be inverted after being cut into sections, and the peaches piled upon it. Eat with sweet cream.

Creole Succotash.—Take six tomatoes, peel and cut up, six pods of okra washed and sliced thin, and boil in a little water. Score the corn from six ears of sugar corn and a dozen pods of string beans cut fine, add to the tomatoes and boil until done. Add seasoning and a chopped sweet pepper when half done. Serve with toasted bread.

Veal Ragout.—Chop remnants of cold veal, rub a tablespoonful of butter into one of browned flour, mix this with a cupful of stock, and stir until boiling hot in a saucepan. Chop about a cupful of mushrooms, add these and two tablespoonfuls tomato catsup to the stock. Salt and pepper to taste, put in the veal, and stew gently ten minutes.

Pear Chips.—To ten pounds of pears allow five pounds of sugar, one-fourth of a pound of Canton or green ginger, and five lemons. Core and peel the pears, and then cut them in small pieces; mix with them the sugar and ginger and leave over night. The next morning wash and dry the lemons, cut them in pieces, and take out the seeds. Cook the mixture very slowly for three hours.

Tomato Fritters.—For tomato fritters stew a quart tin of the vegetable, or a quart of fresh ones, until they are reduced one-half. Set aside to get cold, then season with salt, pepper and celery salt. Add the beaten yolk of an egg and sufficient fine bread crumbs to make a mixture thick enough to hold together when dropped from a spoon into smoking hot lard.

Berry Sponge Pudding.—Clean one quart of blueberries or blackberries. Soak two tablespoonfuls of gelatine in half a cupful of water until dissolved. Add to the berries half a cupful of sugar, mix through and mash them up. Boil half a cupful of sugar with one cupful of water, add the gelatine to the boiling syrup and let cool. Rub the berries through a

sieve. Now, add to the cooled syrup the juice of one lemon, the berry pulp and the stiffly beaten whites of four eggs, set the bowl in ice water and beat until it thickens. Pour in a mold. Serve when firm with whipped cream.

Ham and Tomatoes.—When there is a little meat left on a ham bone, a palatable dish can be made from it. Take six good size tomatoes and hollow out the centers. Fill with onion and ham, chopped fine, and a few bread crumbs. Season with salt and pepper. Cover the opening on top with a thin slice of ham, and drop a spat of butter on each. Bake in a buttered tin until tomatoes are done.

Bread and Butter Pudding.—Place a layer of stale bread, rolled fine, in the bottom of a pudding dish, then a layer of any kind of fruit. Sprinkle on a little sugar, then another layer of breadcrumbs and of fruit; and so on until the dish is full, the top layer being crumbs. Make a custard as for pies, add a pint of milk, and mix. Pour it over the top of the pudding and bake until the fruit is cooked.

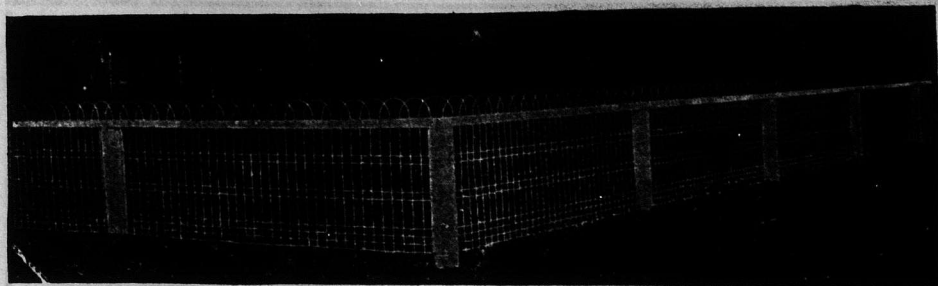
Peach Meringue Pudding.—Stew the peaches in a syrup of sugar and water until tender; remove and boil the syrup until thick, then pour over the peaches. Make a cornstarch custard of the yolks of two or three eggs, about a pint of milk, two teaspoonfuls of cornstarch (wet in cold milk) sugar and vanilla. Make a meringue of the whites of the eggs and sugar, and spread over the peaches. Use the custard as sauce.

Vegetable Salad.—Save your vegetable scraps from dinner for a nice salad at next day's lunch. With a light dessert one needs little else except a cool drink in hot weather. Use a cupful each of potatoes, carrots or any vegetables cut into dice with peas or string beans—one, two or three kinds—with a French or mayonnaise or boiled dressing poured over. Border with lettuce if convenient and serve very cold. Fish may be used instead of vegetables.

Corn Salad.—Boil twelve ears of corn in salted water until quite tender. Cut it from the cob and let it get cold. Make a stiff mayonnaise dressing in the usual manner, then dilute it to the required consistency by adding some thick cream; dress the corn with the sauce, and arrange it in a deep dish; scatter a little finely chopped parsley over the surface, then garnish the corn with pickled cherries and surround it with crisp lettuce which has been torn into fine shreds.

Blackberry Sponge.—Put small cubes of bread into an earthen bowl, pouring over the bread as it is fitted into place hot blackberry juice, made by cooking blackberries until they are soft, sweetening and passing through a sieve. Use as much juice as the bread will absorb, set the sponge away in a cool place for several hours and then turn from the bowl. Serve with whole blackberries, sugar and cream.

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