

Household Suggestions

RECIPES

Potato Salad.—Take one quart of potatoes, two tablespoonfuls of chopped parsley, two tablespoons of grated onion, moisten with French dressing. Slice the potatoes while hot, mix the other vegetables with them, add more French dressing and set in a cool place for two hours before serving.

Cooked Cream Salad Dressing.—Take yolks of three eggs, one tablespoon of thick, sweet cream, one tablespoon of butter, one tablespoon of lemon juice, one tablespoon of celery salt, one-eighth saltspoon of pepper, one teaspoon of made mustard, one teaspoon of sugar. Beat the eggs lightly, add the cream, the butter, melted (but not to oil), and the rest of the ingredients, stirring all the time, and beating well as each is added. Set the bowl containing the dressing in a saucepan of hot water, and stir rapidly until the dressing thickens. Set it on the ice to cool thoroughly before using. Vinegar may be substituted for lemon juice.

Sour Cream Salad Dressing.—One cup of sour cream, one teaspoon of salt, one teaspoon of sugar, one tablespoon of lemon juice, two tablespoons of vinegar, one-eighth teaspoon of cayenne. This makes an excellent dressing for vegetable salads. Place the pepper, sugar and salt together in a bowl, mix well, and add the lemon juice, and then the vinegar. When the mixture is perfectly smooth put in the cream, stir well, and place in a cool place till needed.

Potato Salad.—Boil about three dozen small potatoes until well done but not too soft, slice them while hot, and add two dessertspoons of oil and two tablespoons of vinegar. Chop one small onion very fine, and add, together with two dessertspoons of capers, a little chopped parsley, pepper and salt to taste. Pour a thin mayonnaise sauce over the potatoes, mixing thoroughly with a wooden spoon. Tarnish with lettuce a few pieces of lemon, and cut beets.

French Dressing.—The French always rub the bowl in which dressing is made with a piece of garlic. Ingredients: one teaspoon of salt, three tablespoons of oil, one-fourth teaspoon of pepper, one tablespoon of vinegar. Mix the oil, salt and pepper together, and slowly add the vinegar, stirring constantly. In dressing a salad at the table the dressing may be made in a separate bowl, and then poured upon the vegetable, the latter being tossed lightly for a few seconds, and then served, or it may be made in the following way: Hold a tablespoon over the salad, put into it the salt and pepper, and then fill with the oil the remaining space, mix with a fork and pour upon the vegetable, distributing well, add the remaining proportion of oil, a spoonful at a time, tossing the salad lightly, at the last add the vinegar, toss again and serve.

The French Dressing may be made at table. For this there should be a small china or glass tray, set with oil and vinegar cruet, salt cellar, peppercorn grinder, paprika shaker, bottle of Worcestershire sauce and a bottle of pearl onions. These may be passed to the person who serves the salad.

RECIPES FOR DAYS WHEN EGGS ARE DEAR

Gingerbread without butter or eggs.—Put one cup of molasses, half a cup of lard or pork dripping, and two teaspoons of ground ginger in a saucepan on the fire until warmed. When the lard has melted, beat for ten minutes. Mix one cup of sour milk in with the molasses. Dissolve one teaspoon of baking powder in a few drops of boiling water, mix it in, and last add enough flour to make a stiff batter. Beat well, pour into a shallow roasting pan and bake ten minutes in a quick oven. This quantity will fill a ten by fifteen inch pan about an inch and a half deep. It does not bake well if too deep. Test with a broom straw.

An Economical Fruit Cake.—Soak over night three quarters of a pound of dried sour apples. Next morning drain; chop and put them in a saucepan with 1½ pints of New Orleans molasses, one tablespoon of ground cinnamon, one tablespoon of ground mace, one teaspoon of ground cloves, and a pinch of salt. When they come to the boil, set where they will simmer gently for twenty minutes. Stir occasionally to prevent scorching. Set away to cool. Meanwhile, cream half a pound of butter with half a pound of coffee sugar, add the juice of one lemon and beat in one egg. When the molasses is cool, stir in the mixture of butter, sugar, lemon and egg, add one and a quarter pounds of sifted flour, and one teaspoon of baking powder. Beat hard for three or four minutes. Dissolve one tablespoonful of baking soda in a very few drops of boiling water. Have ready half a pound of stoned raisins well coated with flour. Now beat in the soda thoroughly, but quickly; then stir in the raisins lightly. The batter should be thick enough to



"Ye Rocks and Crags".

drop hot from the spoon. Have ready two large loaf-pans lined with well greased paper. Fill three-quarters full of the batter and set in a moderately quick oven. The oven should be steady but never intensely hot. After fifteen minutes when the cake is set, turn off excessive heat, cover the top with a layer of brown paper and bake in all about forty-five minutes. If the oven is too hot the cake will crack and be heavy. Test with a broom straw and when it comes out perfectly dry the cake is done.

Cake without eggs.—Beat three gills of granulated sugar and two tablespoons of butter to a cream; add two cups of sifted flour and a pinch of salt, then one cup of milk and one teaspoon of vanilla, and beat hard; add one teaspoon of baking powder and mix well. Bake in a tin lined with thin greased paper for thirty minutes or more. For this and all loaf cakes a quick but not scorching oven should be used. Shut the door gently and be careful not to jar the cake or it will be heavy. Do not open the door for ten minutes and then as little as possible and gently. If the top browns too quickly cover with thick paper. If it cracks ever so little lessen the heat of the oven by opening the range cover above it. A cracked loaf-cake is never light. Test with a broom straw and when done turn on an inverted sieve to cool. Ice or simply sift powdered sugar over it.

Chocolate Cake.—One cup sugar, quarter of a cup of butter, one egg, quarter of a cup of sour milk, one large cup of flour, one level teaspoon of soda, two squares of unsweetened chocolate dissolved in half a cup of boiling water and added last.

Peanut Cookies.—Two cups of sugar, one cup of water, one cup of butter (or one cup of carefully clarified mixed dripping), one half teaspoon soda, half a teaspoon of salt (or more if unsalted dripping is used), one cup of peanuts that have been made crisp in the oven and crushed fine with a rolling pin; flour enough to roll. Bake in a quick oven.

Cream Pie or Layer Cake.—Cream together one cup of granulated sugar and one large tablespoon of butter; beat in one egg, then one cup of sweet milk and a pinch of salt; then two cups of flour in which you have sifted two teaspoons of cream of tartar; lastly, one more cup of flour in which you have sifted one teaspoon of soda (or instead use two teaspoons of baking powder sifted in with the three cups of flour). Beat hard for one or two minutes. Bake in jelly-tins in a quick oven for six to eight minutes. Fill two layers with corn-

and throw them into a pan of water, to which the juice of a large lemon has been added. When all are peeled take them out of the pan and wipe clean and place in jars. Pour the boiling vinegar over and cover closely. Stand in a hot oven with the door open for two hours. They must not boil—only keep very hot. At the end of the two hours try the pears with a silver fork. If they are tender they are done. Take out of the oven, and if the vinegar has wasted add sufficient to cover the fruit, and cover with parchment paper or bladder and store for future use.

Apples.—Take ripe, hard, sweet apples. Peel carefully and throw into a pan of water to which a handful of salt has been added. Take two quarts of vinegar (for one peck of apples) and four pounds of lump sugar, half an ounce of mace, half an ounce of cloves, half an ounce of allspice, one teaspoonful of mustard seed, the same of pepper, and a little salt. Place all the spices in a muslin bag and boil in the vinegar for ten minutes, add the sugar, and boil till clear. Put in the apples, after wiping the dry from the salt and water, and simmer gently until they are soft. Take up, place in glass preserving jars, and cover with the vinegar.

Plums.—Take a large jar and see that it is perfectly clean. Take seven pounds of good eating plums, quite ripe but in perfect condition. Mix four pounds of crushed lump sugar with an ounce each of powdered cinnamon and cloves and a little mace. Place a layer of plums in the jar, strew over a little of the mixture of sugar and spices, continue until the jar is full. Heat a quart of white vinegar to boiling point and pour over the plums. Cover closely and stand in a warm oven for two hours. When cold, store as it is in the jar or place in smaller jars. This pickle is ready to eat at once.

RECIPES FOR CAKE

Can't Fail Cake.—If you don't mind the cost of eggs, here is a recipe for a cake that the worst cook can hardly spoil. Cream a half cupful of butter and work into it two cups of sugar. Sift two and a half cups of flour, two scant teaspoonfuls of baking powder. Add some of the flour to the butter and sugar, then add part of a cup of sweet milk. Alternate flour and milk, until you have worked in the two and a half cups of flour and the cup of milk, beating manfully all the while. Then fold in the well-beaten whites of eight eggs and a scant teaspoonful of vanilla. This cake can be baked as loaf, layer, or muffin cake. It can be ruined if you make it in too slow or too hot an oven, but it is pretty hard to ruin even at that.

Nut Crisps.—Some little cakes for luncheon or tea for which one woman has become justly famous are noteworthy. The way she achieves them is to take a tablespoonful of butter and add to it a cupful of powdered sugar, gradually; two eggs well beaten go in next, and then two and a half cups of rolled oats or pectin, with two teaspoonfuls of baking powder and a quarter of a teaspoonful of salt. Add a few drops of vanilla. Drop the batter into baking tins, about a teaspoonful for a cake, and bake in a slow oven to a light brown. They come out as little, puffy, melt-in-your-mouth cookies, and when you serve them to your friends at your tea parties you have the consolation of knowing—and hearing—that they are "deliciously different": for no Trust has gotten hold of the recipe as yet and introduced them into the pretty package system.

Aunt Sally's Chili Sauce.—Take a peck of large ripe tomatoes. They must be solid enough not to mush up in chopping. Ten sweet green peppers, four large white onions, one stalk celery, one horseradish root grated, six tablespoonfuls sugar, two tablespoonfuls salt, two tablespoonfuls ground cinnamon, one tablespoonful cloves, one of black pepper and one of ground allspice; a quart of strong cider vinegar. Chop tomatoes, peppers, onions and celery fine, add sugar, salt and boil down thick; two or three hours will suffice. When nearly done add vinegar and spices. Boil a little longer, then bottle and seal.

starch or boiled custard and serve as a dessert when still fresh, but not hot. The remaining layers may be filled with jelly or any desired filling and used as cake.

FRUIT PICKLES

Peach.—Take nice shaped peaches, not too large. For every pound of fruit allow half a cup of white wine vinegar, half a pound of lump sugar and a stick of cinnamon. Boil the vinegar and sugar together and, when clear, lay the peaches, one or two at a time, in the liquid and simmer very gently for three minutes. Remove the fruit, stick three cloves into each, and place in glass jars. When all the fruit is done pour the vinegar and sugar over and cork very tightly. If the vinegar has wasted add a little more, and boil for three minutes before pouring over the fruit. The peaches should not be quite ripe for this pickle, but should be fully grown. They are ready for use in a month though they improve with keeping.

Pears.—Put five pounds of sugar in a pan with a quart of white sugar and bring to a boil. Place a two-ounce packet of mixed spice in a muslin bag and boil in the vinegar and sugar. Skim the vinegar carefully. Take ten pounds of good-sized pears of a good eating kind. They should be quite firm, but almost ripe. Peel thinly