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### Some Popular New Recipes

#### Chili Sauce

1 pk. ripe tomatoes, 2½ cups sugar, 6 onions, 3 tbsps. salt, 3 red peppers, 1 tbs. cinnamon, 1 tsp. cloves, 1½ pts. vinegar.

Boil and chop finely onions, tomatoes and peppers. Add other ingredients and boil several hours, or until thick. Bottle while hot. Very good.

CATHERINE A. TAUNTON.  
70 West Eagle street, East Boston.  
(Too much sugar, use 1 cup.)

#### Orange Marmalade

(It was awarded first prize at the National Orange Show at San Bernardino, Cal.)

Use 3 oranges and 3 lemons. Cut off thick end and slice very thin. To every cupful of pulp, add 3 tbsps. of water, and let all stand 24 hours. Then boil 10 minutes and set aside another 24 hours.

Measure in tbsps., and to every cupful add 1 scant cup of sugar; put pulp on stove and when it begins to boil, add sugar. Stir just a little so sugar will not settle, and boil slowly 45 minutes. Skim often. This amount will make 17 glasses of marmalade, using medium sized oranges and lemons. This makes a delicious breakfast appetizer.

MRS. W. BRANDON.  
45 Indian Point, Newport, R. I.

#### Spiced Peaches.

4 lbs. peaches, 1 tbs. cinnamon, 1 cup vinegar, 1 tbs. cloves, 3 lbs. brown sugar, 1 tbs. ginger, 1 teaspoon salt, 1-8 teasp. cayenne pepper.

Boil sugar and vinegar; scald peaches, remove skins and cook in syrup. Tie spices in a muslin bag and cook with peaches. When peaches are tender, pour into stone jars. Boil syrup every day for 6 days; pour it, when boiling, over peaches.

MRS. E. E. RICHARDSON.  
334 Ohio street, Bangor, Me.

#### Mustard Pickles.

(These are very nice. They have been used for years)

1 qt. small cucumbers, 1 qt. med. size cucumbers, 1 qt. button onions, 1 extra large or 2 medium sized cauliflower, 2 green peppers, and 2 red peppers, seeded and chopped fine.

Pour over the above ingredients a brine made of 4 quarts of water and 1 pint of salt; let stand 24 hours; heat to a scalding point and drain through a colander. Mix 1 cup flour, 6 tablespoons dry mustard, 1 tablespoon tumeric with cold vinegar, then add 4 cups of sugar and 2 quarts of the best cider vinegar; boil until it thickens, being careful not to burn; add vegetables; cook until heated through. Do not cook long, as it makes the vegetables too soft.

Mrs. Henry H. Gross.  
435 Post road, Biddeford, Me.

#### String Beans Au Gratin

2 cups cooked string beans, 1 pt. white sauce, 1 cu. grated cheese, 1 cup cracker crumbs, bits of butter, salt and pepper to taste.

Put the cooked string beans into buttered baking dish. Pour over them the white sauce. Then sprinkle over this the grated cheese, and lastly put the cracker crumbs and bits of butter on top. Season all with salt and pepper to taste. Bake for about 15 minutes in a hot oven, or until nicely browned. This is an excellent way to use up left-over string beans.

#### Stewed Cucumbers

Pare the large cucumbers, cut lengthwise into four parts, and remove the large seeds. Soak them half an hour in cold water. Cook in boiling salt water to cover until tender. Drain off the water. Add a little butter, salt and pepper, and when well heated, serve on toast, or make a thin white sauce and pour over them. Try them.

LITTLE NANCY burst into the drawing room.  
"Mummy," she said, excitedly, "Tommy has thrown one of his bird's eggs at nurse and hit her in the eye."

"Good gracious!" exclaimed her startled parent. "Whatever for?"

"Coe ne didn't want it!" said Nancy.

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### Aluminum Kitchen- Ware Gains Favor of Housekeepers

The aluminum kitchen is the last word in modern housekeeping. Though the initial cost of the very best quality may be rather high, still, for the woman who is going to do her own cooking and give the wares the most intelligent care and careful treatment, it is not an extravagant investment.

The ware is so light to handle that it endears itself to the user. It is also very easy to keep clean and bright, are easy to use, inexpensive to clean it quickly after each time of its using. The prepared wire wool, which may be had in several forms and the different powders that are recommended to keep the ware bright, are easy to use, inexpensive to buy, and should always be at hand with plenty of soft cloths.

In almost every kitchen there are a few things—not of the ware that predominates—that seem to be necessities. Among them there is likely to be a steel frying pan, an iron pot, needed for such cookery as hasty pudding, trying out of lard or melting down soap (for there are still housewives who do these things, as their grandmothers did before them.) Then there are a few pottery ramekins, always a casserole dish, and perhaps a few of the glass dishes that are popular because they may be sent directly from the oven to table without transfer of their contents.

Beyond these few exceptions, the aluminum is the principal ware used.

As a rule, most kitchens are too crowded. There are more utensils on the shelves than are needed or likely to be used in the ordinary family. This makes extra work and care, and if they are stacked away they are apt to be forgotten except on cleaning days. There are many utensils that can be used interchangeably if they are carefully washed and cleaned, for they do not retain odors unless neglected.

A selection should include three saucepans, graduated in size; one potato pot, of medium size, with the strainer in the cover; one boiling pot or kettle of good size for general use. A wire lettuce basket is another convenience not to be overlooked. A steamer should be of good size, for there are many vegetables that modern cooks are steaming, as well as some game and the various puddings. The water kettle under the steamer comes in handy for other special uses.

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