

Vinegar: one and a half pounds sugar; one-half teaspoon cloves and cinnamon, each. Remove skins of grapes. Boil the pulp five minutes and strain to remove the seeds. Then put the skins and pulp together and add the sugar, vinegar, spices and cook until thick as marmalade.

Pickled Apples.

One peck sweet apples, three pounds sugar; two quarts vinegar; one-half ounce cinnamon; one-half ounce cloves. Pare apples, leaving them whole. Boil them in part of vinegar and sugar until a fork can be put through them. Take out, heat the remainder of the vinegar and sugar and pour over them. Add cinnamon and cloves when done.

Rhubarb Pickle.

Four pounds sliced rhubarb, two pounds sugar; one and one-quarter cups vinegar; one teaspoon cinnamon; one teaspoon ground cloves; one teaspoon allspice; salt and pepper. Stew all together.

The King of Fruits

APPLES are becoming more and more of a luxury in the city, and we who have even a small orchard on the farm should appreciate it more than we did a few years ago. Time was when about all the apple was called upon to do was to furnish material for pies, apple sauce, and to eat raw from the hand. Now, however, in the concoction of many palatable and nutritive dishes the apple holds first place. We can help out the fruit supply considerably by canning apples and we can also make good use of apples in many forms on our table and thus do without foods which are scarce and needed for shipping overseas. Herewith are several appetizing ways of serving them:

Apple Fritters.

One cup sweet milk, one egg, one

teaspoon baking powder, one-quarter teaspoon salt, one-half cup chopped apples. Flour to make a batter stiff enough to drop heavily from the spoon. Fry in deep fat.

Apple Tarts.

Line patty pans with nice crust, put in each chopped apples and a little sugar, bake in a moderate oven and let cool. Just before serving, cover each tart with whipped cream, and place a drop of currant jelly on the top of each.

Apples Stuffed With Figs.

Pare and core large apples; fill centres with chopped figs, cover with sugar; place in a deep baking dish and add a little water; bake, basting well frequently. Serve cold with cream.

Apple and Nut Salad.

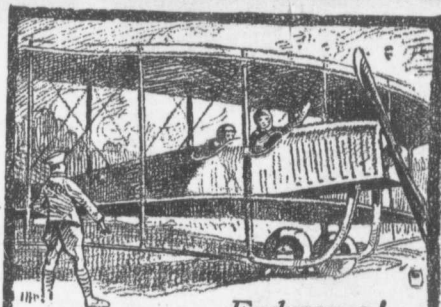
Mix one pint celery and one pint apples cut into small pieces with one-half pint of walnut meats. Dress with boiled salad dressing and serve on lettuce leaves.

Apple and Cheese Salad.

Mix chopped pecans with twice their bulk of cream cheese, adding a little thick cream to blend the mixture. Season with pepper and salt and make into tiny balls. Pare mellow, tart apples, core and slice across the centre into rings about one-half inch thick. Arrange rings on lettuce leaves and place several cheese balls in the centre. Serve with cream salad dressing.

Apple Peanut Salad.

Pare, core and chop slightly acid apples and mix them with half as much chopped celery. Mix a dressing of peanut butter, using five table-spoons of lemon juice to one table-spoon of peanut butter. Mix dressing through the apples and celery and season with salt and cayenne pepper. Chill the salad and serve on lettuce, garnishing with peanuts.



Endurance!

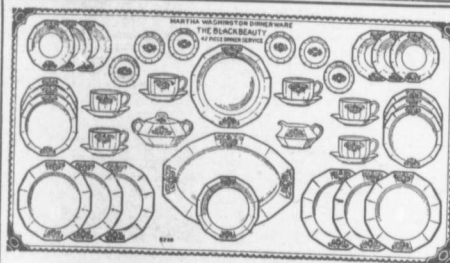
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