

Household Suggestions

Cream Pie—Place one-half cupful sugar in a dish and pour a cup of cream over it. Let stand while you whip the whites of three eggs to a stiff froth. Whip all together thoroughly, flavor to suit and bake.

Pumpkin Pie—Beat well together two eggs, half a cup of sugar, one teaspoonful flour, and half cupful stewed pumpkin. Add one teaspoonful spice, cinnamon, cloves and nutmeg. Add half pint of milk. Bake in a rich crust.

Irish Potato Pie—Take one cup of well mashed potatoes, one and one-half cups sweet milk, three tablespoons sugar, one teaspoon butter, three well beaten eggs, season with nutmeg and cinnamon. Bake the same as custard pie. Serve hot with sweet cream flavored with vanilla.

Jam Pie—This is made from one cup sugar creamed with one-half cup butter, two tablespoons cornstarch, the well-beaten yolks of four eggs, one cup sweet milk, two large tablespoons jam, and a pinch of salt. Enough for two pies. While baking, make a meringue of the whites of the eggs, spread over the pie when done, return to the oven, and brown slightly.

Stuffed Potatoes—Bake large potatoes and remove from the oven. Cut in half lengthwise, scoop out the inside, leaving the skin a thin shell. Chop the potato into small pieces and mix into it green pepper and one large onion chopped fine. Season with salt and pepper and add one cupful of cream. Stir all together until thoroughly heated and replace in the potato shells. Cover the top of each with cracker crumbs, dot with butter and bake for twenty minutes in a moderate oven.

Scotch Potatoe Scones—One and one-half cupfuls flour, one-third cupful butter, one cupful mashed potatoes, two teaspoonfuls baking-powder, one-half teaspoonful salt, one egg. If you have never eaten scones try this recipe and see if you do not like them. Sift the flour, salt and baking-powder together, and after adding the mashed potatoes rub in the butter lightly. Make a soft dough by adding the egg, well beaten, and if necessary, a little milk. Make the dough of the right consistency to roll out. If the potato happens to be moist no milk will be required. Divide the dough into three parts and roll into rounds half an inch thick. Cut each of these across twice, so as to make four parts. Bake in a quick oven or on a griddle, and when they are done split and butter them, and serve hot.

Peanut Brittle—Make this molasses candy and stir in a large cup of shelled peanuts just before you take it off the fire; cool in shallow pans.

Peppermint Drops—One cup of sugar, two tablespoons of water, three teaspoons of peppermint essence. Boil the sugar and water till when you drop a little in water it will mold into a firm ball in your fingers. Then take it off, stir in the essence of peppermint, and carefully pour just four drops, one right on top of the other, on a buttered platter. Do not put them too near together.

Fancy Mocha Cakes—Cream one-third of a cupful of butter with one cupful of sugar and add two beaten yolks of eggs; add a cupful of very strong cold coffee and half a teaspoonful of vanilla and stir in two cupfuls of flour previously sifted twice with two teaspoonfuls of baking powder. Fold in the stiffly beaten whites of the two eggs and bake in sheets. When cooled, cut the sheets into any desired shapes—round, square, crescent or oblong. Cover with confectioners' frosting and roll the sides in cocoanut. Decorate the tops with nut meats, stiff marmalade, chocolate creams or candied fruit.

Sleep is the great nourisher of infants, and without peaceful sleep the child will not thrive. This cannot be got if the infant be troubled with worms. Miller's Worm Powders will destroy worms and drive them from the system and afterwards the child's rest will be undisturbed. The powders cannot injure the most delicate baby, and there is nothing so effective for restoring the health of a worm-worm infant.

Delicious Currant Preserves

Spiced Currants—Wash and trim the fruit from stems and leaves. For six pounds of trimmed currants take four and one-half pounds of granulated sugar, two tablespoonfuls of ground cinnamon, two tablespoonfuls of ground cloves, one teaspoonful of ground allspice, one-half of a teaspoonful of salt, and one-half of a pint of strong vinegar. Heat the currants in a preserving kettle and add the sugar, vinegar and spices. Boil for one hour and a half, stirring frequently to keep it from burning. Then put it into jelly tumblers that have been standing in hot water. Let it stand for two days. Cover the tops of the glasses with paraffin.

Currant Jelly—Wash the currants until they are clean. Put them into the preserving kettle, mash them and boil them until they are thoroughly cooked (about thirty minutes). Spread a piece of cheesecloth over a puree-sieve, dip up the hot currants and place in the sieve—and then press out as much juice as possible. Pour the strained currant juice into a jelly bag and let the mixture drip. Then measure the juice, allowing a pint of granulated sugar for each pint of juice. Put the juice into a preserving kettle and let it boil for twenty minutes, skimming frequently. Add the sugar, but be sure to stir while pouring it in. Boil this for two minutes and skim it. Pour the mixture into the jelly tumblers that have been standing in hot water and let it stand for two days, after which cover with paraffin.

Raspberry and Currant Jelly—Raspberry and currant jelly is made in the same way as currant jelly, the only difference being that an equal part of raspberries and currants is used, rather than the whole quantity of currants.

How to Make Cream Puffs—Put half a pint of water and four level tablespoonfuls of butter into a saucepan, sift and measure half a pint of flour. When the water is boiling and the butter thoroughly melted turn in hastily the flour and stir rapidly over the fire. In a moment you will have a perfectly smooth, soft dough, free from stickiness. Take from the fire and stand it aside until partly cool. Break an egg into a cup, then turn it into the batter, beat for a moment, then add another and another; beat thoroughly and add a fourth, breaking each into the cup first, for one bad egg would spoil the whole mixture. After the last egg beat the batter for five minutes and stand it aside in a cool place for an hour and a half, then drop by tablespoonfuls into greased shallow pans and bake in a moderate oven for thirty-five or forty minutes. When the puffs are done they will be hollow and perfectly light. The batter must be dropped far enough apart to leave room for swelling. To make the filling put half a pint of milk in a double boiler. Mix a tablespoonful of flour, half a tablespoonful of cornstarch and six tablespoonfuls of sugar. Add hastily the hot milk; stir, pour the mixture back into the double boiler and stir and cook until thick and smooth. Then add one egg beaten until very light; cook just a minute, take from the fire, add a teaspoonful of vanilla and turn the mixture out to cool.

Children Always Like Hermits—Hermits are always greatly enjoyed by children. They are tasty and still not too sweet. Cream half a cup of butter, add gradually a cupful of granulated sugar and two eggs, well beaten without separating. Add a teaspoonful of cinnamon, half a teaspoonful of cloves, a quarter of a nutmeg, grated, and a saltspoonful of soda dissolved in a tablespoonful of water. Stir in a cupful of seeded raisins and half a cupful of pecan nuts chopped rather fine. When the ingredients are well mixed stir in carefully two cupfuls and a half of flour that has been sifted with a teaspoonful of baking powder. Have ready greased gem-pans, drop a tablespoonful into each pan and bake in a moderate oven for twenty minutes.

Cream Candy That Will Keep—Select a perfectly clean saucepan and one free from grease. Slightly oil the bottom of a large meat platter. Put into the saucepan a pound of granulated sugar, a saltspoonful of cream of tartar, half a pint of water and a level tablespoonful of gum-arabic

moistened in a little cold water. Stir over the fire until the sugar is dissolved. Then with a clean, damp cloth wipe down the sides of the saucepan and boil continuously without stirring until the mixture hardens and becomes brittle when dropped in cold water. Take from the fire. Add a teaspoonful of vanilla and pour it carefully on to the greased platter. When nearly cold scrape it together, pull it out, fold and pull it over and over again until it is perfectly white. Moisten the hands now and then in cold water or brush them lightly with olive oil. If you handle it while too hot the heat and the pulling will blister the hands. If there is a large hook in the kitchen throw it up over the hook and then pull it down. When perfectly white cut it into pieces. Make it into rolls the thickness of your finger and six or seven inches long. Braid these rolls quickly, put them into a tin box that has been lined with waxed paper and stand them aside for Christmas.

Some Pretty Lemon Sponge Cakes—Put six eggs on the scales where you usually put the weights; then put sugar enough in the scoop to balance the eggs. Empty out the sugar; take off three eggs and put enough flour in the scoop to balance the three eggs. Add to the flour a level teaspoonful of baking powder and sift it. Separate the eggs. Beat the yolks until light, sprinkle in the sugar and beat until very light. Then stir in carefully the well-beaten whites. Add the grated rind and juice of a lemon and sprinkle in the flour, stirring carefully. Have ready greased gem-pans or custard cups; put two tablespoonfuls of the mixture in each, dust the tops lightly with powdered sugar and bake in a quick oven for ten minutes. When these are done let them stand five minutes in the pans. Then lift each one carefully and place it on a breadcloth to cool. If closed in a tin box these will keep for a week.

Here is a Delicious Sea-Foam Recipe—Stir two cupfuls of sugar, a saltspoonful of cream of tartar and a cupful of water in a perfectly clean saucepan until the sugar is dissolved; then boil continuously until it forms a soft ball when dropped into cold water. Have ready half a pound of pecan meats chopped fine and the whites of two eggs beaten to a stiff froth. Pour the hot syrup into the eggs, beating all the while. Stand the bowl in a pan of ice water and beat the mixture until nearly cold, then sprinkle in the nuts and drop by spoonfuls on greased paper. Dry quickly.

Dyeing Cotton, Silk and Wool—A good black may be given to materials of any color, except very dark brown and red, by the use of dyes. There are certain rules to be observed in using all dyes. They are prepared for cotton, wool and silk, and one will not answer for all. The actual formula of the ready-made dyes is known only to the manufacturers, but as sufficient for half a pound of goods may be procured for a few cents these dyes are certainly within the reach of all, and are easy to use. The dye is dissolved with a little cold water first, then adding up to a quart of boiling water if necessary until well mixed, stirring it all of the time, and then straining through a cloth. Wash the material in soap-suds, rinse in three waters, and then put in the dye while it is wet. Use a clean tin pan; put in enough boiling water to cover the material; add some of the dissolved dye, and enough vinegar to make it decidedly sour. After putting in the goods, use sticks to souse it about with, as it dyes the hands. Keep it boiling for twenty minutes; then if the goods is not jet black, take out, add more of the dissolved dye and repeat. Rinse in clear water, dry and press with a moderate iron. One is more sure of dyeing colors black, than any other color, as even experienced dyers often fail to get the right shade. Fabrics will only take a darker shade or color, and if stained or faded must be dyed a color that is darker than any of the spots. Dry in the shade.

Dyeing and Cleaning Feathers—To dye feathers black, first wash them in a pint of boiling water in which half a teaspoonful of soda has been dissolved; then rinse and put in the dissolved dye as prepared for silk, holding by the tips of the stems and moving in the boiling water. Rinse in cold water, dry between soft cloths and over a stove where they may be waved in the warm air. If the feathers come out too light a black add more dye. Curl with the back of a knife drawn under two or three flues of feather at a time after heating the knife slightly over a warm iron, which makes it

curl quicker. White feathers may be gently soured in warm soapsuds until clean, rinsed in clear water, and dried and curled according to the plan given for dyed feathers. Black straw hats may be given a new lease of life by revamping them, which really takes the place of dyeing, using some black sealing-wax pounded into small pieces, and over which enough methylated spirits to dissolve it has been poured; then mix thoroughly, and apply with a soft brush to the hat, covering every crevice of the straw. Blue straw hats may be freshened in the same manner, using blue sealing-wax.

Sponging and Cleaning Silk—Remove any grease spots before commencing with the sponging of either black or colored silks, using a lump of magnesia, and rubbing it on wet if the color will endure water; or tear a visiting-card apart, and with the soft inside part rub and the grease will disappear. French chalk removes grease and does not injure colored silks. Scrape a little on the spot, rub it in, and let it remain twenty-four hours, and then brush it off. Repeat the process if necessary; some grease spots are hard to remove. A very simple method is to sponge the silk on the wrong side with warm water and alcohol, one-third of the latter to twice as much water, and iron on the same side with a barely warm iron until the silk is dry. Sponging with hot strained coffee is particularly good for gros-grain silk, which is very apt to have a greasy appearance. Shake the silk in the air to remove part of the liquid, but never wring it. A French method is to sponge the silk on both sides with spirits of wine, and then iron on the wrong side with a piece of crinoline between it and the iron. A strong decoction of ivy leaves cleans black silk. Weak gum arabic water will remove wrinkles. Black ribbons are cleaned just as black silk is, and may be ironed or rolled smoothly over a broom-handle until dry. If the ribbon is really soiled, brush it softly or sponge it with a tablespoonful each of alcohol, soft soap and molasses; mix well, and after using as a cleanser rinse the ribbon in cold water; roll up in an old piece of cloth, and iron when partly dry with a moderately hot iron. Colored ribbons and neckties may be cleaned by dipping them in a bath of naphtha and exercising the care necessary when this explosive is used. Shake them free of creases, and dry in the open air. They should not be ironed.

Cream of Corn Soup—Score down the grains and press out the pulp from six good-sized ears of corn; add to this in a double boiler one quart of milk, a teaspoonful of grated onion, not more than one-eighth of a teaspoonful of ground mace, about a teaspoonful of salt and a dash of pepper, and, if you like, a teaspoonful of sugar. Rub together one tablespoonful of butter and two of flour; add to the soup and stir until thick. Serve in a hot tureen after pressing through a puree sieve.

Clear Tomato Soup—Add a pint of water to a quart of stewed tomatoes. Add a slice of onion, a bay leaf, a teaspoonful of celery salt, or a little celery seed, or a sprig of celery, whichever is most convenient, a teaspoonful of salt and a dash of red pepper. Add two tablespoonfuls of butter; bring to boiling point, press through a fine sieve, return to the fire, and add three tablespoonfuls of cornstarch moistened in cold water; cook until transparent, and serve with squares of toasted bread.

Chocolate Pudding is made of four tablespoonfuls of sweet grated chocolate and four cupfuls of milk. Sweeten, and stiffen with gelatine. Flavor, and when cool beat for five minutes. Add preserved cherries.

For Raisin Snow use two ounces of raisins, one lemon, the whites of four eggs, one cupful of sugar, one tablespoonful and a half of powdered gelatine and two cupfuls of water. Add the whites of the eggs last, beating the mixture until thick.

Stewed Figs and Raisins—Cover with water and cook until the fruits have absorbed most of it. Do not add sugar.

Marguerites are of chopped nut meats with an icing of egg whites and sugar. Spread on crackers and brown.

Prune and Nut Sandwich Filling—Rub steamed prunes through a sieve. Sweeten flavor with lemon, and add chopped nuts.

For Marshmallows in Jelly one-quarter of a pound of the candies and a quart of liquid lemon jelly are required.

Nut Dessert is composed of chopped marshmallows, pecan meats, and whipped cream sweetened, and flavored with vanilla.