



IT OF SELFISHNESS

M

their threshold.

From the beginning of time it has been conceded that men are selfish. Adam began it when he tried to blame the appleeting episode on Eve, and certain it is that when you see a family composed of an even division of the sexes you may rest assured that that establishment is run principally from the man's viewpoint.

Who are here

run principally from the man's viewpoint.

Who ever heard of having dinner at half past 6, when the man of the family said that it suited him to have it at seven? Who ever saw a housekeeper, with men to cater to, serving the delicacies at luncheon, and the scraps at dinner? Whose particular brand of coffee or type of newspaper finds sale in that house—the man's favorite or the woman's? Why, the man's every time, and not because he is tyrannical, or even disagreeable, but simply because it's a habit to let him have his way in small things.

Women who live alone get narrow, for they are not brought into constant touch with the outside world. Women who live alone get careless. It is so easy not to dress when there is no man to criticise, and the other women are only too glad to have encouragement for a klomna parade. Women, who live alone, sometimes get grouchy. Not that they mean to, but it is so easy to let down barriers and drop masks and pretenses when there isn't anybody that it is necessary to keep in a good humor with a smiling face; and narrowness and carelessness, and grouchiness all play their part in the development of selfishness.

Ungreasy Frying

REASY fried potatoes or croquettes are an abomination even to the woman who has not forsworn all fried things on general health principles.

Personally, I would never serve potatoes, much as I like them, that must be fried in lard. No matter how carefully they are done, they are bound to tasts. The only exception to this is the French fried potato, which, being done in boiling lard, does not absorb greass, as is done by the slower process.

All food fried in deep lard is much nieer if a piece of bread is dropped into the boiling fat to absorb the first greass. This is also a good test of whether the lard is hot enough. If, the bread at once turns a clear golden brown, the proper temperature is assured.

The use of brown paper under all fried articles before serving does much to prevent them being greasy.

A frying basket is more than a convenience; it frequently prevents bad burns for the cook, consequent to hasty lifting from boiling fat with a shallow apoon.

Various Recipes-Edited by Marion Harland

POTATOES IN CASES.

Take large, fair potatoes, bake until soft and cut a round piece off the top of each; scrape out the inside carefully, so as not to break the skin, and set aside the empty cases with the covers. Mash the inside very smoothly, working into it while hot butter and cream labeut half a tesapdoinful of each for every potato. Season with salt and pepper, work it soft with milk and put into a sauteepan to heat, stirring to prevent burning. When scalding hot, stir in one well-beaten egg for six large notatoes. Boil up once, fill the skins with the mixture, replacing the caps, return them to the oven for three minutes; arrange upon a napkin in a deep dish, the caps uppermost; cover with a fold of the napkin and eat hot.

Italian Ravioli.

(Contributed by Request.)

Mash a beet and boil until done, then throw into cold water a few minutes, drain, chop and add to it four eggs, one cunce of grated Parmesan cheese and one cunce of grated Cheddar, two and a half cunces of boiled cream or milk, a pinch of nutmeg and a little sait. Mix all well together into a smooth firm paste; roll into balls about the size of a wainut, four them well, let them dry for half an hour, then drop carefully one by one, into boiling stock. When they float take out with a perforated lade, put into a deep dish, dust with Parmesan chiese and pour a good gravy over them.

Napoleon Care.

Beat sixteen cunces of supar with sixteen yooks of ergs until creamy and sixteen ounces of finely chopped almonts, one ounce each of citron and orange peel, a little clinamon, cloves and vanilla and four ounces of fine breadcrumbs. At the last fold in the wilpped whites of six eggs. Italian Ravioli.

Take, one and a half cups of brown sugar, one-half cup of New Orleans molasses, one and one-half cups of butter, two teaspoonfuls of cinnamon, one of cloves, one-half of nutmeg, one-half of allspice, two heaping teaspoonfuls of chocolate, two cups of sour milk, one pound of raisins, one pound of currants, one-fourth pound of citron, one teaspoonful of soda, two teaspoonfuls of brandy; flour, not too stiff.

Peel the finest and freshest you can get; score the underside and cut the stems close. Put into a deep dish and anoint well, once and again, with melted butter. Salt and pepper, and let them lie in the butter an hour and a half. Then held over a clear, hot fire, being an oyster gridfron, and turning it over as one side browns. Serve hot, well buttered, pepper and salt, and squeeze a few drops; of lengon juice upon each.