



CULINARY CONCEITS

E. G. BARNES

butter. Tie them securely from the air, if intended to keep for any length of time.

Tested Recipes

**GRAPE JELLY.**—Use in the proportion of two-thirds grapes and one-third apples. The grapes that are part green and part ripe make the best jelly. Cover apples with water and cook until tender. The apples need not be pared. For the grapes, use just enough water to prevent them from sticking. Drain the fruit but do not squeeze. Use equal parts of juice and sugar, and cook only a few moments.

**PUMPKIN BUTTER.**—Cut the pumpkin in as many pieces as you like, taking out all the seeds, after which the pieces are cut into dice like citron. Leave the rind on, so as to enrich the "butter," then cover with water to which a little salt has been added and boil until soft. Strain and put back the juice into the kettle. Have nice tart apples pared, cored and quartered and put into the juice, adding sugar enough to form a jelly, and a little more water if necessary. Then cook until thick like marmalade. Before taking from the stove, add any spice you like.

**FRANCONIA FUDGE.**—To make this, put one-fourth of a cupful of butter in a saucepan, and when melted add two cupfuls of sugar, one-half of a cupful of milk and one-fourth of a cupful of molasses. Heat to the boiling-point and let boil seven minutes. Add two squares of unsweetened chocolate, and stir until melted. Then let boil seven minutes more. Remove from fire, beat until creamy and add one teaspoonful of vanilla and one-half of a cupful of nut meats cut in pieces. Pour at once into a buttered tin, and mark in squares. This candy is very good without either vanilla or nuts, while in their places one-half of a teaspoonful of cinnamon may be used.

**CHOCOLATE DOMINOES.**—Mix thoroughly together one-half of a cupful of pecan-nut meats, one-half of a cupful of English-walnut meats, one-half of a cupful of figs cut in pieces, and one-half of a cupful of dates (from which stones have been removed), forced through a meat-chopper or finely chopped. Add the grated rind of one orange, one tablespoonful of orange juice, and one square of melted unsweetened chocolate. Toss on a board sprinkled with powdered sugar and roll to one-third of an inch in thickness. Cut into the shape of dominoes, using a sharp knife. Spread thinly with melted unsweetened chocolate, and decorate with small pieces of blanched almonds to imitate dominoes.

**LEMON SHAPE.**—Two ounces of arrowroot, six ounces of loaf-sugar, the juice and rind of one lemon grated; mix with one pint of boiling water. When cold, add the yolks and whites of three eggs well beaten, and boil all together well; then pour it into a mould and let it stand till the next day. This is a delicious sweet, and very nourishing.

**FISH PASTE.**—Bloaters, smoked salmon, shrimps, prawns, lobsters, anchovies, are suitable for paste. Take the flesh of the already dressed fish, carefully bone it, and divest it of skin, fins, etc.; season it plentifully with spices, and pound it in a mortar; add to it a small proportion of very fresh butter and, when quite a smooth paste, press it down well into pots and cover with a layer of clarified

**CREAM TARTS.**—Line tart pans with a rich, short crust, and bake until brown. Whip a cupful of cream until stiff, add a teaspoonful of powdered sugar, flavor with vanilla, and, when the tarts are cold, fill in with cream. Set in a cold place until ready to serve. Just before serving drop a spoonful of jelly or preserves on top of each tart.

**CHOCOLATE CARAMELS.**—Take two cups of granulated sugar, half a cup of milk, two ounces of butter, and three ounces of grated, unsweetened chocolate. Place in a saucepan over the fire, and boil to a crack. Then add one teaspoonful of vanilla and pour in shallow buttered pans. When cool, cut into squares and wrap in buttered or wax paper.

**DAINTY TEA SCONES.**—Take one pound of flour, two ounces of sifted sugar, one heaped teaspoonful of cream of tartar, half a teaspoonful of baking soda, one egg, beaten, one breakfastcupful of sweet milk. Mix dry ingredients, stir in egg and milk. Stir quickly until the dough is nice and soft. Turn out, roll lightly, cut into rounds, and brush with milk. Bake in quick oven until they turn pale brown. Split open, and spread with butter or raspberry jam.

**CHEESE TOAST.**—This is a capital way to use up stale bits of cheese or bread that will not do for anything else. Cut the bread into rounds and fry in boiling fat. Grate the cheese very finely, flavor with a little cayenne, white pepper and salt. Mix it up well with the beaten yolk of an egg. A very little milk may be added. Pile this mixture on the rounds of fried bread, and put into the oven till it is set. Serve very hot. If liked, a little tomato sauce may be added when beating the cheese and egg together, but it is quite as good without.

Antique Furniture

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Hepplewhite and Sheraton came after Chippendale, and were making furniture about 1780. It is sometimes a little difficult to distinguish between them, for though they were both original, they were not above copying each other's work. For those who wish to study the differences, two excellent books are recommended—Arthur Hayden's "Chats on Old Furniture," and Helen Churchill Candee's "Decorative Styles and Periods."

The chief feature of the new styles was that all carving on the legs was done away with. Curved legs were replaced by slender, tapering ones. In Hepplewhite they were four-sided, while in Sheraton they were round. Both used the carved shield backs with variations, though those of Sheraton were the most delicate in design. Frail, spindle-legged sofas and sideboards became general.

Though we cannot now furnish our house or even a room with these charming old pieces, yet here and there may be found cabinet-makers who are artistic enough to follow faithfully the old designs, and produce almost facsimile of them. Mention should be made of the Adams Brothers, architects and decorators, who had such an effect upon the designs of the Eighteenth Century. It is interesting to note that Robert Adams was buried in Westminster Abbey in 1792.



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