

Household Suggestions

Christmas Chafing Dish Candles

To make chocolate nut wafers place one or two five-cent cakes of German or French sweet chocolate in the upper pan of a chafing-dish. The under pan should contain a pint of water. Then light the alcohol lamp underneath. Place a cover over the upper pan to keep the steam away from the chocolate. When the chocolate becomes soft and not too thin remove the pan and set it in some convenient spot, slightly tilting the dish. With an ordinary teaspoon dip out a small portion and drop it on wax paper or a sheet of aluminium. If it is dropped out when nearly cold the wafers will keep their shape better. Crest each one as they lay in regular rows with a glace cherry or half a walnut or pecan, a ribbon of pineapple glace or a blanched almond. Then set them in a cool room to harden.

Chocolate Fig Dainties.—Melt some chocolate as directed above. Have a quarter of a pound of firm Turkish pressed figs cut in threads with a sharp knife. Stir the threads of fig into the melted chocolate so as to make the mass quite thick. Dip out a small portion of the confection with a dessertspoon, and with a three-tined steel fork scrape the dainty out of the spoon on to wax paper or an aluminium plate. Dip them out when the mixture is nearly cold so that the dainties will hold their rough appearance. Make them the size of hickory-nuts or nutmegs. Place them in a cool room to harden.

Cream Coconut Wafers.—Place one pound of powdered sugar (icing sugar) in the chafing-dish and add two ounces of water to it, or enough to make a firm dough when mixed in with a spoon. Have half a pound of shredded cocoanut dampened a little with sweetened water. Light the alcohol lamp under the water-pan and set the chafing-dish containing the dough-sugar into it. Soon the mixture will melt down thin like milk. When the sugar becomes blood-warm stir the dampened cocoanut into it. This should make the cream very thick. Add a teaspoonful of vanilla or lemon extract while stirring in the cocoanut. Dip out in lumps the size of English walnuts and arrange in rows over the surface of wax paper and flatten each one out into a thin wafer with a fork. Two or three tablespoonfuls of melted chocolate may be added at the time of stirring in the cocoanut.

Cream Fruit Wafer.—Slice up some glace pineapple into ribbons, also a few figs and glace-pears. Mix them into the melted dough-sugar, after the cream cocoanut wafer mode. Have an ample supply of fruit slips to make the mixture thick and easy to dip out. Make the whole into a wafer-sheet on a sheet of wax paper; thin it out with a fork and when it sets firm cut it up into blocks.

Chocolate Crackle.—Procure or make some butter-scotch wafers. Crack them up in very fine bits and roll them down almost to a powder with a rolling-pin. Melt chocolate in the usual way, and stir in an equal quantity of powdered butter-scotch. Mix it all in nicely and when the mixture becomes quite cool dip it out like chocolate fig dainties. Finish in the same way.

Chocolate Mince Lumps.—Shred a quantity of blanched Jordan almonds, also some figs and Canton crystal ginger; mix them in with melted chocolate the same way that the butter-scotch meal was added in the chocolate crackle. Dip out and finish after the manner of other dainties.

Chocolate Roast Titbits.—Blanch half a pound of almonds by placing them in the hot-water pan of your chafing-dish; let them remain in the hot water long enough to loosen the brown skins; dip one out with a spoon, and if the meat will slip out nicely by pressure of the thumb and finger they are all ready. Remove pan or skim them out on a plate and blanch each one. Let them dry and place them in a moderate oven to roast. Have them in a bright tin and stir carefully to have each one roasted through evenly. They may be roasted in the lower pan by attending to the stirring often. Put them in the dry pan and light the alcohol underneath. When they are

roasted bruise them into small particles or chop them finely in a chopping-bowl. Melt half a pound of chocolate and stir the almond crumbs into it thoroughly. Drop them out in buttons on wax paper. Finish in a cool place.

Chocolate Butter Dates.—Select the fresh glossy Persian dates; slit them down the sides and remove the pits. Stuff them with fresh peanut butter. Melt some chocolate; hold a stuffed date, butter-side up, and dip the lower part of date in the melted chocolate. Stand them on wax paper or aluminium plates

another plain wafer with it to form a sandwich effect. Cream wintergreen, pistachio or vanilla wafers are nice when sandwiched with chocolate.

Combinations for Date Stuffing.—Raisins and blanched almonds chopped to a paste; Canton ginger and glace cherries reduced to conserve; a general assortment of glace fruits chopped to a thick mass; peanut cheese and chopped filberts; figs, prunes and shredded cocoanut finely minced.

It is well to know that cooking utensils which retain a disagreeable odor from fish or onions cooked therein, may be made sweet and fresh by being thoroughly heated after washing and drying.

thickly with grated cocoanut, and serve immediately.

To Cook Squash

Cut a thick slice from stem-end of the squash, and scoop out seeds and pulp thoroughly; return the top piece to its place, and put the whole in a shallow pan in the oven to bake. Let cook slowly from one to three hours, according to the size. (A very small squash will require an hour.) It should be so tender that the rind will separate readily from the inside. Season as for the boiled vegetable, adding a little sugar if not of the sweet variety.

Coffee Ice Cream

Coffee ice cream is one for which the materials are quite certain to be at hand, and consequently is frequently in demand, for the fruit supply may fail and other flavorings be put out of reach for the time being. To one quart of cream allow one pint of milk, two eggs, a cupful of sugar and a cupful of strong black coffee. Put the milk in a double boiler and when hot pour slowly over the well-beaten eggs, add the sugar and return to the fire. Stir until the mixture thickens, then remove from the fire and add the coffee. When cool, beat in the cream, add half a teaspoonful of vanilla extract and freeze.

Lunches for Travelling

Nothing is more unappetizing than to have to eat from the same lunch basket several meals in succession. After the first meal it looks mussy and scrappy. Try this plan:

Do up each meal by itself in a paste-board box with change of menu as you would for luncheon at home. Strap boxes compactly together.

Let one, for instance, contain sliced ham, olives, brown bread and butter, cookies and apples. Another fried chicken, white bread and butter, cup of jelly, slices of cake and oranges. Another tongue, chow-chow, rolls and butter, ginger cookies and bananas, and so on.

Throw box and scraps away at close of each lunch.

Still another attractive way is to wrap each separate article of food in oiled tissue paper and then arrange neatly in a lunch basket or box. Thus the sandwiches, meats, relishes, cakes and fruits would each be by themselves.

A generous supply of paper napkins (they are so cheap—3 cents a hundred) should be found in all lunch baskets. These should be thrown away after each meal.

Bottled tea and coffee will make quite an addition to a lunch; and where an alcohol lamp is used can easily be served hot.

I find tin cups more convenient for use in travelling than china or glass. Regular travelling cups may be purchased at a small expense.

A dozen lemons squeezed out into a bottle will make it possible, with the addition of sugar, to convert the ice-cold tank water into delicious lemonade.

Sterilized milk will also keep well, and is nice where little children are of the party.

Note—A small child doesn't think it is any fun to travel unless there is a lunch or something to eat on the journey. An older child scorns the idea of carrying a lunch, considering it green and cheap looking, but the wiser ones realize the convenience and true luxury of the lunch box. The dining car may be a delight for one or two meals, but it is not always that dining car service can be obtained; then the hurried station restaurants must be resorted to. The greatest inconvenience is in being obliged to wait until the meals are called.—Josephine Weatherby Cooking Club.

Do not throw away the green leaves of celery. Wash the perfect ones and dry on a plate in a warm room, or on the back of the stove, turning frequently, then keep in a tightly covered tin box, and when celery is out of season they will prove a great addition to soups, stews and dressings.

Household Suggestions--Western Home Monthly Recipes

Carefully selected recipes will be published each month. Our readers are requested to cut these out and paste in scrap book for future reference.

CHRISTMAS CAKE

5 cupfuls flour
3 lbs. raisins
2 lbs. currants
1 lb. mixed peel
1 lb. brown sugar
1 lb. butter
½ teaspoonful soda
Bake 5 hours

1 cupful canned fruit (strawberries best)
1 doz. eggs
2 tablespoonfuls spice (cloves, cinnamon, allspice and nutmeg)
½ teaspoonful salt

GINGER BREAD

½ cupful butter
½ cupful sugar
1 cupful molasses
1 cupful milk
1 egg

3 cupfuls flour
2 teaspoonfuls ginger
2 teaspoonfuls soda
¼ teaspoonful cloves
¼ teaspoonful cinnamon

ORANGE SHERBET

4 cupfuls milk
2 cupfuls sugar

Juice two lemons
Juice two oranges

Mix juice and sugar together; freeze milk until it is a mushy consistency, then add fruit juice and sugar and continue freezing; pack and let stand several hours before using.

SHORTBREAD

1 lb. flour

½ lb. butter
¼ lb. sugar

Mix butter and sugar together on baking board; gradually draw in flour, kneading well and keeping dough firm in both hands; press into a shallow cake tin; pinch round the edges and prick over with a fork. Bake in a slow oven for ¾ of an hour. Sprinkle fine sugar over top.

TOMATO JELLY

1 can tomatoes
2 bay leaves
2 slices of onions
6 cloves

2 teaspoonfuls sugar
½ teaspoonful salt
½ teaspoonful pepper
½ box gelatine

to finish. Wrap each one in wax paper and twist the ends of the paper.

Chocolate Crackers.—Use little crisp crackers. Melt the chocolate nicely. Roll one cracker at a time in the melted chocolate with a steel-tined fork; drop them on wax paper in regular rows and finish in a cool room. Have the chocolate very thick while dripping the crackers.

Confections from Confections.—Fresh marsh-mallows are fine if half dipped in melted chocolate. When they are finished dip raisins, glace cherries, walnut halves, and so on, slightly in the melted chocolate and place them lightly over the half-dipped marshmallows. They will soon dry and will then be ready to serve.

Mint Wafer Sandwich.—Purchase some plain cream mint wafers at the confectioner's and dip the flat side of one slightly in melted chocolate, and put

Baking Powder Biscuits

Two cups of flour, four teaspoonfuls of baking powder, and one teaspoonful of salt, mixed and sifted. Add three-fourths of a cup of milk mixed with flour and one-half tablespoonful of olive oil, mixing well with a knife. Toss on a floured board, roll lightly to one-half inch thickness. Cut with a biscuit cutter and bake in a hot oven from twelve to fifteen minutes.

Ginger Creams

Make a soft gingerbread of two eggs, three cups of molasses, one cup cream, one cup of shortening, six cups of flour, one tablespoon of soda, and two of ginger. Bake in thin sheets. While hot, cut the gingerbread circle with a cookie cutter, place a generous spoonful of whipped cream on each one, sprinkle