

chicken stock is omitted and milk used instead, this sauce may be used for fish or for salt codfish soaked and cooked slowly. To sauce for fresh fish a dash of nutmeg may be added if liked, while for codfish hard-boiled egg should be added. Fish dishes may be garnished with a few sprigs of parsley, or a little chopped parsley or paprika may be sprinkled over the top.

Chicken Salad.—Cut the meat into small pieces and mix with an equal quantity of cold-boiled rice. Chopped celery or nuts may be added. Mix with salad dressing and serve on lettuce decorated with slices of pickle or olives.

Fall Cookery

Celery Relish.—One quart celery, 1 quart cabbage, 1 quart green cucumbers, 1 quart onions, 1 quart green tomatoes, 3 large green peppers, all chopped fine; 1 cup salt, ½ lb. mustard, 1 lb. brown sugar, ½ gal. vinegar, 1 cup flour, 5 cents worth curry powder. Mix dry ingredients to a paste in 1 pint of the vinegar, and when the rest is cooked stir this in and stir for 20 minutes.

Mixed Pickles.—One gal. cucumbers, cut small; 1 gal. green tomatoes, quartered; ½ gal. onions, steamed; 2 heads cauliflower, steamed; ½ doz. green peppers. Scald in strong brine and let stand a day or two, then make the following dressing: 1 gal. cider vinegar, 12 tablespoons mustard, 2 cups sugar, 2 tablespoons turmeric, 1 large cup flour, wet with a little cold vinegar. Have the gallon of vinegar boiling, then add the other and boil 5 minutes. Put on the thoroughly drained pickles.

Cucumber Pickle.—Chop 3 cucumbers fine and add a piece of a red pepper also chopped fine. Add 1 tablespoon salt, ½ teaspoon celery seed, 3 tablespoons vinegar. Mix all well. This must be used soon, but will keep several days.

Peach Custard.—Line the bottom of a pudding dish with pared and halved peaches, cavities up. Fill these with soft sugar. Make a rich boiled cornstarch custard and pour over. Cover the top with a meringue and brown in the oven. Serve hot. To make the custard: Take 2 tablespoons cornstarch to one quart of milk. Mix the cornstarch with a small quantity of the milk and flavor it. Beat up 2 eggs. Heat remainder of milk to near boiling, then add the mixed cornstarch, the eggs, 4 tablespoons sugar, a little butter and a pinch of salt. Boil 2 minutes, stirring briskly.

Baked Pears.—Fill a baking dish with whole pears. Wipe them but do not remove stems. Pour around them 1 large cup boiling water, add 2 tablespoons sugar and bake slowly, basting frequently. Serve cold, with sugar and cream.

Grape Juice.—Pick the grapes from the stems and put them into a clean saucepan with a pint of water to each two quarts of grapes; cover and heat slowly to the boiling point. When the mass is boiling hot, throughout, turn it into a heavy bag to drain; when cool press out the juice remaining. Turn all the juice together, or keep that expressed by pressure by itself as a second quality of juice. Heat the juice to the boiling point, skim and store in fruit jars as in canning fruit. Sugar may be added to the juice if desired, but it is preferable to omit it.

Baked Stuffed Cucumbers.—Wipe and peel large cucumbers, cut in 2-inch pieces crosswise and remove seeds. Mix 4 tablespoons bread crumbs, 2 tablespoons finely chopped cooked ham, and 2 tablespoons grated cheese. Moisten with tomato sauce and season with salt and cayenne. Put the cucumber cups in a shallow pan, fill with the mixture, pour 1 cup chicken stock or broth of any kind around, and bake ½ hour. Remove cover, sprinkle with buttered crumbs and bake until crumbs are brown. The tomato sauce is made by cooking tomato and onion together, and thickening the mixture with butter and flour cooked together. Season nicely. The butter and flour may be browned before the tomato is added.

Spiced Grapes.—Five lbs. grapes, 3 lbs. sugar, ½ teaspoon cloves, 2 teaspoons cinnamon and allspice, vinegar. Press the pulp from the grapes and boil the skins in a little water until tender. Cook the pulp and put

through a sieve. Add to the skins and put in the sugar, spice, and sufficient vinegar to taste. Boil all together and seal.

Cranberry Catsup.—Five lbs. cranberries, 1 pint vinegar, 2½ lbs. brown sugar, 3 tablespoons cinnamon, ½ tablespoon cloves (ground), ½ tablespoon salt, ½ teaspoon paprika. Cook the cranberries and vinegar about 5 minutes. Press through a sieve, add other ingredients and let simmer until thick.

Griddle Cakes Without Eggs.—With the advent of cold weather griddle cakes are always liked. Take 1 yeast cake, 1 cup lukewarm water, 4 tablespoons light brown sugar, 4 tablespoons melted lard, 1 teaspoon salt, 2½ cups flour 1½ cups milk. Scald and cool the milk. Dissolve the yeast and sugar in the lukewarm water, add the lard, flour, salt and milk. Beat well, then cover and set aside in a warm place to rise for about an hour. When light stir well and bake on a hot, greased griddle.

The Scrap Bag.

Vegetable Brush.

Keep a small brush on hand for cleaning celery and other vegetables. It saves both hands and time.

Cleaning Kettles.

Washing soda is very good for cleaning pots and kettles. Fill the utensils with hot water and add a tablespoonful of soda, then let boil for a while. The same water may be used for cleaning the sink or coarse shed tables.

Darning Hint.

By darning diagonally across the weaves, instead of with it, the stitches are not nearly so likely to pull away from the edges of the darned spot.

A Handy Work Basket.

A large shallow basket, lined with chintz or cretonne, with pockets all around, is a most useful step-saver. In the pockets put spools of various kinds, thimble, needle-case, tape-measure, hooks and eyes, underwear buttons etc. The open center of the basket will hold any sewing that may be on hand.

Renewing Black Silk.

Old black ribbon or soft silk may be renewed nicely as follows: Soak in a bowlful of warm water to which is added a dessertspoon of ammonia to every pint of water, and 1 tablespoonful of good black ink. After the materials have been soaked they should be placed on a clean piece of old sheeting spread on a table, and slowly smoothed with a piece of sponge in one direction. They should then be left, covered with the cloth, over night, then pressed on the wrong side with an iron that is not too hot.

Renewing Gloves.

Old black kid gloves that have become shabby at the finger-tips will look fresh again if sponged with ink and allowed to dry well before they are worn again. If hard, rub with a very little olive oil.

Floor Mixture.

Mix together boiled oil, vinegar and turpentine in equal parts and apply to hardwood or stained floors with a soft cloth. It prevents the dust from scattering and leaves the floor clean.

Scorched Vegetables.

Should vegetables chance to become scorched when cooking, set the dish at once in another containing a little cold water, and the scorching will scarcely be noticed.

Stained Table Linen.

Be sure to soak table linen that has been stained with fruit juice in cold soft water before allowing it in hot water, as this only sets the stains. A cupful of Javelle water added to the boilerful of water when boiling the clothes will usually remove obstinate stains.

Ripening Green Tomatoes.

When ripening large green tomatoes taken from the vines just before frost wrap each in paper and put them in a dark closet. Look at them every 5 or 6 days, using the ripe ones.

Blackened Kettles.

To remove the black from the outside of kettles soak them for a few hours in a solution of lye, then scrape and wash well.

Huckleberries for Winter.

The old way of putting huckleberries in molasses is excellent. Drain off the molasses before using and wash the berries. Blueberries do not keep in this way as well as the common huckleberries because the skin is more tender.

An Old Hot Water Bag.

Do not discard an old hot-water bag that has begun to leak. Keep a crock of clean sand in the house, and when needed heat it in the oven and fill the bag with it. The heat will be well retained.

A Great Winter Economy.

Few people know the value of old coal, or cinders. With any heater, sifting coal ashes more than repays for the time and trouble taken. If the ashes are dampened the problem of dust is solved. When the cinders are picked over and freed from melted clinkers, they should be well soaked with water.

Two or three inches of thoroughly wet cinders on top of a bed of new coal makes the hottest and most lasting fire that any coal will produce. One reason is that the fine coal keeps the heat in the heater. Another reason is that the water and coal gas join to make a new and more powerful gas still. To show what an economy cinders may become, I cite the fact that, whereas I used to burn twelve and thirteen tons of coal, I now require only about half that amount.

The sifted ashes I never throw away. I use them on walks, on grass, on the lawn, and even spade them into the garden. Mixed with soil, they serve several purposes; they sweeten it, tend to retain moisture, and do away with many bugs and worms. Among the vegetables, squashes are especially fond of coal ashes; among the flowers—asters. —Sel.

To keep Grapes.

Select choice bunches. Seal the ends of stems with sealing wax and pack in cotton batting. Keep in a cool place.

Dried Peaches.

Peaches, pared and cut in halves may be cooked in syrup then dried in the sun. When dry, pack in a jar with sugar about them. To use, soak over night and stew in the same water.

What to Serve With "What"?

An old hand-written cook book has the following.—

Always have lobster sauce with salmon, And put mint sauce your roasted lamb on. Veal cutlets dip in egg and bread crumb; Fry till you see a brownish-red come. Grate Gruyere cheese on macaroni, Make the top crisp but not too bony. In dressing salad mind this law: With two hard yolks use one that's raw. Roast veal with rich stock gravy serve, And pickled mushrooms, too, observe. Roast pork, sans apple sauce, past doubt, Is "Hamlet" with the "Prince" left out. Your mutton chops with paper cover, And make them amber brown all over. Broil lightly your beefsteak—to fry it Argues contempt of Christian diet. To roast spring chickens is to spoil them, Just split them down the back and broil them.

It gives true epicures the vapors To see boiled mutton without capers. Boiled turkey gourmands know, of course, Is exquisite with celery sauce. The cook deserves a hearty cuffing Who serves roast fowls with tasteless stuffing.

When Apples Are In.

Baked Apples.—Wash, core and quarter firm, tart apples. Put them into a baking dish, cover with cold water, adding 1½ cups sugar to 6 apples. Bake 3 or 4 hours until they are a dark amber color.

Another.—Take good, tart apples, Greenings are best. Scoop out the cores and place in a baking pan. Fill the holes with sugar, adding a clove or two if liked. Pour some cold water around and bake until light and fluffy. Serve with cream. When baking apples always use an earthen or granite baking dish, as tin or iron blackens them.

Fried Apples.—Pare and slice and fry in hot fat. Serve with pork, or by themselves with sugar sprinkled over.

Crab Apple Jelly.—Cover with water and boil until tender, then strain. Boil the juice 20 minutes. Add the same amount of heated sugar; pint for pint, and cook 5 minutes. Pour into tumblers and when cold cover with melted paraffine.

Sweet Apple Pickle.—Take 7 lbs. pared and cored apples to 3 lbs. sugar, 1 pint vinegar and 1 oz. sliced ginger-root in a bag. Make the syrup first, then add the apples and simmer 3 or 4 hours. To keep apples white put them in cold water to which a little lemon juice has been added and leave 15 minutes.

Stuffed Apples.—Pare 6 apples and cut out the cores. Fill the cavities with mincemeat and bake, basting frequently. When done remove carefully to slices of hot buttered toast, pour the juice over and serve.

Apple Cheese.—Take 4 lbs. pared, cored and quartered apples, 2 lbs. sugar, grated rind of 1 lemon and juice of 2, and a teaspoonful essence of ginger. Add 1 cup water and stew gently to a thick pulp. Let cook an hour or more after beginning to boil. Put in small jars.

Apples with Meringue.—Stew apples in a rich syrup. When cold cover with a meringue of beaten egg-whites, sprinkle with nutmeats, and brown in the oven. Serve in the same dish.

Apple Pie.—Line the pie-plate with rich crust, fill with pared apples cut in eighths, sweeten well and dredge with flour and cinnamon. Pour over all ½ cup rich, sweet cream or boiled custard, put on top crust and bake. To make "deep apple pie" leave out the under crust. More fruit can be used in this way. If preferred the cream may be left out and a generous lump of butter used instead.

Apples and Rice.—Peel 8 apples, halve them and take out cores. Put in a pan with 3 oz. butter, sprinkle with sugar, add the grated rind of half a lemon and bake until tender. In the meantime boil 6 oz. rice with 1½ pints milk, sugar to taste, and ½ teaspoon grated nutmeg. When done arrange in a mound on a platter, place the apples around and serve hot.

What to Do with Pears.

Pear Marmalade.—Wash the pears and remove stems and blossom end. Cut the pears in bits and put in a kettle with a very little water. Set in another vessel holding water and cook to a pulp, then rub through a colander. To every pound of pulp allow ¾ lb. sugar. Cook until smooth and thick enough to drop from a spoon in clots. Put in small glasses and when cold cover with paraffine.

To Can Pears.—Take 10 lbs. pears, pared, halved and cored, 5 lbs. sugar, 1 lemon sliced thin, and 1 teaspoon ground nutmeg, 1 teaspoon cinnamon and a small piece of ginger-root, all tied in a bag. Cook until the pears turn pink, then can.

Pears with Cream.—Ripe pears are delicious when cut up and served with cream and sugar. Heap whipped cream on top of the dish.

Baked Pears.—Select ripe pears, cut them in halves and arrange in a granite baking dish. Mix ½ cup sugar with a cup of boiling water and stir until dissolved. Cover and bake slowly, basting frequently with the syrup. Serve with cream.

Preserved Pears.—Select firm, ripe pears. Pare them and cut in halves, dropping them into cold water. Put parings and cores on to boil with 1 quart water, cook 15 minutes, strain and add to the juice enough water to furnish 1 quart to every 1 lbs. sugar.