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s milk, 5 s honey or grated rind of nutmeg. k, etc., and slow oven,

tablespoons teaspoon or s molasses. e cornmeal, to buttered water and

milk, yolks n syrup, ½ at the milk e eggs and r the milk boiler until ime. Cool move from Dover egg- are beaten vered in a is hot but op of the be Floating elly.

cup pearl ks, ½ cup e, flavoring. hours then until trans- Cool and

Cakes.—Sift ur, ½ tea- ar, 3 level Add 1 cup ons sweet o a smooth ot, greased

Half fill a iding hard- at may be hich the e add one- oftened in s soon as

dissolved pour into the mould and let stiffen on ice or in cold water. Serve with lettuce and salad dressing, or with garden cress. The egg looks pretty if put in first around the mould.

Potato Flour and Honey Cake.—Boil ¼ cup each of honey and granulated sugar to the soft ball stage—that is to form a soft ball when dropped in cold water. Have ready the yolks of 5 eggs and also the whites, beaten well separately. Gradually beat the syrup into the yolks; add the grated rind and juice of ½ lemon, then fold in ¼ cup potato flour and the egg whites. Bake in a sponge cake pan about 50 minutes.

Honey Frosting.—Boil ½ cup honey and 1 tablespoon corn syrup together until almost candying point, then pour in a fine stream on the white of an egg beaten light. Use when cold. May add melted chocolate and flavoring of vanilla after beating in the honey.

War Pastry.—Sift together 3 cups barley or rye flour, ¾ cup wheat flour, 1 teaspoon salt, 2 teaspoons baking powder. Add ¾ cup shortening, then water a little at a time, to mix to a dough. Use for a pastry for deep fruit pies.

Mock Pumpkin Pie.—Mix 1 cup cornmeal with 2 cups water and boil until very thick. Add a pinch of salt and cup of milk and let cool. Grease 2 pie plates well and dust with flour until completely covered, repeating in a few minutes. To the corn meal add 2 eggs, brown sugar to sweeten, 1½ teaspoons ground cinnamon, ¼ teaspoon ground cloves, one-third teaspoon ginger, and another cup of milk. Put in the pans, pour a little cream over the top and bake in a quick oven. Neither pumpkin nor crust is needed, yet the pie is very good.

Celery and Onions.—Cook separately, then combine and cover with cream sauce.

Potatoes With Cheese Sauce.—Mash potatoes, seasoning nicely and adding a little cream. Arrange on a hot platter in a mound with a hollow in the center, then pour over all a sauce made as follows: Melt 6 tablespoons butter, and stir in 4 tablespoons grated cheese. Pour over yolks of 2 eggs, beating all the time. Season, cover with fine crumbs and brown in the oven until the sauce thickens in the center, from 20 to 30 minutes.

A Meat Substitute.—Beat up an egg to each cup of rich milk, season well, add chopped greens or any other vegetable and bake like an ordinary custard. Serve with potatoes for Sunday dinner.

Inexpensive Chocolate Cake.—One egg-yolk, 1 cup sugar, 2 tablespoons melted butter, ½ cup water, 1 rounding teaspoon baking powder and 1 scant teaspoon soda stirred in 1½ cups flour. Melt 2 squares unsweetened chocolate in ½ cup hot water until thick, and add to the cake mixture. Then add ½ teaspoon vanilla. Bake in a loaf or in layers using whipped cream on top and between. Or a custard may be made for between of ¼ cup sugar, ¼ cup water, ¼ cup milk, 1 square melted chocolate, 1½ tablespoons flour, all cooked over hot water.

Nut Ginger Cake.—Three and one-half cups sifted flour, 1 cup black molasses, ½ cup sugar, 1 cup butter, 1 cup buttermilk, ½ cup chopped figs, ½ cup nut meats, 3 eggs, 1 teaspoon soda, 1 teaspoon baking powder. Sift baking powder with the flour and dissolve the soda in the buttermilk. Cream butter and sugar together, add eggs, one at a time, (not previously beaten), then add by degrees half the flour. Next add the molasses, heated, and the rest of the flour, gradually, beating all the time. Stir in nuts and figs, flavor with almond extract and bake in shallow, square pans.

Patriotic Ice Cream.—Scald rich milk, thicken very slightly with corn starch and sweeten with honey. When cool add crushed raspberries and a little lemon extract. Freeze as usual.

Fish Loaf.—Melt 2 or 3 tablespoons pork drippings and brown in it 1 finely chopped onion. Pour this over bread or cracker crumbs and add enough hot water to make a moist dressing, seasoning well. In a well greased tin put layers of salmon or any kind of cooked fish, and dressing, alternately, having the dressing on top and bottom. Bake in the oven ½ hour or in the fireless cooker, between 2 radiators, for an hour or longer. Serve hot with tomato sauce or cream sauce beaten with left-over greens.

Tartare Sauce (To serve with fish).—To a cup of mayonnaise dressing beat 2 tablespoons each of finely chopped pickles, onions and 1 tablespoon finely chopped parsley.

Made of Bran.

Bran Cookies.—One-half teaspoon soda, 1 teaspoon ginger, 1 teaspoon cinnamon, ½ teaspoon cloves, 3 cups bran, ½ cup sugar, ½ cup molasses, ½ cup milk, ½ cup shortening. Sift spices into the bran and mix well. Add the other ingredients (the shortening melted) and mix well. Drop from a spoon on a buttered pan and bake about 15 minutes.

Bran Biscuits.—One cup bran, 2 cups sifted flour, 5 level teaspoons baking powder, ½ teaspoon salt, 2 to 4 tablespoons shortening, 1 cup milk. Put bran in a mixing bowl, sift in the other dry ingredients, and work in the shortening. Gradually add the milk and mix with a knife to a soft dough. A little more liquid may be added if necessary. Turn on a floured board, roll over with a knife to coat with flour then knead slightly. Roll out about ¼ inch thick, cut in rounds, brush over with melted butter and bake 15 minutes.

Bran Bread.—One cup whole wheat flour, 1 quart bran (loose), 1 cup barley flour, 1 pint buttermilk, ½ cup molasses, 1 teaspoon soda, 1 teaspoon salt. Dissolve soda in buttermilk. Stir all together, make into a shallow loaf and bake about an hour.

Another Bran Bread.—One cake compressed yeast, ¼ cup lukewarm water, 1 cup scalded milk, 1 teaspoon shortening, ½ teaspoon salt, 1 teaspoon molasses or sugar, 3 cups whole wheat flour or white flour, bran, about 3 cups. Blend yeast in the water; dissolve the shortening in the warm milk; mix all the liquids, etc., then stir in the flour and bran mixed. Knead until smooth, cover and let stand until doubled in bulk, then cut down and shape into a loaf. When again light bake 1 hour.

The Scrap Bag.

To Keep Refrigerator Sweet.

Keep a lump of charcoal on the refrigerator shelves to keep down odors. Wash the shelves whenever needed and dry thoroughly.

Keeping Dried Products.

Glass sealers are good for keeping dried fruit and vegetables in, as it is easy to inspect them for the development of insects, which will necessitate reheating in the oven at once. Always keep dried products in a very dry place as they absorb moisture readily.

For Green Peas in Fall.

Peas and beans planted now will ensure a crop of green peas and beans in the fall. If the soil is dry soak it when planting, and if lice appear on the young plants spray with nicotine. Spinach and beets may be planted also.

Care of Enamel Pans.

Place new enamel pans in a large dish of water and let come to a boil, then set aside to cool, and the pans will last much longer without chipping.

Making Stockings Last.

If you want to save wear on your stockings glue a scrap of velvet very smoothly on the inside of each heel.

Making Shoes Last.

Dip the soles of new shoes several times in hot tallow and they will wear longer and help to keep out the wet.

Cleaning Silver (Excellent).

Dissolve 1 tablespoon soda and 1 tablespoon salt in 5 quarts boiling water in a vessel of galvanized iron or aluminum. Place the forks, spoons, etc., in and leave 3 to 5 minutes, then remove and wash the silver in hot soap suds. The pan must be either of the above mentioned, as it is some chemical action that does the work. If you have only tin or agate ware, put a piece of zinc in the bottom of the pan.

Using Up Lettuce.

Do not waste lettuce that is becoming slightly bitter. Cook it as "greens" and serve on hot buttered toast. Just enough water to prevent burning should be used, adding a little more if necessary. To it add a pinch of soda, and when half done add salt, a pinch of sugar and a little butter. If any liquid remains when the lettuce is cooked add it to milk and make a white sauce, which is poured over the toast and greens.

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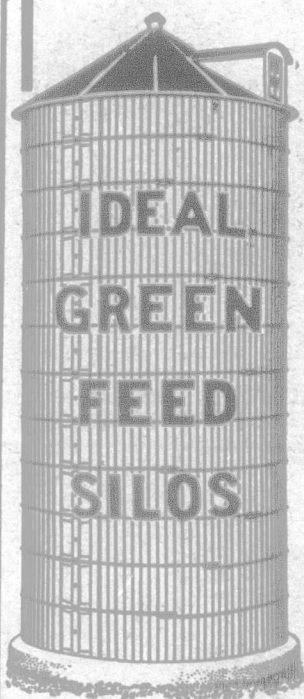
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