

## Household Suggestions

### Visions

Two men toiled side by side from sun to sun,  
And both were poor;  
Both sat with children, when the day was done,  
About their door.  
One saw the beautiful in crimson cloud  
And shining moon;  
The other, with his head in sadness bowed,  
Made night of noon.  
One loved each tree and flower and singing bird,  
On mount or plain;  
No music in the soul of one was stirred  
By leaf or rain.  
One saw the good in every fellow-man  
And hoped the best;  
The other marvelled at his Master's plan,  
And doubt confessed.  
One, having heaven above and heaven below,  
Was satisfied;  
The other discontented, lived in woe,  
And hopeless died.  
Sarah Knowles Bolton.

and a cream shape or custard should not appear at the same meal. Apple dumpling should not follow a beefsteak, and kidney pie or roly poly succeed a substantial joint. Let roast beef or mutton be followed by a light dessert and fish pie or rissoles by a good molasses or raisin suet pudding.

For a light dessert after a rich meal course, stewed fruit never fails us at any season of the year, and is one of the most wholesome and inexpensive of foods; one, also, of which few tire. It is especially in place after a curry with rice.

Perfectly cooked plain boiled rice is a simple dessert that can hardly be improved on if served with stewed fruit, jam and cream, or simpler still, with milk and brown sugar.

When eggs are cheap and plentiful, they should be freely used for souffles, batter puddings and sweet omelets; at other times baked and steamed puddings may be substituted.

**Tomato Soup.** — Heat a quart can of stewed tomatoes, add a teacupful of hot



American Refugees bargaining for transportation from war zone. Underwood & Underwood

### Puddings and their Making

With cooler weather the appetite for hot desserts is ours again, and every housekeeper is on the lookout for something new in the way of puddings.

Puddings are such a wholesome addition to the bill of fare that they should be provided daily. With their help we can arrange a satisfactory and nourishing meal at a smaller cost than is the case when we depend on soups, fish and meat courses only.

Yet we hear people say, "Oh, none of us like puddings; we never have them now." The reason is not far to seek, for they have had one or other of a half-dozen puddings every day for years, and are naturally tired of them. When the variety possible is almost endless, and such as to satisfy all tastes, it seems a pity that so little trouble is taken to provide this variety.

Another cause for dissatisfaction lies in the fact that the dessert is too often planned with no regard for the remainder of the meal. Certain principles must always be followed in order to arrange a really successful dessert.

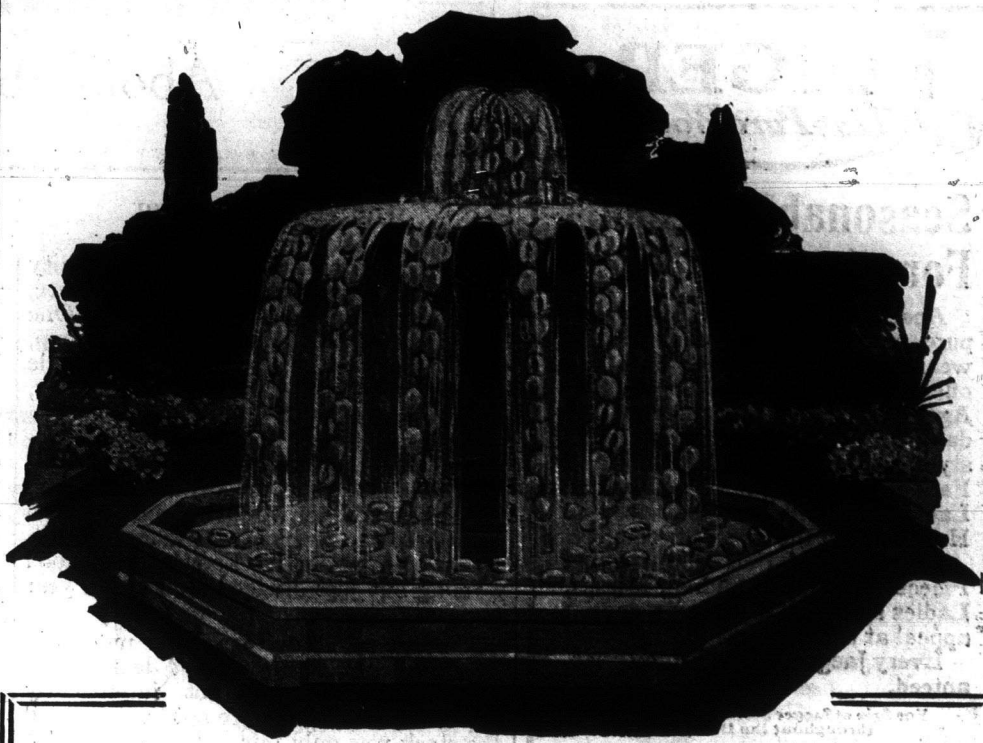
When every preceding dish is hot, let the pudding be cold. The hot pudding is required when there is no soup or when fish, cold meat or made-up meat with vegetables form the principal dish for luncheon or dinner.

The necessary variety and sequence must be taken into consideration. For instance, tomato soup and fish with salad should never be followed by an acid sweet such as lemon sponge or pudding. White soup, creamed vegetables, fricassee with white sauce, cream salad dressing

water, and rub through a colander. Season with salt, white pepper and a heaping tablespoonful of butter. When boiling hot add a quart, more or less of milk to make the quantity desired, and thicken with a little corn starch to the consistency of thin cream. Serve a small portion in each dish with hot, crisp crackers.

**Timbale of Parsnips.** — Scrape and slice the parsnips and boil slowly until tender; drain and mash fine; add salt and pepper, a little onion juice, a tablespoonful of minced parsley, two eggs beaten up with half a cup of milk; beat up well with a fork; then pack into well buttered timbale moulds lined with buttered paper; stand them in a shallow pan with boiling water half way up the sides and bake twenty minutes; when done run the blade of a thin knife around the sides of the moulds to loosen the timbales and turn out on a hot platter, pour a cream sauce around them and serve. These are nice served with creamed cod or with heated canned salmon.

**Chicken Pie.** — Joint the dressed chickens. Cut the upper part of the legs into two pieces, and the breast into three or four, and pick the meat from the neck and back. Line the sides only of the baking dish with buttermilk or baking powder biscuit, arrange the meat, the dark and the light meat as evenly as possible; season with salt, pepper and bits of butter, and moisten with a little of the water in which the chickens were boiled, thickened with corn starch. Cover with crust, gash and bake. Make giblet gravy. Serve with sour jelly. Early in the morning prepare the vegetables ready for cooking. Keep the potatoes and turnips under cold water, and the onions and squash in a cool place.



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