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be dipped in melted lard and kept in a cool place. Of course the bags must be ripped off when the sausage is used. Many people just pack the sausage meat in crocks, running 2 inches of melted lard over the meat in those that cannot be used right away. The crocks are kept in a cold place, and the sausage-meat, when used, is made into small cakes that are then fried or baked.

For summer use this bulk sausage meat may be canned as follows: Make the meat into small cakes and cook until about two-thirds enough for the table or until the water is out. Pack, while still cooking, into sterilized jars, fill with boiling lard and seal at once. When preparing for the table pour all the fat off after the meat is fried then pour a little thin sweet cream over and boil for a moment. This is not necessary but makes the sausage more delicate.

The proportion of seasoning may be as follows, but there is no fixed rule: To 55-lbs. lean and fat pork, chopped fine, allow 1 lb. salt, 6 oz. good black pepper, 1 teaspoon cayenne, and a handful of dried, powdered sage, all mixed together. Work very thoroughly through the meat. If preferred the sage may be omitted. Personal taste must rule in all seasonings.

We doubt if you could color a felt hat satisfactory at home. Better take it to a professional dyer or hat-renovator.

The soft silk materials such as *chamuse*, *crepe de chine* and *Duchesse* satin are usually considered the most durable. Chiffon taffeta may prove so, —or, again, it may not.

Left-Over Turkey, Etc.

SOMETIMES, when the family is small, it is a problem to know what to do with left-over turkey, chicken, or goose. Perhaps fowl can never be very well camouflaged, but, nevertheless, "different" dishes may be made from it. Try one of the following:

On Toast.—For 1 cup cold fowl chopped rather fine, make 1 cup white sauce, or use left-over giblet sauce. Heat the sauce, and put the meat in it leaving just until well heated. If the meat is scanty add some cooked peas, celery or carrots. Have ready some toast; dip the crust in boiling salted water, spread lightly with butter and cover with the mixture. Serve on a hot platter. The dish is prettier if you take hard boiled egg and sprinkle some of the grated yolk in the center of each piece of toast, on top of the meat, then surround by bits of the chopped white of the egg. Also some canned tomato stewed with bread crumbs and seasoned nicely with butter, pepper and salt, may be heaped up in the middle of the platter.

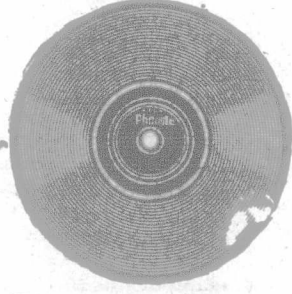
Gateau of Turkey.—One-half lb. cooked turkey or other fowl, 3 tablespoonfuls cooked chopped ham, 2 teaspoonfuls each of chopped onion and parsley, 4 tablespoonfuls bread crumbs, 2 eggs, ½ cup stock made by boiling the bones in a little water, some bread crumbs browned in the oven, 1 heaping tablespoonful drippings, seasoning of salt and pepper. Butter a pudding dish and sprinkle the inside over with the browned crumbs, turning out all that will not stick. Chop the turkey fine; add the ham, crumbs, salt, pepper and parsley. Melt the dripping in a saucepan and fry the onion in it, then add it to the other ingredients. Beat the eggs and stir in. Pour into the basin, taking care not to disturb the coating. Cover the top with greased paper and bake in a moderate oven about ¾ hour. Turn out on to a hot dish and pour around it some tomato or brown sauce.

Brown Sauce.—Remove the liquid in the pan in which turkey or other meat has been roasted. Skim off 6 tablespoonfuls of fat. Return fat to pan, place on range, add 6 tablespoonfuls flour and stir until well browned. Next pour on gradually, while still stirring, 3 cups of stock (in which bones and giblets have been cooked). Bring to boiling point and simmer 5 minutes. Season, then strain. Add the chopped giblets.

Baked Left-Overs.—Take the remains of the goose or turkey, chop them and add what stuffing and gravy are left over. Mix well, put in a bowl and bake in a pan of water for half an hour. Turn out on a hot platter and surround with slices of hard-boiled egg and sprigs of parsley. Serve with a salad of celery or beets with mayonnaise.



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Holiday Cookery.

Holiday Seed Cake.—One-half pound butter, ½ lb. sugar, 4 eggs, 2 oz. caraway seed, ¼ grated nutmeg, ¾ lb. flour, ½ teaspoon salt, 1 teaspoon baking-powder. Beat the butter and sugar together until very light and creamy, add the yolks of the eggs and beat again, then beat in the caraway, nutmeg, and the flour, salt and baking-powder sifted twice together. Last of all fold in the whites of the eggs (beaten stiff). Turn into greased pans and bake about 1¼ hour in a moderate oven.

Simple Suet Pudding.—This pudding may be served in place of rich plum pudding, and will be found quite as palatable and more digestible. Take 3 cups flour, 1 teaspoonful salt, 1 cup chopped suet, 1 teaspoon soda, 1 cup milk, 1 cup molasses, 1 cup seeded raisins, 1 cup chopped nuts: Mix the salt and suet with the flour. Mix the soda with the milk and molasses, and add to part of the flour. Put the raisins and nuts with the rest, then mix all together. Butter the inside of a mould and half fill with the pudding, then steam steadily, covered closely, for 3 hours. Serve with hard sauce or any good pudding sauce. This will keep a long time, covered, in a cool place, and needs only to be freshly steamed for using.

Potato Baskets.—Select medium-sized potatoes of uniform size. Wash, pare and scoop out some of the center. Drop into cold water; soak one-half hour. Cook in boiling salted water ten minutes, and drain. Place in pan in which turkey is being roasted, and bake until soft (about forty minutes) basting with fat in pan when basting bird. Fill with any cooked vegetable (peas, or chopped carrots, celery or turnips) mixed with thick white sauce. Dot with butter and brown slightly in the top of a hot oven.

The Scrap Bag.

Rolling Out "Substitutes."

As pie-crust of substitute flour tears easily, roll it out on oiled paper, then invert the paper over the pie-pan. When it drops off press into the tin and trim off.

Keeping Baby's Bottles Warm.

Pull over the bottles the small, wolen stockings the baby has outworn. This is not as effective as a thermos bottle, but will help to keep the milk warm longer than without.

Cleaning Mica in Stoves.

Smoky mica in stoves may be kept clean by washing it with a cloth dipped in cider vinegar.

A Fritter Hint.

When dropping fritter batter into fat first dip the spoon into cold milk and the mixture will not stick to the spoon. Frying in "deep fat" is not an extravagant method of cooking if the fat is hot enough. If so it will not soak into the fritters or doughnuts, and it may be used over and over.

A Kitchen Cart.

A kitchen cart that will be found a great labor-saver may be made by fitting wheels to a small kitchen table. All the eatables or dishes may be placed on it and wheeled to and from the table.

For Pillow Slip Ends.

Slightly starch the ends of pillow-slips with boiled starch, and see how much easier it is to keep the beds looking nice.

Bath Mittens for the Children.

Make bath mittens out of Turkish towelling for the children, and it will be much easier to induce them to bathe

themselves, the mittens are "so much handier than wash-rags."

Polishing the Piano

A music-teacher tells us that she always uses castile soap and soft water for cleaning her piano, washing a little at a time and polishing immediately with a dry, soft cloth and then a piece of chamois. Some use, for the last polish, a very little sewing-machine oil, applied with clean chamois. It must be remembered that any thick polish or varnish injures the tone of the piano.

Christmas.

BY LALIA MITCHELL.

Have you heard the Christmas music
Sounding over hill and plain?
Have you listened to the music
That should never come in vain?
Glory, praise and honor ever
Unto God who reigns above,
And to those on earth who journey
Peace, good will and boundless love.

Have you seen the Christmas holly
Flaming forth on every side?
Has your heart grown strangely lighter
For the green of Christmastide?
Has it thrilled you with a message,
Glory to Lord and King,
And good will to every brother?
This the tidings it should bring.

Have you caught the Christmas spirit
Wafted by on every breeze?
Christ is born to rule forever,
Lord of earth and sky and seas.
Glory unto Him, and honor
Now and evermore, Amen.
And throughout a Christian kingdom,
Peace on earth, good will to men.

More love, more love, for this we pray,
A keener sense of brotherhood—
This be the world's best gift to-day
To Him, the giver of all good!"