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The Home

TOMATOES IN FIFTEEN WAYS.

Summer brings with it no more attractive vegetable, one is almost tempted to say fruit, than the tomato. When sliced and served raw, thoroughly chilled, upon a bed of crisp green lettuce leaves, there is nothing more cool and refreshing in appearance for the summer luncheon table. Tomatoes form the basis of numerous palatable dishes, and are most acceptably used as a flavoring for soups and sauces. The following are merely a few suggestions, illustrative of the ways in which the tomato may be utilized, and which the housewife will have no difficulty in varying to suit her own fancy:

Raw Tomatoes.—Select good, firm tomatoes, pare and set on the ice to become thoroughly chilled. Slice and serve with shaved ice upon lettuce leaves.

Tomato Salad.—Pare the tomatoes, and cut each into about eight pieces, adding a little chopped onion if desired. Serve on lettuce leaves with mayonnaise. Many prefer to slice the tomatoes instead of cutting them in pieces.

Tomatoes Stuffed with Peanuts.—Choose firm tomatoes, pare and scoop out part of the inside, filling the space with a mixture of chopped peanuts and mayonnaise. Serve on lettuce leaves. The combination of tomatoes, peanuts and mayonnaise may seem a strange one, but if tried it will be almost sure to be liked.

Boiled Tomatoes.—Do not pare, but cut in slices, and broil to a delicate brown, upon a double wire broiler. When done, take up carefully, dot with butter, season with pepper and salt, and serve at once. These will be found good with beefsteak.

Fried Tomatoes (1).—Like broiled tomatoes, these should not be pared, but cut in slices. Fry in butter till brown, and serve on a heated dish with the juice in the pan poured over them as a dressing.

Fried Tomatoes (2).—These are fried as directed in the preceding receipt, and served with a cream dressing, which is made by dusting a little flour into the juice, which remains in the pan, and add milk or cream till it is of the right consistency.

Fried Tomatoes (3).—Pare and slice as directed in the preceding receipt, dip in beaten egg, then in bread crumbs, and fry in hot fat. Take up carefully to avoid breaking, and serve at once.

Stewed Tomatoes. Pare the tomatoes, and put in a saucepan with a little pepper and salt, adding also sugar in the proportion of a tablespoonful to about a quart. Allow them to stew gently till soft, and just before serving, thicken with flour and water, adding also a little butter.

Scalloped Tomatoes.—Having prepared the tomatoes by paring and slicing, place a layer of them in a baking dish, dot with butter and sprinkle with pepper and salt, and sugar. Cover this with a layer of bread crumbs, which, of course, must be stale, and alternate the layers till the dish is filled. Bake in a moderate oven, and serve in the dish in which it was baked.

Baked Tomatoes.—Select solid, smooth tomatoes of uniform size, do not pare, but scoop out a cavity in each. Now make a filling of stale breadcrumbs, salt, pepper and sweet marjoram to taste, chopped onion, and a little butter. Fill the tomatoes with this mixture, put a bit of butter on top of each one, and a little butter in the pan, and bake in a moderate oven.

Cream of Tomato Soup.—This, if properly made, is a most delicate soup, especially for summer. Stew the tomatoes (there should be sufficient to make a pint when cooked) with a sprig of parsley, a blade of mace and a bay leaf, allowing them to stew for fifteen minutes. Strain, and add a teaspoonful of sugar. Put a quart of milk on to boil, and when boiling thicken with two tablespoonfuls of flour, and one good tablespoonful of butter, which have been rubbed together. If ready to serve at once, take the tomatoes from the fire, and add the boiling milk to

them. If it is not to be served immediately, let them stand on the fire separately till required and then mix, for if put upon the stove after mixing or allowed to stand any length of time, the soup will be sure to curdle. There will be no difficulty whatever in making this appetizing soup if this caution is borne in mind, never to mix the tomatoes and milk until the moment of serving.

Tomato Soup.—Stew sufficient tomatoes to make a quart when cooked, with a pint of stock, a small onion, a bay leaf and a sprig of parsley. Stew fifteen minutes, and strain through a fine sieve. Return to the fire, and when boiling, thicken with two tablespoonfuls of corn starch or flour. Add a teaspoonful of sugar, salt and pepper to taste, and serve with croutons.

Tomato Sauce.—Stew enough tomatoes to make a pint when cooked, with a small onion, a bay leaf, a blade of mace, and a sprig of parsley. Simmer gently about ten minutes and strain through a sieve. Melt a tablespoonful of butter, add to it a tablespoonful of flour, and when smooth, add to this the strained tomatoes. Stir until it boils, and then season with salt and pepper to taste.

Tomato Catsup.—Pare the tomatoes, stew one hour, and mash through a colander. To one gallon of juice add six tablespoonfuls of salt, three of mustard, three of black pepper, one-half teaspoonful of allspice, the same of cloves, one teaspoonful of cinnamon, one tablespoonful of sugar, three small red pepper pods, one onion, and a pint of vinegar. Boil four hours, and seal in air-tight bottles.

Chili Sauce.—Take four dozen large ripe tomatoes, sixteen onions, sixteen green peppers, twelve tablespoonfuls of salt, the same of sugar, four cupfuls of vinegar. Chop altogether until fine, and cook two and a half hours. Just before taking off add two ounces of celery seed.—Kate L. Röber, in New York Observer.

TO BLEACH SKELTON LEAVES.

Put four ounces of chloride of lime into a pint and a half of water; shake it well. When it has settled pour off the clear liquid into a bottle and cork well. Put the leaves you wish to bleach into a wide-mouthed jar mix a teaspoonful of the liquid with half a pint of water, and pour over the leaves; leave them immersed until quite white, then wash in clean cold water, and use a fine camel's hair brush to remove the pulp.

NO RELATION.

A ludicrous mistake happened at a funeral in Mary-le-bone. The clergyman had got on with the service, until he came to the part which says, "Our deceased brother or sister," without knowing whether the deceased was male or female. He turned to one of the mourners, and asked whether it was a brother or sister. The man very innocently replied, "No relation at all, sir, only an acquaintance."—Ex.

SAVE THE BABY.

A Mother Tells How Many a Threatened Life May Be Preserved.

To the loving mother no expense is too great, no labor too severe, if it will preserve the health of her little ones. Childish ills are generally simple, but so light is baby's hold on life that it is often a knowledge of the right thing to do that turns the tide at a crisis. And in baby's illness every crisis is a critical one. "I think the timely use of Baby's Own Tablets would save many a dear little life," writes Mrs. P. B. Bickford, of Glen Sutton, Que. "I take pleasure in certifying to the merits of these Tablets, as I have found them a sure and reliable remedy. My baby was troubled with indigestion at teething time, and was cross and restless. The use of Baby's Own Tablets made a wonderful change, and I am glad to recommend them to others." Mothers who use these Tablets never resort to harsh purgatives that gripe and torture baby, nor to the so-called "soothing" preparations that often contain poisonous opiates. Baby's Own Tablets are pleasant to take, guaranteed to be harmless. Send 25 cents for a full-sized box to the Dr. Williams' Medicine Co., Brockville, Ont., if your druggist does not sell them.

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One of the Millions.

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