

The Home

Three Vegetable Dishes.

At this time of the year, there are numbered among the vegetables of the season three which are old and tried favorites of the American household—tomatoes, corn and "new" potatoes. It will not be amiss, therefore, to give recipes for serving these vegetables which will be an agreeable departure from the custom so prevalent in many houses of always serving the corn "on the cob," stewing the tomatoes and boiling or roasting the potatoes.

A "corn pudding" is a delicious dish, which should be more popular than it is. It has a double attraction for those housekeepers who have a prejudice against serving corn on the cob. Take twelve ears of corn that are young and milky, and with a sharp knife slice off the edges of the kernels. Then, with a duller knife, scrape off the soft, milky pulp, leaving the shell of the kernel clinging to the cob. Pour into a deep earthenware dish, which has been previously buttered, five cups of rich milk, a teaspoonful of salt and four scant tablespoonfuls of sugar. Stir in the corn, bake the pudding for a couple of hours in a moderate oven and serve it hot. "Corn pudding" is sometimes made with the addition of eggs. In that case less milk is used. The recipe given here produces the best results, however, just as a rice pudding made without eggs is superior to one made with eggs.

"Stuffed tomatoes" are easily made. Select eight large, smooth, firm tomatoes. Cut a thin slice from the stem end of each, and with a spoon scoop out the juice and pulp. Put a tablespoonful of butter in a frying pan over the fire, and when melted add a scant tablespoonful of flour. Stir quickly, add half a cup of stock, and as soon as it boils up add half a cup of finely chopped veal (salt and pepper to taste) half a cup of dried breadcrumbs and a teaspoonful of grated onion. Remove from the fire immediately, and add the pulp and juice of the tomatoes. Fill the tomatoes with this mixture and bake them slowly for twenty or thirty minutes. Decorate the dish with parsley and serve hot. The clever housewife will be able to devise many different kinds of "stuffing" which will lend a pleasant variety to this dish.

"Stuffed potatoes" are very easily prepared and are delicious. Select a dozen potatoes of about the same size and bake them in a hot oven until soft and mealy. Cut off one end and scoop out the contents. Mash the contents thoroughly, season it with salt and pepper, and add a little boiled milk and a little butter. Beat until light and put back in the potato jackets. Brush with butter the creamy puff of potato showing at the opening, and return to the oven to brown.

Nesselrode Pudding.

We understand the making of ice creams, but we do not yet understand the preparation of iced puddings. These puddings differ from an ice cream as much as a simple thickened porridge does from an elaborate boiled pudding of many ingredients. They contain many materials, while an ice cream is made of sweetened flavored cream with the simple addition of eggs or some other thickening.

One of the most delicious of all iced puddings is the Nesselrode pudding, which takes its name from Count Nesselrode, a famous gourmet of the beginning of the century. This pudding owes its excellence to its use of chestnuts. Forty chestnuts boiled, skinned and blanched are used. The large Spanish or Italian chestnut is the one to be used. One of these is equal to four of the largest American chestnuts. Rub the chestnut through a sieve. Equal parts of walnuts and blanched almonds chopped and pounded to a paste may be substituted for the same amount of chestnut purée, which is about a pint. Beat the yolks of four eggs with two cups of sugar, and pour in a pint of boiling milk. Beat well. Add a quart of cream which has been boiled and cooled. Add the nuts

and a teaspoonful of salt. Add about a quarter of a pound of candied cherries and about two tablespoonfuls each of stoned raisins and of currants which have been soaked in the pint of milk while it was heating to the boiling point. Freeze the pudding and serve it by itself or with a sauce of whipped cream, sweetened and flavored with orange extract, vanilla or any flavoring preferred. Sometimes it is served with a thick cold custard. If you prefer the raisins and currants can be omitted. Let the pudding rest in its packing of ice for at least two hours.

Preserving Plums.

August is the month for preserving plums. An abundance of plums is generally found in the market in the early part of September, but the fruit has generally been picked too long. Select firm but ripe egg plums or the green gage for preserving. Prick them. To make five quarts of syrup for preserving plums, melt seven pounds of sugar in five pints of water. Do not let it boil until the sugar is all melted. When it boils it is then ready to use. It will take about a hundred and twenty-five green gages for ten pint cans. Divide the fruit equally among the cans and put a cup or half a pint of syrup made as described over each pint jar of the fruit. Put the covers over the cans without the rubbers, screwing them down as tight as you can. Set them in a boiler with a close fitting cover and a flat bottom. There should be a rack of flat strips of wood in the bottom of the boiler for the cans to rest on. Separate the cans with wisps of straw or kitchen towels to prevent their knocking together when the water boils around them. Fill the boiler up to the necks of the cans with lukewarm water and let it boil. Let it continue to boil about ten minutes. At the end of that time remove the cans, take off the covers for an instant, put on the rubbers and screw on the covers as tight as you can. Let the cans set on a wooden table near the stove while you are doing this. If they are put on a cold stone table they may crack. Let them stand in the kitchen until they are perfectly cold, then set them away after first tightening the covers again as tight as you can. Damson plums make a delicious, rich jelly; green gages are sometimes used for a light jelly. Damsons also make the best spiced plums, because of their superior richness. Use a pint of vinegar, four pounds of sugar to eight pounds of fruit, an ounce of stick cinnamon and half an ounce of whole cloves. Use thin, light colored cinnamon, not the thick, coarse cassia bark.

Rather Warm.

The hottest furnaces in the world are the electrical furnaces at Niagara Falls. Here aluminum is made from clay; lime and carbon are combined to form calcium carbide, the chief agent in producing acetylene gas; carborundum—gem crystals almost as hard as diamonds, and as beautiful as rubies—is made; and graphite—hitherto mined from the earth—is produced as easily as soap. It has been predicted that real diamonds will yet be made in quantities large enough to be shipped away in peck boxes. The heat produced in these furnaces—all by the power of the mighty cataract that has been unused for hundreds of years—is over 6,500 degrees.

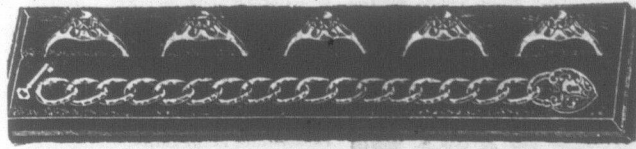
The Sultan has ordered a committee to investigate the recent massacre of Armenians in the Sassun district of Asiatic Turkey. In the meantime His Majesty has relieved Ali Pasha of the command of Bitlis. A despatch from Constantinople August 9th announced that two hundred men, women and children had been massacred by troops and Kurds under Ali Pasha.

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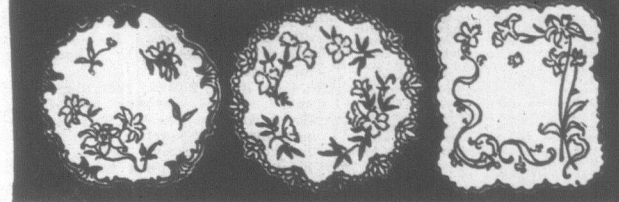


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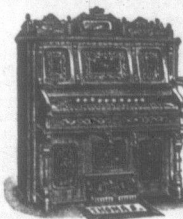
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