



For the Easter Table

EASTER PUDDING.—Fill the shells of eggs, from which the interiors have been blown, with orange corn starch pudding and put them in a cool place to set. Prepare candied orange peel in as long strips as possible. Follow the directions on a package of gelatine and make some orange jelly, using the juice but not any pulp; turn this onto a ring mold and stand aside to become firm; when ready to serve unmold the jelly into a deep platter and garnish its base with the candied orange peel. Remove the shells from the cornstarch-pudding eggs and fill the centre of the jelly ring with these eggs. Serve sweetened whipped cream with them, flavored with pineapple.

EASTER SALAD.—Cut potatoes into long, narrow strips, as for straws; boil in salted water until barely done; drain, and while still warm sprinkle with a little oil, lemon, and onion juice and let stand till cold. Arrange these straws into little nests on crisp lettuce leaves; make little balls of cream cheese, roll them into grated yellow cheese, and lay them in the nests. Serve with mayonnaise for the potatoes.

NEST EGGS.—Cut slices of bread half an inch thick and with a round cutter three inches in diameter stamp out a disk; cut out the middle with another cutter a little smaller so as to form a ring, which is to be fried in clarified butter. Put the rings on a buttered pie tin and break an egg in the centre of each, place in a hot oven till the eggs are cooked. Season with butter, salt, and pepper; lift them right on to the serving plate.

CHICKEN ON A NEST.—To make this nest carefully hollow out a large sponge cake; prepare some shredded gelatine by soaking in cold water till moderately soft; mix a little spinach juice with it to make green, then cover the cake, outside and in, with it. Fill either with

the bought candy eggs or those molded of fudge in egg shells. Place a toy chicken on the eggs and present each guest with an egg.

EASTER WAFERS.—A cupful of flour, a tablespoonful of butter and two of grated cheese, pinch of salt and enough sweet milk to moisten to a stiff dough; roll out very thin, cut into egg shape, and bake quickly on floured—not greased—tins.

Tried Recipes

CRANBERRY MARMALADE (to serve with meats).—Wash three quarts of cranberries, barely cover with water and cook until the berries are tender. Press through a sieve and add to this juice, and pulp six pounds of warm sugar, two pounds of seeded and chopped raisins, and four large, very clean oranges. The oranges should be minced fine, thus using skin and pulp, but the seeds should be picked out. Cook until thick and turn into glass jars. The orange skins must be cooked until thoroughly tender.

SWEET POTATO PIE.—One cupful of sour cream, one cupful of sugar pint of mashed sweet potato, yolks of four eggs, one teaspoonful of cinnamon, one-half a nutmeg, little salt. Mix and bake with one crust. Cover with meringue or spread while hot with strained honey.

GRAPEFRUIT SALAD.—Remove the tops from six green peppers, take out the seeds, fill the peppers with grapefruit pulp, finely cut celery, and English walnut meats, mixed with mayonnaise dressing. Use half as much celery as grapefruit and three English walnuts to each pepper.

SARDINE SALAD.—One box best sardines, twelve small sour pickles, four square crackers, chop all together, moisten with juice of half a lemon. Delicious served on round pieces of toast as an appetizer at dinner or as a salad on lettuce leaves.

CRANBERRY SALAD.—Cranberry salads serve with roast meat. Allow one package of gelatine to soak in one pint of cold water until dissolved. Pour over this two quarts of boiling cranberry juice, adding juice of one lemon, one-quarter teaspoon salt. Sugar to taste, and when cool one cup black walnut meats and one cup of celery chopped fine.

Drinks for Invalids

BARLEY WATER.—Two tablespoons barley, 1 quart cold water. Wash barley, add water, let soak four hours. Cook in same water until water is reduced one-half, if to be used for infant's feeding. For adults reduce to one cup. Salt and cream may be added.

EGG LEMONADE.—One egg, 1 tablespoon powdered sugar, $\frac{1}{4}$ cup cold water, 2 tablespoons lemon juice, 2 tablespoons crushed ice. Beat egg slightly, add sugar, water, lemon juice, then strain over crushed ice.

COFFEE EGG NOG.—One egg, 1 teaspoon sugar, little salt, 2-3 cups made coffee. Beat egg slightly, add sugar, salt and coffee gradually, while stirring constantly. Then place in a pan of hot water and continue stirring until pleasant to taste.

IRISH MOSS LEMONADE.—One-quarter cup Irish moss, $1\frac{1}{2}$ cups cold water, lemon juice, syrup. Soak Irish moss in cold water to cover; drain and pick over. Put in double boiler with $1\frac{1}{2}$ cups cold water, cook 30 minutes and strain. To $\frac{1}{2}$ cup liquid add lemon juice and syrup to taste. Repeat and serve.

Syrup made by $\frac{3}{4}$ cup sugar, $\frac{3}{4}$ cup boiling water. Stir until sugar is dissolved, then let boil 12 minutes without stirring; cool and bottle.

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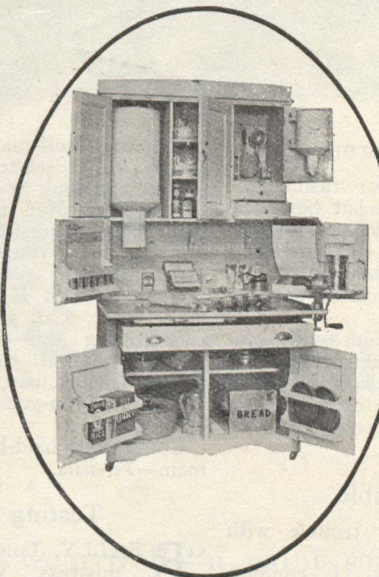
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