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Household Suggestions

An Egg Drink.—Beat three eggs thoroughly, add six tablespoonfuls of sugar, and one and one-half cupfuls of ice water. Whip into the mixture the juice of one orange and a small amount of the grated rind. Serve it in glasses topped with whipped cream.

Grape Cordial.—To one quart of rich, unsweetened grape juice add one-quarter of a cupful each of cold water and sugar syrup, and one-half of a teaspoonful of grated nutmeg. Just before you serve the drink fill the glasses two-thirds full of crushed ice, and pour the cordial over it.

Currant Shrub.—Heat two quarts of ripe currants, and strain the juice through cheesecloth. To every quart of juice add three-quarters of a pound of sugar, and stir the syrup until the sugar dissolves. Add the juice of one lemon, and enough cold water to dilute the syrup. When it is cold, pour it over cracked ice, and ornament each glass with a slice of lemon or a bunch of ripe currants.

Mint Sherbet.—Wash the mint thoroughly, then crush it and bruise it well, and add a pint of boiling water, let the infusion stand for twenty minutes, strain it carefully, add a cupful of sugar, and let the whole boil for ten minutes. When you take it from the fire, add the juice of three oranges and a cupful of pineapple syrup. Put the liquid into a freezer, and when it is partly frozen add the stiffly beaten whites of two eggs. Freeze it again to the consistency of mush. Serve it in sherbet glasses, with shredded cocoanut sprinkled lightly on the top.

Lemon Mint.—Wash the mint well, and pick off a large cupful of the leaves. Put them into a stone jar with one quart of chopped ice. Stir the mixture until the leaves are thoroughly bruised and the flavor is extracted. Strain off the water, and add the juice of two oranges and six lemons, and one pint of sugar. Put it on ice, and when it is thoroughly cold serve it in tall, thin glasses, with a sprig of fresh mint and a very thin slice of lemon in each cup.

Lemonade for a Week.—Boil together two quarts of water and four cupfuls of sugar for ten minutes. Remove the syrup from the fire, and add four and one-half cupfuls of lemon juice. Let the mixture cool, then seal it in glass jars and put it in a cool place. When you want to make lemonade, dilute a little of the syrup with ice water.

Lime Punch.—Put eight cubes of sugar in a bowl and pour over them the juice of two limes and two oranges. Add one and one-half cupfuls of cold water, and when the sugar is melted, chill the syrup with cracked ice. Just before serving it add a slice of pineapple and a few crystallized cherries. The recipe makes only a small amount of punch. For a large company it should be trebled.

Ginger Punch.—To one-third of a pound of preserved ginger add one quart of water and one cupful of sugar, and boil the mixture for fifteen minutes. Let it cool, then add one-half of a cupful of lemon juice and one cupful of orange juice. Strain the syrup through a jelly bag.

Dandelion Cordial.—To one full quart of dandelion blossoms add one large lemon, sliced, and two large oranges, also sliced, three pounds of white sugar, and four quarts of boiling water. Let the mixture stand for a few days, and then serve it with ice.

Milk Shake.—Flavor rich milk—or, if preferred, half milk and half cream—with vanilla, and add the well-beaten white of one egg and sugar to suit the taste. Put the milk into a screw-top jar or bottle, and shake it until it foams, but not hard or long enough to make it buttery. Pour it into glasses, and sprinkle grated nutmeg on top.

Tomato Soup.—Place over the fire one quart tomatoes with a pinch of soda; stew them soft, strain so that no seeds remain; set it over the fire again, and add one quart hot milk, season with salt, pepper and piece of butter the size of an egg; then add three tablespoons of finely rolled crackers and serve at once.

Fritters.—One cup sour cream, one cup sweet milk, five well beaten eggs, scant teaspoon soda, one-half teaspoon salt; use the best of flour, enough to make a smooth batter, as for pancakes;

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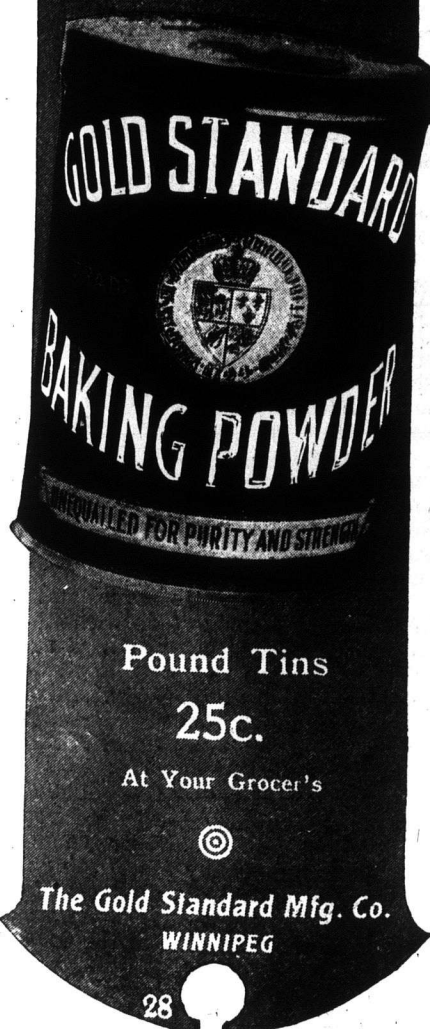
You will like this recipe:

QUAKER MUFFINS

2/3 cup rolled oats
1 1/2 cups flour
4 level teaspoons Gold Standard Baking Powder
1/2 teaspoon salt
1 cup scalded milk
1 egg
2 tablespoons melted butter
3 tablespoons sugar

Turn scalded milk on rolled oats, let stand five minutes; add sugar, salt and melted butter; sift in flour and baking powder; mix thoroughly, and add egg well beaten.

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