

minutes or until the centers are stiff. Turn out carefully on a heated platter and serve at once.

VEGETABLE SALADS.

An excellent salad is made of six ounces of white potatoes, pared and steamed tender, cooled and cut into neat dice, with a gill of peas, a gill of button mushrooms (both cooked) and a gill of raw celery, cut into half-inch lengths. Mix the vegetables together with a fine herb mayonnaise made as follows: Take equal parts of parsley, chervil, pimpernelle, chives and water-cress—about four ounces of each. Drop into boiling water, boil for five minutes, drain and press out all the water. Chop as fine as possible, then pound until it forms a smooth paste; add a table-spoonful of lemon juice and press the mixture through a fine wire sieve. Mix this into half a pint of mayonnaise. The salad may be fashioned into a pyramid on a pretty plate and garnished with crisp lettuce leaves and small pink radishes, or a bowl may be lined with the inner leaves of lettuce and the salad placed in the bowl.

Pretty effects are gained by hollowing out one vegetable and using another as a filling. Boil some medium-sized celery knobs until tender. Drain, peel and allow to become very cool. Scoop out the interior with a small-bladed knife and fill the cavity thus formed with a spoonful of peas mixed with mayonnaise. Place on a platter, mask the celery with mayonnaise and garnish with parsley. Artichoke bottoms may be served in the same way.

To make Cardinal salad, boil two large beets until tender; slice, cover with two table-spoonfuls of vinegar and allow them to stand until the following day. Drain off the vinegar and use it in making a mayonnaise. Take a gill of white wax beans, a gill of peas, a gill of asparagus tips and mix with the red mayonnaise. Serve in little, rose-like nests of lettuce leaves and garnish with red radishes.

SUMMER DESSERTS, CHOICE AND VARIED.

By AMELIA SULZBACHER.

Variety is said to be the spice of life, and especially noticeable is the truth of this trite old saying in our every-day affairs. True, each family has its favorite dishes, yet if these appear daily, they soon grow distasteful. The perplexed housekeeper, who having run the entire category of her accustomed desserts, seeks eagerly for new ideas, will realize in the accompanying recipes a desideratum earnestly sought.

ALMOND WREATH.

Blanch and cut fine half a pound of almonds, beat the whites of four eggs to a stiff froth and gently incorporate with them half a pound of sifted granulated sugar and the almonds. Flavor with lemon or vanilla. Butter well a large, circular cake or pudding form with a removable tin bottom. Cover the bottom smoothly with this mixture, and on the edge drop a portion from the end of a table-spoon or through a pastry tube to form a wreath around the center. Bake in a very slow oven for about thirty minutes. If desired to remove from the tin, lift the bottom out as soon as it is slightly cool and with a long-bladed knife loosen the wreath carefully from underneath, and without breaking slip gently to a flat plate. It can also, if so desired, be left on the flat tin. Just before serving fill it with choice strawberries and dust them well with powdered sugar. Serve with cream either whipped or plain. The appearance of the dish can be made very beautiful by being decorated handsomely with whipped cream run through a pastry tube and garnished with a few natural flowers. Other nuts can be substituted for almonds, or the center can be filled with other fruits, whipped cream or custard of any kind.

CURRENT TRIFLE.

Sugar well a quart of currants and let them stand for an hour. Take a small platter and put on a layer of macaroons and cover them with one-half the currants. Make another layer of macaroons and use the remainder of the currants. Make a wine sauce of the yolks of four eggs beaten well with half a cupful of sugar, adding to this half a cupful of wine heated to boiling. Boil in a double boiler until well scalded and pour while hot over the cake and fruit. Make a meringue of the whites of four eggs beaten until stiff, adding gently half a cupful of sugar,

together with the flavoring. Spread on the top and bake slowly; serve cold. Milk can be substituted for wine, sponge cake for macaroons and other fruit for currants.

RASPBERRY PUDDING.

Line a small pudding-pan with a rich puff-paste or very short pie-crust, prick with a fork and bake until a light brown, allowing it then to cool. Beat until stiff the whites of four eggs, add slowly a cupful of sugar and lastly stir in gently a quart of black raspberries. Bake in a very moderate oven until done.

CHERRY PUDDING.

A cupful of milk, three table-spoonfuls of flour, two ounces of butter, half a cupful of sugar, an even tea-spoonful of cinnamon, a very little grated lemon rind and three eggs. Heat the milk to boiling, add butter, flour, sugar and cinnamon and boil until it falls away from the sides, stirring all the time; then remove it from the stove. When cool add the yolks of the eggs one at a time, and lastly the stiffly beaten whites of the eggs. Grease well a two-quart baking dish, pour into it a quart of cherries pitted, stewed and sweetened; cover with the above mixture and bake in a moderate oven for about three-quarters of an hour. Serve warm.

PEACH PUDDING.

Butter well a pudding-form and pare enough firm peaches to fill it. Cut off the top of each peach and take out the stone. Partially hollow the peaches, and to them add some chopped apples, almonds cut fine, cinnamon and sugar to sweeten, also a few raisins. Fill the peaches with this mixture and put back the top. Beat four whole eggs with a cupful of sugar to a thick custard; then gradually add a cupful of flour. Pour this batter over all and bake in a moderate oven. Almonds blanched and cut into strips and stuck into the top, porcupine fashion, before baking are quite an improvement. This pudding can be eaten warm or cold, with or without sauce, as desired.

HOME-MADE ICES.

By HELEN COMBES.

Good general rules to be observed in freezing ices are: Be lavish with the salt and have the ice pounded quite fine, thereby involving less labor in turning the freezer and securing a smooth, velvety cream. The quickest and best way to pound the ice is to put it in a stout burlap bag, tie up the mouth and pound it vigorously with a flat-headed hammer or mallet. Have the ice and salt already packed around the can before the mixture is put in. Be sure that the latter is quite cold before it is placed in the can and do not begin the freezing by turning rapidly, lagging toward the end of the process. Instead, turn slowly at the beginning and increase the speed as the mixture thickens. Be very careful that there is no possible chance of the salt or water getting into the can.

When it is desired to have the cream in blocks or cakes, a special mould will be needed. Any tinsmith will make a mould of block tin, with a water-tight cover, of any shape or size desired, if it is not obtainable at a hardware store. The mould should be set in ice and salt while the cream is being frozen, and when the beater or mixer is removed the cream should be packed into the mould as quickly as possible. It should be pressed down firmly and smoothly, and a piece of stout muslin or buttered paper laid over it before the mould cover is put on. The mould is then packed in ice and salt and kept for a few hours until the cream is ready for use.

Now for the manufacture of the cream itself: Very few persons who make their own ice cream will care to use pure cream alone. If it can be had, two quarts and a pint when frozen will nearly fill the four-quart freezer. The cream should be scalded together with fourteen ounces of sugar and a vanilla bean, then thoroughly cooled and frozen.

For peach ice-cream use a quart of fresh fruit or the contents of a quart can and mash well. In case canned peaches are used the juice can be added to the cream before it is frozen. The mashed fruit, however, must be kept out until the ice-cream is nearly solid; it should then be poured into the freezer and beaten vigorously for a minute or two. The foundation for fruit cream is one quart of milk and one pint of cream. The fruit cream will require rather more sugar than the vanilla.

Strawberry cream is made in the same way as peach cream.