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Fall Cooking.

CAULIFLOWER.

Curamed: Pick off the outer leaves.

Creamed: Pick off the outer leaves, cut off the stem close to the bottom, wash it well in cold water and let soak for one hour; then tie it in a piece of cheesecloth, stand in a kettle of boiling water, add I teaspoon salt and let boil half an hour, keeping well covered. When done, take it up carefully, pour over cream sauce and serve.

Fritters: Parboil a cauliflower until tender, put it in cold water, break in pieces, dip each piece in cream sauce, set aside until cold, then dip in egg batter and fry in boiling lard. Garnish with fried parsley.

Baked: Boil an uncovered ctuliflower until tender, but not until it breaks; then split it down the middle with a sharp knife, lay the cut sides down in a baking dish and pour over and around them a large cupful of drawn butter. Having sifted some fine breadcrumbs on top, set the whole in the oven and let it brown. Serve in the baking dish with vinegar or cut lemon.—[F. O. Sibley.

Walnut Ketchup-Use the walnuts Walnut Ketchup—Use the walnuts when you can run a pin through them. Slightly bruise them and put 100 into a jar with 1 qt vinegar and ½ cup salt; let them stand eight days, stirring every day; then drain the liquor from them and boil it with ¼ oz each of mace, nutmeg, cloves, ginger, whole-black pepper, 1 oz grated horse radish, 6 cloves of garlic and one pint of fresh vinegar. Boil about ½ hour; strain or not, as preferred, and bottle and seal. [Eleanor Lucas.

Pickled Walnuts—Be careful the walnuts are not woody; they must be gathered young. Prepare a strong brine (4 lbs sait to each gallon water), into which put 100 walnuts, letting them remain nine days, changing the water every third day. Drain them, put in a porcelain pan and place in the sun until perfectly black, which will be in two or three days. Have ready clean dry jars, in which place the walnuts, but do not quite, fill them. Boil sufficient vinegar to cover. To each quart-llow 2 oz whole pepper, I oz each all-spice and ginger, and 2 cloves of garlic. Use the whole spices and bruise them. Pour hot over the walnuts and scal. The walnuts must be well covered with the vinegar. They are fit for use in a month and will keep for two or three years. Most pickle vinegar, when the vegetables are used, may be turned to use, walnut pickle in particular. Boil the vinegar, let stand until perfectly clear, when par into small bottles and cork. It is everlient for hashes, fish, stews and sal.ds.—IE. M. Lucas.

Canned Pears—Ten pounds fruit.

Canned Pears-Ten pounds fruit. Canned Pears—Ten pounds fruit, peeled, halved and cored, 5 ths sugar, 1 lemon sileed. I teaspoon ground cinnamon, 1 teaspoon grated nutmer and a piece of ginger root three inches long. The the cinnamon and nutmer loosely in a thin muslin hag. Cook all together till the pears turn pink, then bottle and seal hot.—IJennie Leonard.

Mock Cherry Pie-Take sufficient rhubarb to nearly fill a pie add 1-3 cup of raisins seeded and cut in bits, a good sprinkling of flour. I cup of sugar and a few drops of vanilla. Hipe currants may be used instead of the rhubarb. may be used ! [J. M. Cooley-

Canned Grapes—Carefully pick from the stems and wash the grapes. Remove the skins, dropping the pulp in one vessel and the skins in another. When all are thus prepared, put the pulps in a preserving keitle over the fire, and stir constantly until the seeds will come out clean. Then press the mass through a colander add the skins to the pulp, weigh them, and to I be grapes allow 1/2 be sugar. Itoil an hour and a half and put in glass jars while hot, and seal. Thirteen pounds of grapes and six and a half pounds of sugar will fill six quart cans.—[Jen-zie Leonard. Canned Grapes-Carefully pick from

Pickles for Pin Money-A small piece of ground near a creek on our farm was devoted to encumbers one year. The ground was rich and moist and they were very little trouble. The early nes sold at 5c each and we reliked quite a sum from them, but it was the pickles later on that brought the most money. They were gathered

overy morning, sometimes there would be 2 bu, and sold at 5c per dozen; Many preferred paying 20c per gal; furnishing their own; jars, and I put up 100 gals this way: Sorted to a uniform size, rinsed, poured over brine strong enough to itoat an egg, weighted and covered. Several furnished glass cans and paid extra for pickling them and canning. Our patch netted over \$40, besides having all we could use, and a large barrel for winter. I also gave to my neighbors 3 or 10 bu.—[M. M.

Rhubarb-Some people think that spring of the year is the only time to ent rhubarb, but I use it until frost comes in the fall and find it relishes as long as I use it. I never take the skin off, as I think it improves the flavor and looks—[J. M. Cooley.

Mixed Pickles-Take equal quantities of cauliflower, small silver skin onions, and small cucumbers, in all 1 pk. lons, and small cucumbers, in all 1 pk. Sprinkle 1 cup sait between layers, cover with boiling water and let stand over night. Drain through a colander and wipe dry. To ½ gal cider vinegar take ½ lb of mustard, 1 tablespoon turmeric, 2 of ginger, 2½ of curry powder, 1 teaspoon cayenne pepper. Mix condiments with a little cold vinegar to remove lumps, stir into ½ gal of vinegar which is heating and keep stirring until it comes to a boil. Pour over pickles, stirring once or twice for a day or two, then put up in quart fruit jars. The pickle will fill a little over 10 quart jars and will keep a year.—[E. C.

Sweet Grape Juice—To 20 lbs grapes add 3 qts water, crushing the grapes in the water. Place in a porcelain kettle, stir well until it reaches the boiling point, let cook 20 minutes, strain through a cloth. Add 3 lbs white sugar. When fac sugar is dissolved strain again through a cloth, heat to the boiling point again, pour into bottles and seal instantly. Better to pour into small bottles, as it will not keep long after being opened. Use new corfs; dip the necks with corks in into hot sealing wax—[Emma Clearwaters. Sweet Grape Juice-To 20 lbs grapes

Tomato Figs-Pour boiling water over small tomatoes and remove skins. To 1 lb of tomatoes add I lb of sugar To I lb of tomatoes add I lb of sugar and let stand 48 hours. Pour off syrup, which will form heat and skim, pour over tomatoes and let stand 48 hours. Repeat once more, remove tomatoes, roll in sugar and dry A little sugar sprinkled over while drying improves them. Pack them in small hoves with confectioner's sugar between each layer. These are quite as good is imported figs indeed. I like them better for many culinary purpores. H. M. A.

Spiced Pears-Cook together until it begins to thicken I teacups vinegar, 6 begins to thicken a teacups vinegat, we teacups sugar, and cinnamon, cloves, allspile, etc. to taste (tied loosely in a thin bag), drop in Seckel pears, nicely pured, and cook uptil clear. But pears cans, cover with syrup and seal.

Marmalade-Cut very Pear ripe pears from the core, cook in a little water in double boiler until reduced to on dind ter in double boner that reduced to pulp and pass through a colander. Al-low 2 ib sugar to 1 ib pulp, cook until it will drop from the apon in clots, put in plat cans and seal, or fill glasses, and when cold cover with paraffin.— 18. E. W.

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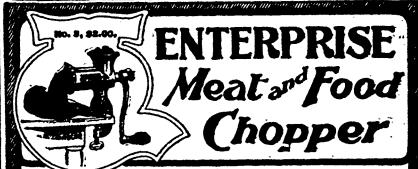
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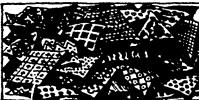
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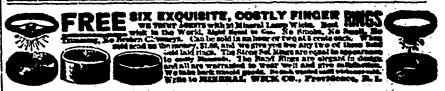
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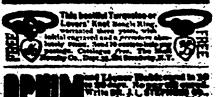




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