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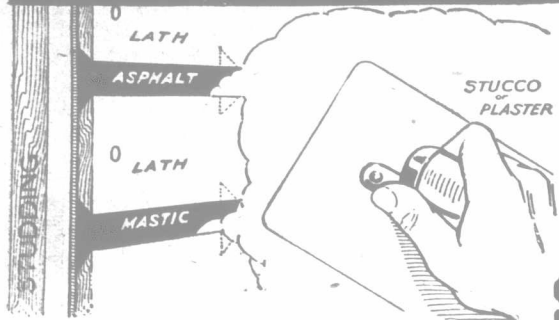
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butter or drippings, 3 onions, 3 carrots, 1 stalk celery, 1 teaspoon salt, ½ teaspoon pepper, ¼ peck string beans, 1 lb. potatoes, 1 bunch parsley, 1½ pint stock or water, 6 tablespoons flour. Melt the butter or drippings in the pot, add the vegetables and cook for 10 minutes until a nice light brown color. Remove the vegetables, add the flour and cook until brown, then add the seasoning and the stock or water. Bring to a boil, then add the vegetables and cook gently for 2 hours. A slice of fat bacon or pickled pork, laid on top of this dish when cooking will add greatly to the flavor.

Carrot Marmalade.—One dozen raw grated carrots, 1 cup sugar to each cup carrots, strained juice of 3 lemons, 1 teaspoon cinnamon, 1 of cloves and 1 of allspice. Mix the grated carrots with the sugar and let stand over night. In the morning add the lemon juice and spices. Cook slowly for one hour. The spices may be omitted if not liked.

Cole-Slaw.—Shred the white part of a firm cabbage and soak in cold salt water for an hour. Drain and add white mustard seed and celery seed to flavor, then pour over the following dressing: Take 4 tablespoons butter, 1 tablespoon sugar, 1 tablespoon flour, 1 teaspoon mustard, some cayenne pepper, 1 teaspoon mustard, some cayenne pepper, 3 eggs, 1 cup milk, ½ cup vinegar, ½ teaspoon salt. Set the butter to melt, then stir in the flour, and, when smooth, the milk. Let come to a boil. Beat the eggs and mix into them the other ingredients, adding vinegar last. Stir the eggs into the boiling mixture and stir until like thick custard. Keep in a cool place and use just as much as is needed to the cabbage for one meal.

Glorified Hamburg Steak.—One pound Hamburg steak (minced beef), ½ cup bread crumbs, 1 stalk celery, 1 egg, salt, pepper, red pepper, and grated nutmeg, ½ teaspoon scraped onion, 6 medium sized onions, 3 small carrots, a little chopped parsley. Put the steak in a basin, add the chopped celery, crumbs, egg, parsley, scraped onion and seasonings, also a little melted butter if it seems too dry. Form into a loaf and place in a baking dish. Slice the carrots lengthwise, peel the onions, and place all around the meat. Pour in boiling water to half cover the loaf. Have the cover tight, and let the contents of the pot simmer at the back of the stove for about 3 hours. Season the gravy with salt and pepper during the last half hour, and 15 minutes before serving remove the cover to let the meat brown. Serve on a hot platter, removing to it first the meat and vegetables and thickening the remaining gravy with a little flour and butter rubbed together. Pour the thickened gravy around.

Storing For Winter.

Potatoes.—Put potatoes, not too deep, on shelves in the cellar, and keep absolutely dark to prevent sprouting. From time to time pick them over and remove any which show signs of decay, as these will infect the others. The temperature should be cool but should never reach freezing point.

Apples.—Apples may be kept same as potatoes. Wrap very choice fruit separately in thin paper.

Onions.—Let ripen and dry perfectly before storing. Keep in slat boxes or twine bags in a dry cool place. Onions should at all times have a free circulation of air through them. Sort over from time to time and remove any that are sprouting.

Squash.—Keep in a warm dry place, covered with old cloth or straw.

Cabbage.—May keep for some time on shelves (if pulled up by the root) in a cool place. Or may be pitted in a very dry spot. Pile on straw, heads down, cover with straw then with earth. A large pit should have an air vent—a bit of pipe of any kind—set in the peak of the pit. In very cold weather plug this with straw.

Beets, carrots, parsnips and salsify.—Pack in moist sand in the cellar. A few parsnips and salsify may be left in the ground where they grew for use in spring.

Celery.—Put a layer of moist sand in a box and on it pack the celery, root end down. Keep the room dark, and allow free circulation of air.

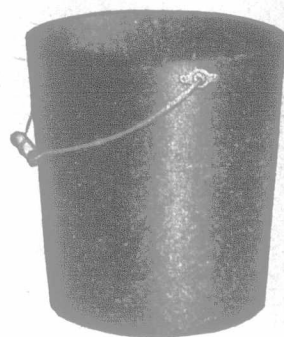
Tomatoes.—If vines with large green tomatoes on them are pulled up by the

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