

sauce (butter and sugar beaten together) flavored with a little almond extract.

Peach Mangoes.—One-half peck peaches, 1 gal. vinegar, cloves, cinnamon and allspice to taste, 2 lbs. sugar; horseradish, celery seed, mustard seed; brine to float an egg. Select large, firm, free-stone peaches, remove fuzz, and let soak over night in brine. Prepare a mixture of grated horseradish, celery seed and mustard seed. Remove the peaches from the brine and stone. Fill with the mixture and wrap cord about to hold together. Boil the vinegar, sugar and spice for 10 minutes and pour over. Cut cord off just before serving. Serve with cold meat.

Canned Peaches.—Halve, remove stones and pare the peaches. They may be easily halved by twisting in opposite directions. As each is done drop it into a pail with enough water to cover; this will prevent discoloring. Have a syrup made with 5 lbs. sugar and 6 cups water, bring to a boil and cook 5 minutes. Pack the peaches in jars, fill with syrup and sterilize as usual for 45 minutes (see directions for canning, June 17th issue). Instead of the above syrup one can be made with corn syrup. To one 3-lb. can of white corn syrup add 3 lbs. sugar and 2 cups water. Bring to a boil and cook 5 minutes.

Peach Jelly.—Place in a preserving kettle 1 quart peeled and thinly-sliced rhubarb, 3 quarts peeled and sliced peaches, 3 cups water. Cook very slowly until the fruit is soft, then drain. Measure the juice and put in a kettle, bring to a boil and cook 10 minutes, then add $\frac{3}{4}$ cup sugar to each cup of juice. Bring to a boil again and cook 10 minutes. Pour into sterilized glasses, then cool and cover with melted paraffin. Seal as usual. Use the pulp for peach marmalade.

Spiced Peaches.—Place in a piece of cheesecloth, 1 tablesp. cinnamon, 1 tablesp. ginger, $\frac{1}{2}$ tablesp. nutmeg, $\frac{1}{4}$ tablesp. allspice, $\frac{1}{2}$ tablesp. cloves. Tie loosely, place in a kettle and add 3 pints water. Bring

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to a boil and cook 10 minutes, then add 5 lbs. sugar and cook again for 10 minutes. Put halved or quartered peaches into jars, cover with the spiced syrup, and finish as for canned peaches.

Pickled Peaches.—Three lbs. sugar, 1 cup vinegar, $1\frac{1}{4}$ cups water. Place together with a spice-bag in a kettle. Bring to a boil, cook for 10 minutes, then finish as for canned peaches.

Cornstarch in Different Guises.

Yellow Cornstarch Pudding.—Four cups scalded milk, 8 tablespoons cornstarch, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup cold milk, 1 teaspoon flavoring, 3 eggs, beaten separately. Mix the dry ingredients, moisten with cold milk, add to the scalding milk, stir until thick and afterwards occasionally, and cook at least 20 minutes; then pour into the beaten yolks beating until mixed. Next pour the mixture into the beaten whites, beating again. Flavor, mould, chill, and serve with sugar and cream.

White Cornstarch Pudding.—Four cups scalded milk, 9 tablespoons cornstarch, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup cold milk, 1 teaspoon flavoring. Mix the dry ingredients, moisten with the cold milk, add to the scalding milk, stir until thick and afterward occasionally, and cook at least 20 minutes. Add flavoring, pour in mould, cool, and serve with sweetened cream. This serves 8 persons. A more fluffy dish is made by adding 3 stiffly beaten egg-whites just before flavoring. The yolks may be used in a boiled custard to serve with the pudding in place of cream.

Caramel Cornstarch Pudding.—Four cups scalded milk, 9 tablespoons cornstarch, 1 cup sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup cold milk, 2 eggs beaten separately, 1 teaspoon vanilla. Melt the sugar in a frying pan, stirring constantly until golden brown and liquified, then add gradually to the scalded milk. Proceed as for Yellow Cornstarch Pudding.

Chocolate Cornstarch Pudding.—Four cups scalded milk, 9 tablespoons cornstarch, 1 cup sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup cold milk, 3 squares chocolate, 6 tablespoons hot water, 1 teaspoon vanilla extract. Proceed as for White Cornstarch Pudding, meantime melting the chocolate over hot water. When the pudding is cooked and the chocolate melted add the 6 tablespoons of hot water to the chocolate and stir until smooth, then combine the two mixtures, flavor, mould, chill and serve with cream. If you like add 2 or 3 eggs as in Yellow Cornstarch Pudding, or the whites only as in the White Pudding. Take care to pour the hot pudding slowly into the beaten whites, and to continue beating, rather than to try to stir the whites into the hot mixture, which will cook them in unsightly flakes.

Seasonable Cookery.

Baked Stuffed Tomatoes.—Wipe and remove stem end from 6 small tomatoes. Take out seeds and most of pulp. Sprinkle inside with a little salt, invert and let stand 20 minutes. Cook 3 tablespoons butter with 6 tablespoons chopped green pepper (from which seeds have been removed) for 5 minutes. Add $\frac{3}{4}$ cup soft crumbs, $\frac{1}{2}$ cup removed tomato pulp, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon pepper, and a few drops of onion juice. Fill tomatoes with mixture, put in buttered pan, sprinkle top with buttered crumbs and bake 15 minutes in a hot oven.

Caramel Bread Pudding.—Scald 1 quart of milk, add $\frac{1}{2}$ cup sugar browned in a pan. When dissolved pour the milk over 2 cups stale bread crumbs. Add 2 eggs slightly beaten, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 1 teaspoon vanilla. Pour into a buttered pudding dish and bake slowly for 1 hour. Serve with cream, plain or beaten.

Spiced Plums.—Take 4 lbs. sugar to 7 lbs. fruit. Add $1\frac{1}{2}$ qt. vinegar to the sugar and boil with equal parts cloves, allspice and cinnamon tied in a bag. Drop in the plums and when they crack open put them in hot sealers. Then boil the syrup till thick and pour over. More vinegar and sugar may be added as the liquid boils down if necessary.

Vegetable Salad.—Dissolve 2 tablespoons gelatin in 4 cups hot vegetable stock or water. Cool, add 3 cups chopped cooked vegetables, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper, $\frac{1}{2}$ teaspoon celery salt. Pour into a wet mould, and when firm turn