

Herald Home Corner

Housewives may mail requests for recipes or ask any questions concerning recipes published. A Herald subscriber, a woman versed in cookery, who desires to remain anonymous, will be delighted to publish requested recipes or answer questions.

—The Editor

Nut Cake

Three-fourths cupful of thick, sour cream, one cupful sugar, 1½ cupfuls of flour, one cupful of chopped English walnuts, one egg, one-half teaspoonful each of salt and soda; flavor to taste. Bake in loaf nearly an hour in moderate oven.

Black Cake

(Used since 1823)

One cup of sour cream, one cup molasses, one pound of sugar, one pound of flour, one pound of currants, one pound of raisins, one-half pound of citron, one-half pound of chopped figs, one-half pound almonds, three-fourths pound of butter, ten eggs (leaving out the white of two), one teaspoon of soda, two of cinnamon, one of cloves, one of allspice, four tablespoons of orange marmalade. Bake very slowly in moderate oven. After an hour try with a straw and bake until the straw comes out clean.

Peach Shortcake

Sift a teaspoon of salt and two rounded teaspoons of baking powder into a quart of flour. Rub in three heaping tablespoons of butter, then add a pint of rich milk and mix into a smooth dough, as soft as can be rolled out. Divide in half, butter both cakes well, lay them together in a baking tin and bake 20 minutes in a hot oven. Pare and slice two dozen ripe peaches split the cake apart, put a layer of peaches well sprinkled with sugar between them and place the rest on top. Serve with cream.

Small Angel Cake

Whites of four eggs, half level teaspoon cream tartar, half cup sugar.

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half cup of flour, ¼ teaspoon salt, half teaspoon almond extract. Put the cream tartar in the whites of the eggs and beat to a stiff froth, then beat in the sugar. Sift the salt with the flour and stir lightly into the other mixture. Add the flavoring and put into a small ungreased angel cake tin. Sprinkle the top with sugar. Bake 20 minutes in a moderate oven.

Devil Cake

One-half cup milk, yolk of one egg, 2 tablespoons cocoa, butter the size of a large walnut. Cook until smooth and when cool add to it one cup of sugar, one-half cup milk, and 1½ cups flour, one-half teaspoon soda, teaspoon of vanilla and one-half teaspoon salt. Bake about 30 minutes in moderate oven.

Gold Cake

One and one-half cups of sugar, one-half cup butter, one cup sweet milk, one teaspoon cream tartar, one-half teaspoon soda, nutmeg, three cups flour, yolks six eggs.

Silver Cake

One and one-half cups sugar, one-half cup butter, one cup sweet milk, one-half teaspoon cream tartar, whites six eggs beaten to froth and three cups flour.

A WISE FATHER

Three daughters in a certain household are able to use some very practical experience that they gained between their school graduation and their three respective marriages.

Their father, very practical in his ideas of raising daughters as well as in his business dealings, suggested that each of the girls be given her share of the household supervision. For one month, Elizabeth, the oldest daughter did the marketing, planned the menus, paid the bills and what- ever else concerned the smooth running order of the household. The following month Alice, the second daughter, not so domestically bent, had her turn, and finally Elsie, the youngest of the three. The whole plan gave the mother some time for relaxation although she was often called upon to give advice.

Domestic science as it is taught in our schools and with the magazines bubbling over with helpful suggestions, girls as a rule enjoy cooking. Of course grownups cannot expect them to retain their enthusiasm unless they have encouragement.

The kitchens should be made attractive, modern and sanitary, and furnished with the tools necessary to do efficient work. For example, a vegetable and fruit set, costing 50 cents, will peel without waste, and without soiling the hands, core the apples into ribbons for ornamental fruit salads, etc.

It is easy then to teach the girls the little things that help to make cooking more interesting. They should be taught to use freely old newspapers to clean the stove, and spread over the table to save so much washing, to keep rice, sugar and all the spices in some sort of a container labeled to save hunting through paper bags to find what they want. That the diabloth should be kept sweet and clean, as well as the dish towels

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The KITCHEN CABINET

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Blessed is he who has found his work. Let him ask no other blessedness. He has a work, a life purpose, he has found it and will foster it. —Thos. Carlyle.

FOOD FOR THE FAMILY

If one desires a good fruit cake which may be kept for months to be at hand for any emergency try this:

Take one pound each of butter, light brown sugar, sultana raisins, seeded raisins, two pounds of currants, one pound each of citron, blanched and sliced almonds, one pound of candied pineapple, two tablespoonsfuls of molasses, the grated rind and juice of an orange and one cupful of grape juice, ten large eggs, one pound of flour, one teaspoonful of salt, one teaspoonful of soda, two teaspoonfuls of mace, one teaspoonful of nutmeg, one teaspoonful of allspice, two teaspoonfuls of cinnamon, one-half teaspoonful of cloves and one pound of candied cherries.

First prepare the fruit, cutting the citron and pineapple into small pieces. Leave the cherries whole. Wash and dry the currants. Do this several days before the cake is to be made so that they will be thoroughly dry. Blanch and slice the almonds. Prepare the seeded raisins by pouring boiling water over them and allowing them to drain. Tear into small pieces or cut with scissors. Clean the currants by placing them in a colander, sitting well with flour and rubbing it carefully in. Then rinse in pan of cold water until the water comes clear. Dry them in a cool oven or in the sun. There will be small stones to remove. Prepare the cake as usual. Line a cake pan with three thicknesses of paper, cut to fit the bottom and sides. Grease the paper with unsalted fat and fill the pans. Let stand two hours before baking. This ripens it. It is better to steam five hours and bake one hour. Test it to see if sufficiently baked by pressing with the finger; if it goes back into place the baking is completed. Slip out of the pan to cool on a cake rack or supported on some dish to cool all around in a current of air. Cover with powdered sugar icing made with sugar and milk then in a day of two cover with Royal icing prepared from egg white, one cupful of powdered sugar and a tablespoonful of lemon juice.

There are two printable "prayer" stories in "Fun, Fact and Extract," a book which has just appeared across the Atlantic. A small child, saying its evening prayer, was several times corrected by its mother, an American lady, when suddenly the child stopped and asked quietly the question, "Mamma, are you running this prayer or am I?"

The other concerns a child, who, having been sent to bed for a transgression of the maternal regulations, was asked whether she had begged forgiveness. She replied: Oh, yes, mamma, and the answer was 'Oh, don't mention it Miss Mary. I've plenty worse girls than you.'

should also be borne in mind. In fact, we should impress upon the girls' minds the truth that cooking is a profession, and in order to be proficient in it they must be serious and practice it with care and patience.—ECHO.

A villager called at the offices of a fire insurance company and intimated that he desired to insure his shop and household effects.

"What facilities for extinguishing a fire have you in your village?" inquired the official.

The man scratched his head, pondered for a moment, and then answered: "Well, only the rain!"

"And you tell me several men proposed marriage to you?" he asked savagely.

"Yes, several," the wife replied.

"Well, I only wish you had married the first fool who proposed."

"I did."—Exchange.

Miscellany

By Autolycus

Whether or not you may be interested in the bonus bill, directly as a personal issue, or even indirectly as a matter of governmental policy, I am sure you will read with pleasure some completely new information about it which has been brought to light in a circular addressed to the senators and representatives who look after our affairs in Washington, D. C. This extraordinary letter has not been published. I have a copy by the courtesy of a well-known newspaper man—a non-Catholic—who sees the humor of the thing. It is signed "A Loyal American Officer," which is as much as the writer cares to disclose of his identity beyond the fact that he lives in New York city. Here are his views of the situation concerning the bonus bill: "Through intrigue and siphoning of the most diabolical sort, the reactionary forces, directed by agents of the Roman Catholic hierarchy, have so far succeeded in carrying through the most gigantic political robbery ever attempted."

But listen to him further: "These political marauders who are endeavoring to deplete the government resources . . . are not Americans; unquestionably a large percentage of the money which would be distributed under the provisions of this bill would soon find its way into the coffers of Rome." This, we must admit to be conceivable, for a large percentage of the soldiers who offered their lives were Catholics. And if these men should get a bonus (upon the desirability of which I express no opinion) I suppose they would be entitled to disburse it as they please without seeking either the advice or the permission of the "Loyal American Officer" who lives in New York and who probably won the war for us fighting on Fifth avenue. I say this in all charity. The men who fought in more strenuous fields, in which gentle, Jew and heathen mingled in the bloodshed, saw through the differences of race and creed and knew one another for their real worth. The disadvantage of missing all this would account for a narrow-mindedness which could otherwise be explained only by mental incapacity.

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AMONG THE NEW HATS



Three models, as shown here, reveal the distinguishing features of the new season's hats. At the top a wide-brimmed velvet hat bears handsome Japanese aigrettes, set under a jeweled bar across the front. Below it a distinguished hat of woad cloth and velvet illustrates the graceful placing of feather ornaments. A simpler round hat finishes the group. It is made of velvet in two colors.

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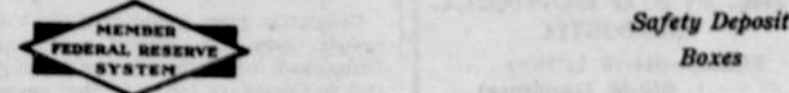
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My Mother (Wagstaff-White)	Orville Harrold	66071	1.25
My Ain Countrie (Demarest-Hanna)	Mme. Louise Homer	87345	1.25
Wonderful World of Romance (Simpson-Wood)	John McCormack	66080	1.25
Ay-Ay-Ay (Creole Song) (Perez-Freire) in Spanish	Tita Schipa	74753	1.75
Solvjok's Cradle Song from "Peer Gynt Suite"	Lucy Isabelle Marsh	45321	1.00
(a) The First Primrose (b) Greeting (Grieg)	Lucy Isabelle Marsh		
MELODIOUS INSTRUMENTAL			
Concerto in A Minor—Andante (Goldmark) Violin Solo	Jascha Heifetz	74764	1.75
Chanson Arabe (From "Scheherazade") (Rimsky-Korsakow)	Kritza Kreialer	66079	1.25
Violin Solo	Hugo Kreialer	66082	1.25
Viennoise Folk Song—Fantasy 'Cello Solo	Hugo Kreialer	66082	1.25
Oberon—Overture, Part 1	Mongelberg and N. Y. Philharmonic Orchestra	74766	1.75
Oberon—Overture, Part 2	Mongelberg and N. Y. Philharmonic Orchestra	74767	1.75
Nocturne in B Flat (Paderewski) Piano Solo	Ignace Jan Paderewski	74765	1.75
Tannhauser Overture—Part 3 (Wagner)	Philadelphia Orch.	74768	1.75
SACRED SELECTIONS			
Lead, Kindly Light (Newman-Dykes)	Ernestine Schumann-Heink	87340	1.25
No Night There	Elsie Baker	45322	1.00
Leave It With Him	Elsie Baker	45322	1.00
LIGHT VOCAL SELECTIONS			
Sweet Indiana Home	Aileen Stanley	18922	.75
Why Should I Cry Over You	Victor Roberts	18922	.75
Kicky-Koo—Kicky-Koo	Billy Murray-Ed Smalle	18918	.75
A Sleepy Little Village	Billy Murray-Ed Smalle	18918	.75
RECITATION			
The Lost Pocket-Book	Edgar A. Guest	45920	1.00
The Old Wooden Tub	Edgar A. Guest	45920	1.00
DANCE RECORDS			
Oogie Oogie Wa Wa—Fox Trot	Benson Orch. of Chicago	18917	.75
Deedle Deedle Dum—Fox Trot	Benson Orch. of Chicago	18917	.75
Who'll Take My Place—Fox Trot	Club Royal Orchestra	18919	.75
Georgette—Fox Trot	Club Royal Orchestra	18919	.75
Hot Lips—Blue Fox Trot	Paul Whiteman and His Orch.	18920	.75
Send Back My Honeyman—Fox Trot	The Virginians	18921	.75
The Sneak—Fox Trot	Club Royal Orchestra	18921	.75
Are You Playing Fair?—Fox Trot	Zee Canfrey and Orch.	18921	.75
My Rambler Rose—Medley Fox Trot	Paul Whiteman and His Orchestra	18923	.75
Dancing Fool—Fox Trot	Club Royal Orchestra	18923	.75
Swanee Bluebird—Fox Trot	Benson Orch. of Chicago	18923	.75
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