

### THREE GOOD DISHES

MAY BE WELCOMED BY HOUSE WIFE IN EMERGENCIES.

**Quick Potato Salad to Be Served to the Unexpected Guest—Excellent Prune Dessert—Apple and Pine Dainty.**

For a quick potato salad try cutting up four potatoes, if they are good sized, into rather large pieces. Add two hard-boiled eggs and cut these up into dice shapes. Sprinkle with salt, olive oil and vinegar. Fold all together and set on the ice for about an hour, then stir in a half cup of stiff mayonnaise and cover with what is left. Cut some olives into rings, removing the stones, and decorate the salad with them.

**Fine Fruit Dessert.**—When there are stewed prunes handy you can make a dessert that will not suggest its humble origin. Add a few drops of orange to the prune juice, unless flavor has been put in while cooking. Stone, chop the fruit fine, add a dash of sherry (the amount to be regulated by the quantity of fruit, guided by taste). To every cup of the prune pulp put two well beaten whites of eggs. Set away in the ice chest to chill thoroughly and serve in tall glasses surmounted with whipped cream. It must be very cold or the flavor is lost.

**Apple and Pine Dainty.**—Pare and core apples to fill four cupfuls when cut into cubes. Stew them slowly in two and a half cupfuls of water and the same of sugar. When almost tender remove from the fire and add four cupfuls of pineapple cut small. Simmer until transparent, then skim out the fruit, boil down the sirup thick and pour it over the fruit. Cool and afterward chill thoroughly before serving with sponge cake.

Or this formula is good: Combine one pint of pineapple juice and pineapple cut in tiny pieces with the same amount of orange juice and pieces of orange pulp, four cups of sugar and the juice of a lemon. Simmer until clear.

#### Beef and Potato Roll.

Put one pound of lean beef through the meat chopper, and season it with one teaspoonful of salt and one salt-spoonful of pepper. Mix into this a cupful of chopped boiled potatoes and an unbeaten egg. Form into a loaf, and roll in oiled paper. Bake for a half hour in a moderate oven, basting two or three times with hot stock or water over the paper. When done take from the paper and serve in slices.

#### Southern Spoon Bread.

One pint of sweet milk, one-half cupful of white cornmeal, one-half teaspoonful of salt, one tablespoonful of butter, one egg beaten light, one level tablespoonful of baking powder. Scald the milk in a double boiler, stir in the meal and let cook three hours, then beat in the other ingredients. Note that it is one tablespoonful of baking powder. Turn into a baking dish suitable for the table and bake forty minutes. Serve hot from the dish.

#### Lemon Sauce.

Two cups boiling water, two table-spoons cornstarch, half a cup (or more if liked sweeter) sugar, one-eighth teaspoon salt, two table-spoons butter, one lemon (grated rind and juice). The stiffly beaten egg white makes a nice addition, but it is not at all necessary. Serve with plain boiled rice for dessert or with puddings.

#### Wash Oil Cloth.

Always take milk and water. Never use soapuds, as this dulls the colors. Rub over with a mixture of one-half beeswax, melted, and while warm stirred into a saucer of turpentine. Apply with a dry flannel cloth and polish with a dry flannel. Or wash as above and oil with sweet oil or butter. Polish.

#### Spanish Steak.

A delicious dish can be made of a flank of steak. Cut off all the fat and fry it brown in plenty of butter; lift out and put in a baking pan. Sprinkle with salt and pepper and fry a sliced onion brown in the butter remaining in the frying pan. Spread onions over the steak and cover it with a can of tomatoes, juice and all. Cover and bake an hour in a slow oven, basting frequently. Make gravy of drippings remaining in the pan and serve piping hot.

#### Cold Water Pound Cake.

Beat together three eggs and a cupful and a half of sugar, add one-half cupful of soft butter, one-half cupful of cold water, two cupfuls of flour and three level teaspoonfuls of baking powder. Stir all together, flavor with lemon and bake in a moderate oven.

#### When Sewing Flannel.

Never cut flannel when making up this warm, comfortable winter fabric. Instead it should be torn—starting the tear, of course, with the scissors.

### NO MORE BURNED POTATOES

Tubers Stuck on Spikes Are Guaranteed to Cook Evenly All Around.

Hereafter the burned potato will be a thing forgotten in well-appointed households. The epicure need no longer fear the sight of a tuber with one side the color of the earth and the other side the color of Pittsburg. A Massachusetts man has invented a potato baking utensil which insures an even cooking all around and through to the very heart of the vegetable. This utensil consists of a long metal plate with opposite rows of V-shaped incisions, the metal there within having been turned up to form rows of spikes, on which potatoes are ranged. Stuck upon these prongs, the



potatoes become thoroughly and uniformly roasted and there is no necessity of turning them from side to side to keep them from becoming scorched in one part. At one end of the bottom plate is a handle piece by which the device may be pushed in or pulled out of the oven without burning the fingers on the hot metal.

### GOOD OF DOMESTIC SCIENCE

May Readily Be Seen to Be a Most Important Part of Girl's Education.

Domestic science is that part of a girl's education which specially prepares her for a home maker and renders her a constant dispenser of good cheer. The object of the science is to promote universal good health and banish drudgery from the house, to which the girls must be led to constantly apply the facts given in educational lines to special home needs, whereby home duties can be raised from irksome tasks to pleasant occupations and interesting experiments. Domestic science shows the evil effects which result from improper habits of life in the matter of food and drink, and shows the ideal home conditions. It shows the processes of breadmaking, the spoiling of food, the possible prevention of disease, etc.

It is a most excellent thing that this important branch of study is now included in most of the agricultural universities. It gives the farmer's daughters an equal chance with the farm lads to become proficient in the particular work which falls to their lot.

#### To Make Brazed Joint.

If occasion should arise when it is desirable to make a good clean brazed joint the metal should be carefully cleaned, heated to a bright red, and then covered with the flux of the following formula. One pound of boric acid, four ounces of pulverized chloride of potash, and three ounces of carbonate of iron.

#### Keep Bread in Stone Crock.

A loaf of bread will keep fresh much longer if placed in a covered stone crock. Wrap in a large cloth to exclude air and keep the crock in a cool place. It is nicer than a tin vessel and much better than keeping the bread in the refrigerator.

#### Walnut Waters.

Two eggs, one cupful of brown sugar, one-fourth of a level teaspoonful of salt, three level tablespoonfuls of flour, one-half of a level teaspoonful of baking powder, one cupful of English walnut meats, broken in pieces.

Beat the eggs until light; add the sugar, then the salt, flour and baking powder sifted together. Mix and add the nut meats. Drop from a spoon onto buttered pans and bake in a quick oven.

#### Any-Day Mincemeat.

One cup of any kind of cold meat, 4 cups of apples, 1 cup seedless raisins, ½ cup jelly or preserve drippings, juice and rind of 1 lemon, ½ cup chopped citron, 2 cups brown sugar, 1 teaspoon salt, ½ teaspoon each of cinnamon and allspice, ½ nutmeg. Mix with strong coffee to the right consistency and simmer till apple is tender.

A hint to the wise woman is sufficient, but a hint to the sufficient man is unwise.

### FOR AFTERNOON TEA TABLE

Novel Little Cakes With Which Hostess May Please the Guests in Her Home.

The hostess who likes novel little cakes for afternoon tea will find these palatable. A sort of sweet biscuit shaped like a ladyfinger, is made from the well-beaten whites of three eggs into which is beaten almost half a pound of confectioner's sugar. Add four ounces of melted butter, and stir in quickly at the last four ounces of pastry flour.

Put this paste into a pastry bag and force through a tube on well-buttered baking sheets. Form finger shapes not too close together, as they spread, and bake in a moderate oven until a delicate brown.

For an almond cake, beat to a cream three ounces of butter and half a pound of soft A sugar, then add gradually half a pint of milk and enough flour to make a light dough. Stir in a quarter of a pound of blanched and minced almonds, lightly floured. Put on a floured board, roll about a quarter of an inch thick, and cut into diamonds and squares.

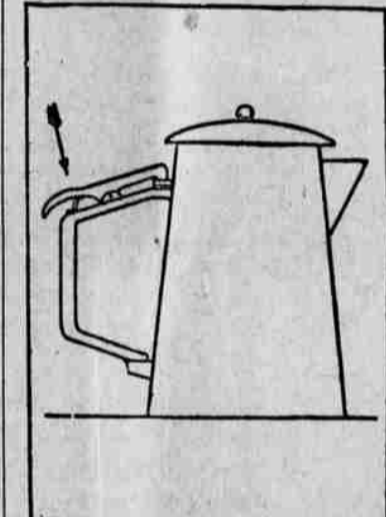
Almond macaroons are made by beating the whites of three eggs to a stiff froth, then stirring in half a pound of confectioner's sugar and the strained juice of half a lemon, and last half a pound of ground almonds. Put paper on a flat baking sheet, drop the mixture on by teaspoonfuls, and bake in a quick oven until a light brown.

Little German caraway cakes are made by mixing two cups of flour, a cup of butter, a cup and a half of sugar, flour and eggs, two teaspoonfuls of rosewater, and half a cup of caraway seed. Drop on baking sheet and bake in a slow oven from twenty minutes to half an hour.

### NEW IDEA FOR COFFEE POT

Simple Contrivance, but It Will Be Highly Appreciated by Every Housewife.

How many housewives have burned their fingers by opening the hot lid of a coffee pot to permit of a freer flow



of the liquid? To obviate this an Iowa man has invented a coffee pot, the lid of which remains closed. By pressing the small lever on the handle air is admitted and it runs out rapidly in a straight stream, instead of gurgling out and splashing over the sides of the cup. This is one of those minor inventions which the average person does not appreciate but which add materially to the comfort and satisfaction of the housekeeper and should interest all men who are anxious to save their wives as much of the unpleasantness of cooking as possible.

#### Economical Family Pudding.

Bruse with a wooden spoon through a colander six large or 12 middle-sized potatoes, beat four eggs, mix with a pint of good milk, stir in a potato, 6 ounces sugar and flavoring; butter a dish, make half an hour. The recipe is simple and economical. Cold potatoes which may have been kept two or three days till a sufficient quantity is collected will answer quite well.

#### Tapioea Broth.

Put a knuckle of veal in a soup kettle with whatever vegetables are convenient, these having been cooked previously. Pour over this half a gallon of water and let simmer gently until the meat is done. Strain the broth through a cloth into a bowl and let stand until cold. Then remove the layer of grease from the top and put the broth into a saucepan on the fire. When it comes to a boil add enough tapioea to thicken the soup. Let it boil for 20 minutes and turn into a hot tureen.

#### Butternut Fruit Cake.

Two cups flour, one cup brown sugar, one cup sour cream, one cup chopped raisins, one cup chopped butternuts, one-quarter pound citron cut fine, two table-spoons molasses, butter the size of a large egg, two eggs, one teaspoon soda, and one teaspoon (each) cloves, cinnamon and nutmeg.

#### Life's Greatest Bargain.

That which gives the most enjoyment for the least amount of money or effort is the one bargain to be had at the counter of happiness.

### WORTH KEEPING IN MEMORY

Cleansing Hints That, Some Time or Another, Are Sure to Be Found of Value.

Cover marble with a paste made by mixing French chalk with alcohol, and allow the figure to become perfectly dry. Then brush the powder away. If the result is not satisfactory wipe over with a rag dipped in javelle water. This is a mild bleach.

In cleaning oil cloth little water should be used, because if any gets underneath each time it is washed the oil cloth will rot.

A little kerosene added to the water will brighten oil cloth unless it is much worn or has been washed with water so hot that the varnish has been removed during the process.

In this case, only a thin transparent varnish will remedy matters.

To remove the green from brass mix one teaspoonful of oxalic acid with one cupful of water, and with a clean rag rub the article to be cleaned thoroughly.

Wash off with hot soap and water, removing all the oxalic acid, and then polish with any of the good preparations that are on the market for cleaning brass.

### STEAM AS AID IN COOKING

Simple Improvement That is Said to Produce the Best of Results.

By a very simple improvement in the familiar cooker, it is claimed that the preparation of food is greatly facilitated. The cooker consists of two pans, one nested within the other, and the improvement referred to lies sim-



ply in the making of a number of perforations along the edge of the inner receptacle, which is the one designed to contain the food to be treated. The lid fits over both pans in such a way that the steam from the water in the lower receptacle passes up to the interior of the chamber containing the food. Because of the additional heat the cooking is accomplished in less time and the moisture supplied by the steam prevents the food from becoming too dry.

#### Chocolate Chips.

Place in a saucepan one cupful of brown sugar and one cupful of Orleans molasses, and one tablespoonful of butter. Boil until it spins a thread or forms a hard ball when dropped into cold water; then removed from the fire and flavor with one teaspoonful of vanilla. Pull into long thin sheets, then cut into small pieces. When cold dip into melted chocolate flavored with vanilla.

#### Quick Broth.

One cup of chicken or turkey stock made by using bits of left-over meat and breaking the bones and cooking them until all the juice is extracted, one-half cup of cooked rice, one cup of vegetable puree, one-half carrot, one-half onion, minced. Add a pint and a half of boiling water, one teaspoon of salt or less. Let boil and skim well. Simmer for about an hour. Season, strain and serve.

#### New Dish For Luncheon.

An attractive way of serving chicken salad is to place it in a ring of ham jelly. Two cupfuls of the salad should be poured in the hole of the ring after the jelly is turned out on the platter. To make the dish attractive the jelly should rest on lettuce or watercress. To make the ham jelly, while one-half pint of thick cream until stiff, stir in a cupful of aspic jelly, cool, not set, and add a jar of potted ham. A few drops of fruit syrup will make the jelly pink.

#### Beefsteak Roll.

Have a piece of round steak cut evenly, make a dressing as for poultry, spread it over the beef, roll it up and tie. Lay this into a round bottom kettle, in which a few pieces of fat pork have been tried out, turn over until browned on all sides, add a little salt and boiling water. Cover closely and stew two hours.

Eclair shells filled with chicken salad, liberally dressed with mayonnaise, are a favorite dish at Sunday teas in an old New York home.

### WILL TEMPT INVALID

DAINTY IDEAS FOR MENU OF THE SICK ROOM.

**Oyster Tea**—Something Decidedly New for Supper or Luncheon—Vermicelli Toast Both Appealing and Nourishing.

**Oyster Tea.**—To eight oysters, chopped very fine, add a cup of milk, put over the fire in a double boiler and bring slowly to the boiling point. Let it cook slowly for five minutes. Then strain through a fine sieve and flavor with a half salt-spoonful of salt. Have a dainty porridge bowl heated in boiling water. Wipe dry, and pour into it the oyster tea. This makes a nourishing supper or luncheon dish, served with thin slices of dry, golden brown toast.

**Vermicelli Toast.**—Heat a half pint milk in a double boiler. Put one salt-spoonful of butter and one of sugar in a saucepan and rub them together. Let this bubble gently over the fire for two or three minutes. Then add the hot milk, a little at a time, making a smooth cream. In the meantime, have two slices of bread thoroughly dried in the oven and toast them to a golden brown. Soak the toast in boiling milk, lay it on a small china platter or serving plate, and pour the cream dressing over it. Have the yolk of one hard-boiled egg ready and quickly press it through a wire sieve over the cream toast. With a little care you can make a very attractive dish with the broken, crinkled threads of yolk. Care should be taken not to serve too ample a portion of a dish of this sort. One small piece of toast daintily covered with the cream and a little egg yolk would sometimes appeal to the patient where a larger portion might seem distasteful.

**Chicken Panada.**—This can be made from the remains of a roasted fowl. Cut the chicken meat carefully from the bones, making sure to avoid gristle and bone. Chop one cupful of pieces of the chicken very fine. Boil the bones and gristle of the chicken, making a pint of broth. In the meantime soak one-half cupful of bread crumbs in enough milk to cover them. Then press the crumbs through a sieve and mix with the chopped chicken. Pour the pint of chicken broth on this mixture. Flavor with pepper and salt as desired. Boil for one minute and serve very hot. This panada should be of the consistency of a thick gruel. A little of it served hot in a dainty soup plate or bouillon cup is a pleasant change from the regular meat broths.

**Velvet Creams.**—Soak a half box of gelatin in a half cupful of cold water for a half an hour. Add to this a cupful of sherry, and set the dish containing the mixture in boiling water over the fire. Heat this till the gelatin dissolves and add a teaspoonful of lemon juice and a half cupful of sugar. Stir for a few minutes. Strain through a cloth into a pan set in a dish of cracked ice and water to cool. When it starts to jelly add one and a quarter cupfuls of cream and stir till it thickens. Pour into a cut glass lemonade cup or any other attractive dish from which it is to be served. Serve as a dessert for supper or luncheon with cream.

A tiny bit of butter is often an improvement to cake frostings, especially coffee, chocolate, maple or caramel. Slices of orange may be served with afternoon tea instead of lemon. They should be about the same size as slices of lemon. A fruit salad in which bananas are used with marshmallows, arranged in a circle upon a dessert platter and served with whipped cream, make another nice dessert.

### Favorite Recipes

**Ginger Cookies.**—One cup of brown sugar, one cup of molasses, one cup of lard, one cup of boiling water, into it dissolve one table-spoon of soda; one teaspoon of ginger, and flour to make soft dough. Roll out and bake same as cookies.

**Quick Dishwashing.**—The dishwasher who would get through quickly invests in a soap shaker and a chain for cleaning pots and pans. She also has on hand over the sink a box of borax and a bottle of ammonia for cutting grease.

**Maple Ice Cream.**—One cupful of rich maple sirup, one pint of cream, yolks of four eggs, and white of one egg. Heat the sirup to the boiling point, pour it slowly on the well beaten yolk, and cook in a double boiler until it is thick. Let it cool and add the cream and the beaten whites. Stir well together and freeze.

**Where the Money Is.**—A man would rather risk his life at sport than to try to accomplish something sensible for humanity.—Washington Post.