

## NEVER OUT OF SEASON

### DESSERT OF CARAMELS ALWAYS IN ORDER.

Standby of the Hostess is This Delicious Confection—Many Methods of Serving It Have Been Put on Record.

Caramel is one of the delicious dessert flavors that are easy to prepare regardless of the season. For the reason caramel desserts are standbys winter and summer alike. A caramel cake can be as easily made when the markets are empty as when they are full. Here is a recipe for caramel cake: Mix two cupfuls of butter until they are creamy. Sift three cupfuls of flour with three teaspoonfuls of baking powder and add this, alternately with a cupful of vanilla, and add the stiffly beaten whites of four eggs. Bake the batter in layers and fill with caramel filling, made in this way: Mix two cupfuls of brown sugar with a cupful of cream and add a teaspoonful of butter. Cook for three-quarters of an hour. When it is partly cool add two teaspoonfuls of vanilla.

This is another caramel filling: Boil three cupfuls of brown sugar, half a cupful of condensed milk, a quarter of a cupful of water and a tablespoonful of butter for five minutes. Then take from the fire, add a teaspoonful of vanilla and beat until it thickens. Add three-quarters of a cupful of chopped pecan nut meats.

Cream caramel sauce is made by browning two rounded tablespoonfuls of granulated sugar and adding a cupful of cream to it, then stirring and cooking slowly until it is creamy.

Caramel Bavarian cream is made in this way: Put two tablespoonfuls of granulated sugar in a saucepan and brown it over a hot fire. Add a pint of cream to it, and grate and add the rind of a big lemon. Heat the cream until it has dissolved the caramel. Beat the yolks of six eggs and six tablespoonfuls of granulated sugar together and when it is creamy add it to the hot cream. Cook it over hot water until it is smooth and thick. Add four tablespoonfuls of granulated gelatine which has been dissolved and let the mixture cool. When it is cool and is just beginning to set whip in a pint of stiffly whipped cream. Pour the mixture into a mold, chill and serve.

This is the way to make caramel custard: Cook four tablespoonfuls of sugar until it is a light brown. Pour it into a baking dish. Beat three eggs with three tablespoonfuls of sugar. Add a cupful and a half of cream or rich milk and a teaspoonful of vanilla. Pour it into the baking dish on top of the caramel. Bake in a pan of water until it is set. Instead of cooking this custard in a big dish, a little of the caramel can be put in each of half a dozen custard cups, and the custard mixture poured over it. Then they can be baked, and when they are done turned out on individual dishes. Serve cold.

Here is a recipe for caramel mousse: Melt half a cupful of sugar until it is dark brown and add a cupful of boiling water. Cook it slowly for 12 minutes and then add to it a level tablespoonful of granulated gelatine which has been soaking till it is soft. Cool the mixture and add a pint of thick cream, whip it stiff, and pack in a mold in ice and salt for three hours.

#### Lillian's Kidney Stew.

Carefully wash the kidneys and boil until tender, set aside to cool. When quite cool cut in tiny squares, removing all fat; place in stew pan with one tablespoon butter, a little salt, dash of pepper and large cup of milk. Simmer gently for half an hour, then thicken with a spoonful of flour wet with a little cold milk. Serve on a platter with small squares of dry toast.

#### Curried Eggs.

Fry a little sliced onion in a tablespoonful of butter. Stir into this a tablespoonful of flour and one teaspoonful of curry powder, and the latter in quantity to taste. When well blended, pour in one cup of hot water in which a bouillon cube has been dissolved (these cost five cents for two) and stir until the sauce is smooth and thick. Next lay in four hard boiled eggs cut into quarters or slices. Season with pepper and salt. When the eggs are heated through, the dish is ready to serve.

#### Fried Celery.

Wash, scrape and cut celery into three-inch pieces, dip in batter and fry in deep hot fat. Serve with tomato sauce. For the batter mix one-half cup of bread flour, one-fourth teaspoon of salt, few grains of pepper, one-half cup milk and one egg well beaten.

#### When Boiling Potatoes.

Add a little milk to the water in which potatoes are boiled. It will prevent their turning dark and improve their flavor.

## FROM KITCHENS OF GERMANY

Ideas Here That May Be Something New to the Housewives of America.

Sagawana—Scald one cup milk, put into mixing bowl with one-eighth pound or one-fourth cup of butter, one-half cup sugar. Stir until sugar is dissolved. When milk has cooled add one large egg (beaten). Now sift two and one-half level cups of flour, one teaspoon of salt three times, dissolve one-half yeast cake in one tablespoon of cold water, add yeast to mixture, then gradually mix in sifted flour and stir well. Put into a warm place to raise over night, well covered. Beat down the first thing in the morning, let raise, beat down again, then put in baking pan, let raise again. Bake with indicator 350 degrees. This is a fine foundation for any raised cake. You can make apple cake, raisin cake, cinnamon cake, doughnuts (by adding a little more flour).

Streusel Cake.—Put mixture in shallow pan, just spread it on bottom of pan same as you would apple cake and always butter on top of cake just before you put in oven. Whatever you put on top of cake put it on just before putting in oven.

Streusel mixture for putting on top of cake:

This should be made after you put the cake in pan for the last raising, and when made put it in a cool place until ready to use.

Streusel Mixture.—One-eighth of a pound of granulated sugar, one-eighth of a pound of flour, one-eighth of a pound of butter, one teaspoon cinnamon, one ounce of almonds cut up small. Stir sugar, flour and cinnamon together; add butter cut into dry ingredients with a knife so it will be crumbly, then add nuts. Mix up well. (The butter should be left in the kitchen so it is not hard when ready to use.) When the cake is well risen spread thickly on cake and bake at once. This is very fine if made right. Please try this and let me know what you think of it. Measure with measuring cup and spoons. I am very exact in measuring. You can make jelly doughnuts by cutting two forms as thin as cookies, wetting the edge of one, putting a little jelly in center and putting the other on top, pressing edges down firmly.

#### Stuffed Spanish Onions.

Peel the onions and scoop out centers. Parboil five minutes and drain. Make a stuffing of the chopped onion taken from the centers, bread crumbs, salt and pepper and butter. Fill the onions heaping full and sprinkle the tops with buttered crumbs. Cover and cook in a pan containing a little water, brown slightly before taking from the oven.

#### Baked Squash.

I always have baked squash and this is the way I do it. Just cut, or chop rather, squash in halves and put in oven. Do not peel it. When soft take a spoon and scoop the inside out, which you will find is very easy, then add piece of butter, pepper and salt, and your squash is ready for table at short notice.—Boston Globe.

#### Apple Cobbler.

Peel and core eight medium-sized apples, arrange in a baking dish and fill the space from which the core has been removed with sugar. Make a batter with three cupfuls of milk, one cupful of flour and three eggs well beaten. Pour this over the apples and bake until the apples are done. Serve with a nice sauce.

#### Baked Tomatoes.

Take large, firm, ripe tomatoes. Cut off a generous slice from the tops and grate over them a generous sprinkling of cheese, and sometimes I put on a thin slice instead. Then on that a thin slice of bacon and bake in a hot oven till the bacon is crisp. Serve on a platter with parsley.

## The Cakekeeper

To test a cake to see if it is thoroughly baked, use a skewer.

French chalk will clean a slightly soiled white chip hat.

A teaspoonful of extract will flavor a quart of any mixture.

Potatoes should boil slowly to prevent the skins from curling off.

Blotting paper saturated with turpentine may be placed in drawers to keep away moths.

Allow two teaspoonfuls of baking powder to each cup of flour when no eggs are used.

A table of weights and measures, typewritten and framed under glass, should hang in every kitchen.

Allow from four to six eggs to each quart of milk in making custard to be turned from the mold.

## OUR MUCH ABUSED LANGUAGE

Americans Notorious the World Over for Their Faulty Articulation—Reform is Needed.

That a reform in our habits of speech is necessary has long been conceded by the more intelligent person.

Americans are notorious, the world over, for their faulty articulation; and this unwise economy of vocal energy has not only disfigured our language to the ear, but has also given aid and comfort to the so-called reformers of our spelling.

If the word program, for instance, is repeatedly heard as program (or program), with strong accent on the first syllable and almost no vowel sound in the second, why, it is asked, should it not be written as it is pronounced? No wonder that our country takes the lead in "spelling reform," having already so effectually divorced the spoken from the written language.

Strange and startling are the tricks that mispronunciation plays with spelling. Lamentably common is it to meet with the expression "would of" for "would have" in the correspondence of the careless in speech.

The new all but universal use of will for shall and of would for should is probably due largely to the greater ease of saying "I will" or "I'll," "we will" or "we'll," "I would" or "I'd," "w'd," than of articulating "I shall," "I should," etc.

Thus the evil results of slovenly utterance show themselves in grammar as well as in spelling, and the stately structure of our ancestral tongue is slowly but surely yielding to the insidious assaults of carelessness, abuse, indolence, mistaken zeal in efforts at reform and other influences.

## CHILDREN ARE GIVEN TOYS

English Railway Furnishes Playthings to Little Folks Who Are Traveling First-class.

Playthings are supplied free by the London and Northwestern railway to all children who are traveling first-class and have a long journey before them, says the Popular Mechanics. These playthings consist of miniature



English Railway Relieves Tedium of Travel by Supplying Playthings to the Children.

locomotives, cars, and other railroad equipment, which are delivered to the children without the making of any record, but with the understanding that they are to be left in the car at the end of the journey.

## PRINCE WHO HATES PORRIDGE

Queen Mary Compels Wales to Eat It Despite Strong Dislike—Good for the Complexion.

From time immemorial oatmeal has had a reputation of being good for the complexion. Whether it is due to oatmeal or not, the complexions of the royal children, like that of their mother, Queen Mary, have always been admired and envied; but Scotch porridge has always formed the first course of their breakfast.

The prince of Wales alone among the family hates it, says a London dispatch. One morning lately he "funked it" and begged his mother to let him off "just this once." But the queen replied promptly: "I want you to grow up tall and muscular."

The prince, who is known to be very jealous of his sister Mary's inches, gulped it down.

#### Juvenile Football.

When Willie came into the house his face and clothes looked as if he had been poked through a concrete mixer.

"Gracious! my son," cried his mother, "what in the world have you been doing?"

"Playin' football," said Willie.

"But how did you get so dirty?"

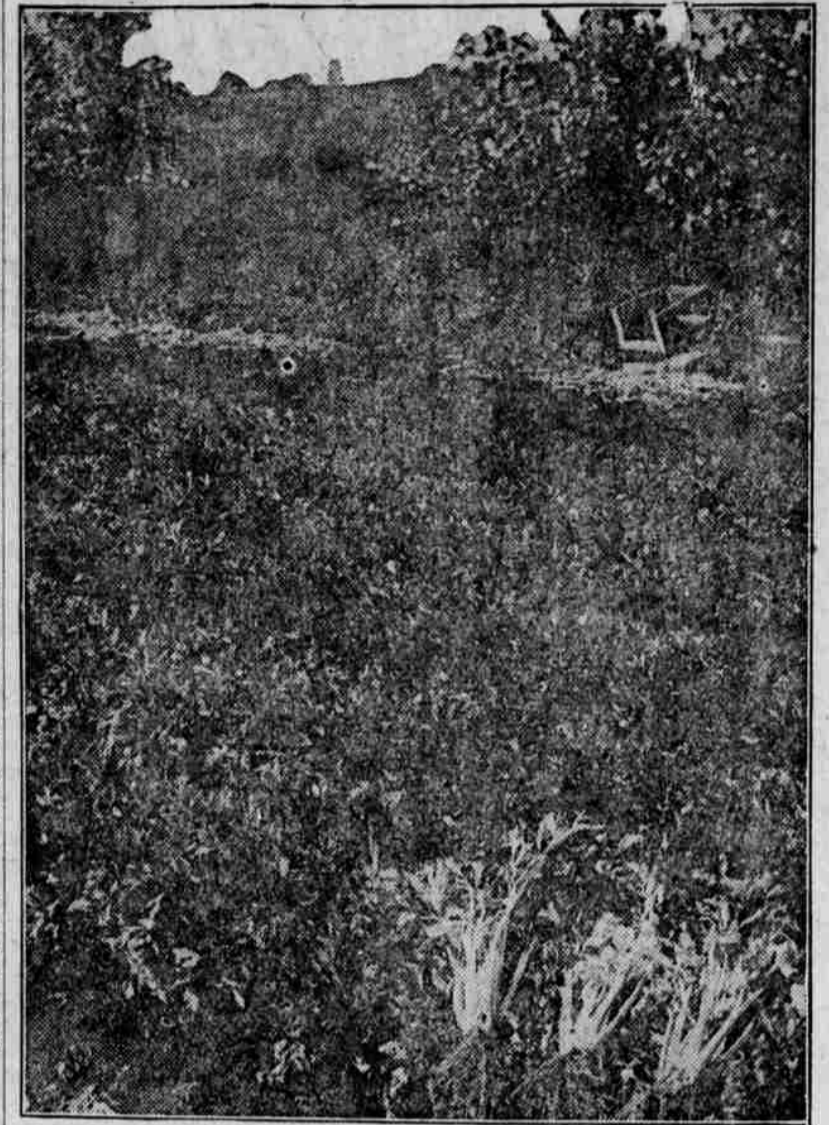
"It's the way the game goes," Willie explained. "You see, one of the boys holds the ball in his hands and I stand right back of him. He yells 'One, two, three, four, five, six, seven!' and passes the ball back to me, then all the other boys jump on me and rub my nose in the mud."

#### Terrible Depravity.

When does an innocent child steal from its parents?

When it has its father's eyes and its mother's nose and chin.

## PROPER STORAGE OF CELERY IN WINTER



A Luxuriant Field of Celery.

A house for storing celery is an absolute necessity where one raises it for the market.

The house may be built any length or width desired. The outer walls should be of cement, preferably hollow blocks plastered on the outside. The roof half-pitch, and the ceiling joists or collar beams are lathed and plastered.

A ventilator should be used for each 50 or 60-foot section of the

house. The roof covered with a good composition roof over matched lumber.

Celery is placed on the earth floor and covered with black dirt to the desired depth, and then the house is closed.

Celery will not freeze in this house in the coldest weather if the spaces between the cellar beams are filled with sawdust or other insulating material.

## POLLUTION OF SPRING WATER

Contamination Often Caused by Seepage and From Surface Drainage—Good Cover is Favored.

If the water supply on the farm is obtained from a spring, every effort should be made to guard the spring from pollution of any kind. An open spring may be contaminated from surface drainage and from seepage, and



A Spring With a Good Location.

also by the introduction of impurities in dipping the water.

This trouble may be guarded against by inclosing the spring in a concrete casing on all sides and providing a cover, and a pipe cemented in on one side to allow the water to run out. The cover should be removable to permit the cleaning out of the sand which always accumulates. Terra cotta drain tiling is used also, and answers the purpose admirably.

## CHANGING THE GARDEN SPOT

Tried Advantageously by One Farmer—Clover Roots Bring Fertilizing Elements to Surface.

(By L. M. BENNINGTON.)

One of our neighbors has tried this plan advantageously: He sowed clover on the spot because the garden soil is subject to leaching.

The clover roots bring many fertilizing elements to the surface, and as the garden is also enriched by extra manure the changing of the location enriches an entirely different plot.

Another good thing is close cultivation, which is death to any weeds.

The practice of changing plots should be followed every second year.

#### Exercise for Pigs.

See that all the small pigs take exercise these cold days. If the sow is a heavy milker and the pigs stick too closely to the nest, you will probably have several cases of thumps on your hands before you know it.

## COVERING FOR GRAIN STACKS

They Will Save Farmer Their Cost the First Season and Will Last Five or Six Years.

A good investment for any farmer who does not thrash from the stack or store his hay in barns or sheds, is a lot of stack covers.

They will save their cost the first season, and if kept in the barn when not in use will last five or six years.

Covers are used a great deal in the eastern states, where the value of anything raised on the farm is more keenly appreciated than on the big farms of the west.

But they will pay anywhere. There is no more reason why good grain or hay should go to waste on a big farm than on a small one.

Get covers of heavy canvas about 12 x 24, or 16 feet square, and weight down the sides.

They can be bought of any farm implement house.

They will keep the top of the stack dry and there will be no necessity of throwing away a half dozen layers of wheat, or a half ton of hay, which is generally done where the covers are not used.

L. M. B.

#### Good Price for Horse.

A good horse will always command a good price, no matter how popular the automobile becomes, and this applies to draft, harness and saddle horses alike.

## PASTEURIZATION AS CURE-ALL

Given in Usual Commercial Way It Kills Only Lactic Acid Germs Intended for Protection.

(By R. G. WEATHERSTONE.)

A great many have had an idea that pasteurization would solve all of the difficulties regarding our milk supply, but after a close study of the matter we believe it is often used as a cure-all for milk and cream that is not fit for human consumption.

It has been proven that the pasteurization given in the usual commercial way kills only the lactic acid germs which nature placed in the milk as a protection, while the pathological germs, which are the real menace to the health, are left in an alkaline instead of an acid medium all ready to multiply when other conditions are unfavorable.

#### Good Bacon Quality.

The hogs bringing the most money are good ones with bacon quality.