

STATESMAN'S SATURDAY MORNING MARKET PAGE FOR OUR BUSY HOUSEHOLDS

English Cookery

Almost every woman's publication nowadays devotes a page regularly to Foreign Cookery. Possibly because so many people return from a trip abroad quite enraptured over some of the new food dishes they have tasted or possibly the editors themselves have done some interesting research work and have found an interesting foreign eating place, whose specialties are of particular value and delightful to the taste. Everyone welcomes these new finds and likes to pass them on.

In every American household there are one or two dishes with which we feel familiar and which were supposed to have originated in a foreign country. Some have and some haven't, but we are happy thinking so anyway. Ask a native Chinese about chop suey and he may tell you he never heard of it. We hear from some it originated right here in the United States.

Every cook who is making a collection of famous cook books and recipes should try to add as many unusual ones as possible to her collection. Though the different cook books may carry many of those which we would like, still, strange to say, they often vary, and we get the best only by experimenting for ourselves.

Even Boston baked beans are not always the same outside of the city of their fame. When it is possible to eat the dish on its native heath, or get the recipe from a native, we feel more sure of it, but as we are not all fortunate enough to have a direct source for this information, we're going to pass on what we have.

A hearty appetite and the refreshment which comes from delightful vacation days, makes for appreciation of good things to eat and the little English items, with their atmosphere of charm and individuality have an especially inviting air as one journeys hither and thither, they gather ideas which they take pride in using at their own little affairs when they desire to offer something a little different for luncheon or supper. I mention first a delicious way of serving mushrooms which came from a charming inn on the Isle of Wight. Incidentally, they are always served over there for breakfast as a separate course, quite unusual and delectable.

Isle of Wight Mushrooms
Select 12 mushrooms of medium size. Put in a frying pan three tablespoons butter. When hot, lay in mushrooms, stems up, and sprinkle with salt and a little paprika. Fry slowly for 6 or 8 minutes. Turn and fry on other side until tender. Place thin slices of buttered toast on serving dish. Moisten each with 1 tablespoon of hot cream, lay mushrooms on toast and surround with thinly cut and delicately browned bacon.

Devonshire Eggs
Boil 6 eggs, twenty minutes. Remove shells and cut in halves. Mash yolks with a fork until smooth and light. Then add 1/4 teaspoon salt, 1/4 teaspoon paprika, 2 tablespoons finely minced ham, enough cream to moisten. Put mixture back between whites of eggs and press together. Lay in shallow baking dish and pour over them 1 cup thick tomato sauce or tomato soup. Sprinkle with bread crumbs and bits of butter. Bake in hot oven.

Curling Shrimp
1 small onion
2 tbsp. butter
3 tbsp. grated cocoanut
1 tbsp. curry powder
1 tsp. salt
1 cup stock
1 cup shrimp
1 tbsp. lemon juice
1 cup boiled rice
Slice onion thin and fry a little in the butter. Stir in cocoanut, curry powder, salt and stock, simmer for half an hour. Add shrimp,

cooked and lemon juice. Place rice in serving dish and pour over it the above mixture, very hot.

Spiced Bread Pudding
Soak one half cupful fine stale bread crumbs in three cupfuls hot milk five minutes to soften. Add two beaten eggs and one cupful of molasses. Add one teaspoon each of cinnamon and salt, two teaspoonfuls ginger, one half teaspoon allspice, one fourth teaspoon ground cloves, and one third cupful melted butter. Stir until well mixed, pour into a greased baking dish and bake in a moderate oven about an hour.

Pumpkin Pie
1 cup prepared pumpkin
1 cup brown sugar
1/4 teaspoon nutmeg
1/4 teaspoon cinnamon
1 teaspoon salt
1/2 cup nut meats
2 cups milk
2 tablespoons flour
2 eggs
1/2 cup grated cocoanut
Mix flour, spices, salt and sugar, add slightly beaten eggs, milk, cocoanut, and chopped nuts. Pour into a chilled pastry lined plate, bake immediately. Serve cold.

Recipes

Sausage and Fried Apples
Fry the required number of small sausages, and in some of the fat as many halved, cored, and unpeeled apples as required, first dipping them in flour to which a little sugar has been added. Fry until soft and browned. Place on a hot serving dish with two small sausages on each half.

Omelet with Spanish Sauce
There is no more delicious omelet than one served with Spanish sauce. Make a puffy omelet, and just before folding, add two or three tablespoonfuls of the Spanish sauce. Fold, slip on to a hot platter, pour more sauce round, garnish with parsley and toast points, and serve. This also makes an unsurpassed luncheon dish. To make the sauce, chop two green peppers and one red, sweet pepper, and one onion. Sauté five minutes, stirring, in two tablespoonfuls of butter; add

General Markets

PORTLAND, Dec. 4.—(By Associated Press.)—Portland dairy exchange: Butter, extras 51c; standards 50c; prime firsts 49c; firsts 48c.
Eggs, extras 47c; firsts 45c; pullets 40c; current receipts 39c; undersized 32c.

PORTLAND, Dec. 4.—(By Associated Press.)—Hay, buying prices: Valley timothy \$17@19; do eastern Oregon, nominal; alfalfa \$19@19.50; clover \$17; oat hay \$15@16; oat and vetch \$17.50; straw \$7.50 per ton. Selling prices \$2 a ton more.

PORTLAND, Dec. 4.—(By Associated Press.)—Grain futures: Wheat, BBB, hard white, December, January \$1.82; hard white, BS, Baart, December, January \$1.61; soft white, December, January \$1.62; western white, December, January \$1.62; hard winter, December, January \$1.56; northern spring, December, January \$1.56; western red, December, January \$1.55.
Oats, No. 2, 36-pound white feed, December, January \$29.50; No. 2, 36-pound gray, December, January \$29.50.
Barley, No. 2, 46-pound, December, January \$32; 44-pound, December, January \$31.
Corn, No. 3 EY shipment, December, January \$34.50.
Milkrun, standard, December \$30.50; January \$31.

one quart of cut-up very ripe or canned tomatoes, one tablespoonful of sugar, one teaspoonful salt, a dash of cayenne, and a dash of pepper. Cook, stirring, until smooth; thicken slightly with one tablespoonful each of flour and butter blended together. Two or three chopped mushrooms may be added occasionally for variation. Keep this sauce in the ice-box in season, or can plenty of it for winter if you have the materials, omitting the butter and flour until it is to be used. For other variations of omelet, on half of it spread a little thick tomato sauce; minced ham; half a dozen cooked oysters quartered; minced mushrooms cooked five minutes in butter; or any leftover vegetables minced and seasoned. Finely diced fried potato is also very nice to add.

Scrambled Potatoes and Eggs
Dice left-over potatoes and saute in a little butter, fat, or oil. Push them to one side of the pan and scramble an egg or two, combining them with the potatoes at the last minute.

Swiss Eggs
To one tablespoonful of butter melted in a small skillet, add one-half cupful of cream or top milk; when simmering, slip four eggs in carefully, one at a time. Sprinkle with salt, pepper, and a dash of cayenne, and when nearly set, with two tablespoonfuls of grated cheese. When cooked as you like them, take up on rounds of hot, buttered toast, shake paprika on liberally, sprinkle with minced parsley and sweet pepper, and pour the cream around.

Questions and Answers
What will remove the extremely thick coating of lime that has formed on the inside of a teakettle? The lime is half an inch thick and makes the kettle as heavy as lead.
Acetic acid—which is a form of concentrated vinegar, boiled in the kettle, will dissolve the lime, and have no ill effects. It would almost seem, however, that it would be better to buy a new kettle, unless this is an unusually valuable one.

What are kumquats and how are they used?
Kumquats are the smallest citrus fruit in cultivation in this country. They resemble oranges and are largely used for table decorations. They make a delightful bit of table color, or with other small fruits, may decorate the punch bowl or salad. They are also very attractive crystallized and they make delicious jelly or marmalade. The recipe for the jelly is as follows:
Kumquat Jelly
Cover the fruit with water, cook until tender enough to pierce with a straw, and remove the fruit for crystallizing. Strain the juice and cook cup for cup, with sugar, till it reaches the jelly stage, about ten minutes. Pour into glasses. It is very attractive, pale, amber color and is pleasingly tart.

Rice Chicken Loaf With Mushroom Sauce
Line the sides and bottom of a long deep pan, well greased, with

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cooked rice, seasoned to taste with salt, paprika, and a little minced parsley if desired. Run through the food chopper enough chicken to fill the center of pan two-thirds full. If you do not have enough chicken add cooked veal. Moisten with cream sauce, and season to taste. A little chopped celery or celery salt may be used, a few hard-cooked eggs, sliced will also add to this dish. Cover over with rice, and bake or steam for one hour. Carefully turn out onto a platter, and serve with mushroom sauce, or, if preferred, with a tomato sauce. If a beaten egg or two is added to the rice it will hold together better, when turned out.

Molded Rice With Sauce
Rice prepared and served in molded form offers a broad opportunity for an attractive and healthful dish, as it can be served with a variety of sauces. A fig or date sauce is equally palatable for the purpose, as is apricot sauce, or a lemon or orange sauce will also be found quite pleasing. Rice croquettes are also most satisfying when served with a cheese sauce. To make this add a cup of pimento, that has been passed through the food chopper, to a cup of cream sauce. To this add a fourth of a cup of tomato puree and season with salt.

Inexpensive Foods
Bountiful crops in peas, stringless beans, corn and tomatoes have resulted in more of these vegetables having been canned than usual, and consequently lower prices. They are all splendid, healthy foods, peas having higher food value than potatoes, and of the same general order, corn is an excellent food for winter, and peas, stringless beans and tomatoes are excellent sources of mineral salts and vitamins. They should be used liberally both from motives of health and of economy.

Grades of Peas
Though the smallest peas, or petit pois, are incomparable as a delicacy and a garnish, the larger, less expensive peas are more nutritious. This is because they are the fully matured pea. The house wife will be wise to keep both on

hand, and use the larger grades (Nos. 5 and 6) when she is catering to hearty appetites.

Canned Tomatoes as Salad
A dish of canned tomatoes, thoroughly chilled, with mayonnaise added makes a delicious and healthful salad. In communities where fresh raw tomatoes are unobtainable or dear during the winter months, canned tomatoes can be drained of their liquid and served on lettuce leaves. Or the canned tomato can be used with gelatin to make a colorful and delicious substitute for sliced tomatoes. Canned tomatoes are in every way as healthful as raw tomatoes.

Tomato Jelly Salad
To one can of tomatoes, add one teaspoon of salt, half a teaspoon of paprika and cook for 15 minutes, strain and add two tablespoonfuls of granulated gelatin dissolved in a fourth of a cup of cold water; pour into individual moulds; when cold and firm serve on lettuce with mayonnaise. This is a particularly healthful dish because canned tomatoes are an excellent source of all the vitamins.

Corn Pudding en Casserole
To two medium cans of corn, add two cups of milk, two eggs, two tablespoonfuls sugar, and season highly with salt, pepper and paprika. Stir in two tablespoonfuls of butter or margarine and pour into a buttered baking dish. Bake a little over half an hour in a moderate oven. Green pepper or pimento may be added for variety.

Escalloped Sweet Corn
Butter an earthenware dish, put in a layer of canned corn, sprinkle with salt and pepper, and cover with fine bread crumbs. Repeat this till the dish is full, having the crumbs on top, then dot with butter and fill dish with milk. Bake in a moderate oven.

Peas En Casserole
Peel six tiny onions and put in a casserole, add 1 1/2 cans of peas and half a cup of their liquid (add water if necessary). 1/2 heaping tablespoonfuls of butter, one-fourth teaspoon of powdered mint, salt and pepper, and a small bunch of parsley. Cover and simmer for half an hour. Remove the parsley and serve hot.

Beef and Tomatoes
Cut into small pieces two pounds

lean beef, one bunch celery, four onions, and put into frying pan, stirring constantly until well browned, being careful not to scorch. Remove and put in large casserole, add a can of tomatoes and a quarter package of macaroni, a half pound grated cheese, half a small size can of mushrooms, one tablespoonful of soy sauce, salt and pepper. Simmer for two hours and serve hot.

Cheese and Corn en Casserole
Roll four soda crackers and mix with one egg well beaten, a heaping teaspoon of butter, a cupful grated cheese, salt and paprika, half a cup of milk and a can of corn. Mix well and turn into a buttered fireproof dish. Bake for 30 minutes in a hot oven.

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Gray oats	.42
Barley	.80
PORK, MUTTON AND BEEF	
Top hogs	8@9 1/4
Dressed hogs	16
Top steers	95@98
Cows	2.00@4.00
Bulls	3@3 1/2
Spring lambs, 50 lbs. and under	11 1/2
Heavier	9@10
Dressed veal	14
POULTRY	
Light hens	15@17
Heavy hens	20@25
Old fowls	10
Broilers	25
Turkeys	40
Live ducks	18@19
Dressed ducks	24
Live geese	16
Dressed geese	22
EGGS, BUTTERS AND BUTTERFATS	
Butterfat	54@55
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