



**T**HERE a great Thanksgiving feast of turkey, several vegetables, salad, mince and pumpkin and apple pie, not to mention the puddings that many housekeepers offer to amplify the already huge dinner, has been served and eaten, the partakers thereof feel that never again will they want another bite. But the hours roll around and by and by some member (usually the youngest, especially if it happens to be a boy of about twelve years) begins to wonder if the past feast is to be the last meal he is ever to eat. But "Mother" has foreseen this state of affairs, and behold! here is a lovely Thanksgiving supper, just as good as the dinner, though not so abundant in variety. Hardly any one wants much for this meal, but all agree that perhaps "just a little bite of something" would not be a bad thing. The

#### Salmon Loaf

may be prepared while the dinner is getting ready and then reheated just before tea is served, or it may be eaten cold. It consists of: One can of salmon, half cup of melted butter, two beaten eggs, one cup of rolled cracker or bread crumbs, with salt, pepper and a little cayenne as suits the taste. Mix all together, put in buttered pan and steam or bake three hours.

Then a dainty salad, a green one (lettuce, endive, chicory, etc.) by preference, but if not convenient, a potato salad with a nice dressing will add greatly to the enjoyment of the supper. Here are two excellent dressings, either one quite suitable for any salad.

#### Boiled Salad Dressing

The yolks of two eggs beaten with one tablespoonful granulated sugar and one teaspoonful salt, pinches of mustard and red pepper. Then add four tablespoonfuls of cream and set dish in hot water. When warm, add four tablespoonfuls of vinegar. Cook until it thickens, then cool.

#### Mayonnaise Dressing

Beat the yolk of one egg with half teaspoonful of sugar and one-quarter teaspoonful of salt. Then add one cupful of best olive oil, but add very slowly, beating all the time with the egg beater until the oil is all used. Then, when it is very thick, add one teaspoonful of vinegar. This makes a very nice and a very wholesome salad dressing, as there is nothing better than olive oil.

For this simple little meal nothing further will be needed except the tea (or coffee) and cake. A very good cake is as follows:

#### A Simple Cake

Two eggs, one-half cup of butter, one cup of sugar, one and one-half cups of flour, three-quarters cup of milk, with vanilla to flavor. Beat the eggs with the melted butter, and add the sugar, flour, milk and vanilla, all the time beating well. Then bake in a hot oven. The secret of a nice cake is in the amount of beating it gets. This amount will make three layers. If a chocolate cake is desired it may be spread with

#### Chocolate Icing

For which will be required one-quarter of a cup of Baker's chocolate, one and three-quarters cups of powdered sugar, two heaping teaspoonfuls cornstarch, one teaspoonful of vanilla and one cup of milk. Put the grated chocolate with the other ingredients in a saucepan and cook until thick and spread on the cake.

But if chocolate cake is not wanted, for not everyone cares for such a rich cake, the same cake may be used and spread instead with

#### Lemon Icing

Grate the peel of one lemon in one pound of confectioner's sugar, then add one-quarter cup of cream and one-half teaspoonful of vanilla. Mix well and it is ready to spread on the cake.

Then another and newer cake is:

#### Fudge Cake

Cream together one cup of sugar and one-half cup of butter, add two eggs well beaten, one-half cup of flour, two squares of melted chocolate, one teaspoonful vanilla and one cupful of chopped English walnuts, or other nuts, if preferred. Bake twenty minutes in a square pan and, while still warm, cut in little squares.

#### Peanut Butter

Shell fresh-roasted peanuts, and grind in the meat chopper, then mix with mayonnaise. One quart of peanuts in the shell will make a pint of butter. S. W.

#### Chocolate Creams

First make a fondant in this manner: Boil together, without stirring, two cupfuls of granulated sugar, one of boiling water and one-fourth of a teaspoonful of cream of tartar, until a small quantity dropped in cold water can be rolled into a creamy ball. If, when tested, it is too hard (like taffy) add a little more water, bring to the boil again, and test a second time. When done set aside until lukewarm, and then stir rapidly with a wooden paddle until it forms a white cream too thick to stir. Turn out on the molding board and knead until soft and creamy. Make into balls and dip in melted chocolate, using hatpin or toothpick. I use unsweetened chocolate for coating the creams, as it melts much better than the other kind. Shave or grate it into a bowl, and put enough paraffin in to make it nice and thin. Set over a teakettle to melt without stirring. When it is all melted, stir it well, dip the creams and place on a slightly greased platter.

E. M. H.

#### Ginger Apples

Take two pounds of cooking apples, peel, core and throw them into cold water. Take the weight of the apples after they are peeled and cored in the weight of loaf sugar, with half a pint of water to each pound of sugar. Put the sugar and water into a stewpan, and, when boiling, put in the apples and two and a half ounces of ginger (whole). Let them simmer until transparent (the apples should be whole); color the syrup with a little cochineal. This should be served cold, with custard or cream.

#### Mayonnaise of Salmon

Remains of cold boiled salmon, 2 large lettuce, watercress and beets, 4 hard boiled eggs and small quantity of oil and vinegar, pepper and salt, ½ pint mayonnaise sauce; thoroughly wash and dry the lettuce and use the outer leaves, dipped in oil and vinegar, to lay on the dish as foundation; upon this lay on a circle overlapping one another, small cutlets cut as neatly as possible from the salmon, and covered with the mayonnaise sauce. In the centre and around these put the remainder of the lettuce and the cress cut up, using first the hearts of the lettuce, cut evenly to alternate, with little groups of watercress, beet and eggs cut up round the dish, some of the sauce being put on top of the salad.

#### Delicious Salmon Pie

Take the yolks of 3 eggs well beaten, 3 tablespoonfuls of butter (melted), the juice and grated peel of 1 lemon, 1 cup of sugar, ½ cup of milk, with 1 heaping teaspoonful of corn starch dissolved in the milk. Beat these all together, bake in one crust in a moderate oven.

Take the whites of 3 eggs beaten to a stiff froth, and 4 tablespoonfuls of powdered sugar and a little lemon juice. When pie is baked put this on top and slightly brown in oven.

#### Berlin Salad

Cut 6 large sardines in pieces and put in the salad dish. Then put over them a layer of peeled and sliced tomatoes, then a layer of cold thin sliced cucumber. Then cover with a little finely chopped onion; garnish the dish with crisp lettuce leaves, and just before serving pour over a French dressing.

#### Smothered Chicken

Split the chicken down the back, season with salt and pepper and dredge well with flour both sides.

Put into a bake pan a small cup stock and a quarter pound butter. Arrange the giblets on the bottom and on them lay the chicken, breast down. Cover the pan closely and baste every ten or twelve minutes. Allow about fifteen minutes to the pound in roasting. When tender take out the chicken and lay on a hot platter. Mash the giblets, add a cup rich cream and serve with buttermilk or beaten biscuit.

#### Chicken Gumbo

An old fowl is usually considered best for this. Clean, cut in pieces as for a fricassee. Put a tablespoonful lard in a granite kettle or deep stewpan, and when hot add the chicken. Fry a rich brown, watching and turning carefully. When fried a good brown, add a tablespoonful flour and let brown, then add enough hot water to a little more than cover. Add two sliced onions, a pepper pod without seeds, and salt to taste. Cover and simmer until the chicken is tender. About fifteen minutes before serving add fifty oysters and their liquor. When the oysters cockle on the edges, set back on the range and sprinkle in a tablespoonful of fine sassafras powder. Stir and serve immediately with a heaping tablespoonful of rice in each plate or soup bowl.

#### Crab Gumbo

Fry two tablespoonful flour to one of lard until the flour is browned, but not blackened. Add a chopped onion, a

chopped Irish potato, a tablespoonful minced parsley, red pepper and salt and fry until the vegetables are colored. Add the meat of eight hard-shelled crabs that have been scalded and cleaned and three pints of boiling water. Cook thirty minutes. When ready to serve add a teaspoonful of powdered sassafras rubbed to a paste with a sponful of butter. Stir in the soup until well mixed, then pour in hot tureen and serve with rice. Filet should never be put in until nearly ready to use, as it spoils quickly if left standing.

#### Butter Cakes

Sift together one quart flour, a teaspoonful salt, half a teaspoonful sugar and two large teaspoonfuls baking powder. Add a pint and a quarter of milk and mix into a batter a little stiffer than for pancakes. Have the pancake griddle heated evenly all over and lightly greased and on it lay the muffin rings. Half fill with the batter and bake until well risen to the top of the rings. Turn carefully with the cake turner. They should not be too brown. When all cooked, pull each in half, toast delicately, butter well and serve. English muffins are also made with yeast. In this case sift to one quart flour, one teaspoonful salt and a half teaspoonful sugar. Add a cup and a half lukewarm water and a half yeast cake dissolved in some of the water. Beat the dough thoroughly, then cover and set in a warm place to rise. It will take about five hours. Shape the dough on a well-floured molding board into flat, oval pieces about twice the size of an egg. Lay on a greased griddle slightly heated and push back on the stove to rise gradually. As they begin to puff, bring the griddle forward and bake slowly, turning frequently. The entire process of rising and baking on the griddle will take about half an hour. The muffins should be a buff color when done. Pull apart and butter while hot.

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