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Housewives that read this page will find advertised articles of real interest, both for comfort and service. These suggestions from Grants Pass Merchants may remind you of some overlooked necessity in your household—forgotten.



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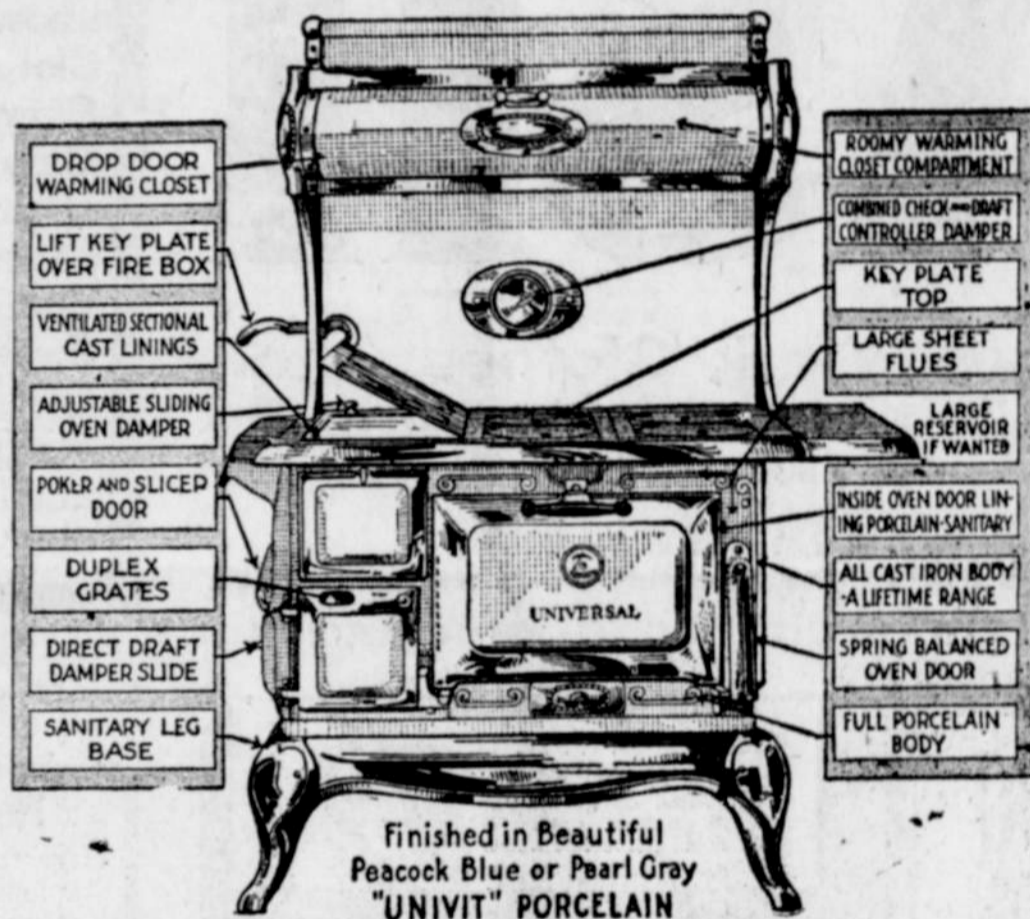
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Mrs. Nellie Neas

THE KITCHEN CABINET

(© 1924, Western Newspaper Union.)
He drew a circle that shut me out—
Heretic, rebel, a thing to flout,
But love and I had the wit to win;
We drew a circle that took him in.
—Edwin Markham.

SOME ECONOMICAL DESSERTS

No frugal housewife cares to prepare food that is not eaten. When those to be served are but four one does not wish for recipes large enough to serve six. The following are smaller recipes, though they will make plenty for four:

Date Pudding.—Stone and chop one-half pound of dates, put them on the back part of the stove with three cupfuls of water. Cook slowly until thick, set away to become cold. Serve with whipped cream lightly sweetened.

Cracker Pudding.—Take four soda crackers rolled fine, add two cupfuls of milk, a quarter of a cupful of sugar, a pinch of salt, two eggs beaten lightly. Mix well and add a handful of raisins or two or three prunes. Bake until the custard is firm. Cover with the white of an egg beaten stiff and mixed with a tablespoonful of sugar. Flavor with a little grated lemon rind. Brown the meringue.

Coconut Pudding.—Place a teaspoonful of coconut in the bottom of sherbet glasses. Prepare a custard, using one and one-half cupfuls of milk, three teaspoonfuls of sugar, two egg yolks beaten lightly, and a teaspoonful of cornstarch. Cook until the custard coats the spoon and pour it when cool over the coconut. Make a meringue of the egg whites, beaten stiff and cooked over hot water. Serve a portion on each glass.

OUT OF THE COOKY JAR

A jar of good cookies is an addition to any pantry and if kept well covered will be crisp and tasty to the last.

Old-Fashioned Ginger Snaps.—Bring to the boiling point one cupful of molasses, add one-half cupful of sugar and two-thirds of a cupful of butter, or good shortening, one tablespoonful of ginger, one-half teaspoonful of salt and one teaspoonful of soda. Beat and mix well and set on ice after adding flour to roll. When well chilled roll, cut and bake in a moderate oven.

Grandma's Cookies.—Cream one cupful of sugar, three well-beaten eggs. Dissolve a teaspoonful of soda in a tablespoonful of hot water, add two tablespoonfuls of cream and mix all the ingredients together. Add one and one-half tablespoonfuls of ginger and flour to roll. Place in the ice chest overnight. In the morning roll very thin, cut and bake.

The secret of a good, moist cookie is to use as little flour as possible to roll. By chilling the mixture it can be handled much softer, with less flour.

Sugar Cookies.—Cream one cupful of butter with three cupfuls of sugar, add three unbeaten eggs, one cupful of milk in which a teaspoonful of soda is dissolved, one small nutmeg grated and flour to roll. One may vary this recipe by changing the flavoring, using grated peel, seeds of various kinds, raisins and nuts. This recipe makes a large quantity, but they are so good they do not last very long.

Corn Flake Macaroons.—Take one cupful each of sugar, cornflakes, ground nuts or coconut, two tablespoonfuls of flour, a little salt and a few drops of vanilla. Beat two egg whites until stiff, add the sugar gradually, then the cornflakes, nuts and flour. Drop by teaspoonfuls on buttered baking sheet and bake in a moderate oven until a delicate brown.

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