

Home Department

MRS. FRANK TAYLOR, Editor

If You Have a Good Thing Pass it Along.

Under this head we propose to inaugurate an exchange system of household helps and your favorite recipes. We believe you will be interested in this and ask your co-operation in making the Home Department of mutual helpfulness to the community.

Mrs. Chas Lundquist has contributed four splendid recipes for the benefit of our readers this week.

Moonshines.

Three egg yolks, one-half cup of good cream, one-half cup sugar, a pinch of salt, one teaspoon vanilla, add enough flour so it can be rolled out like pie crust. Cut in strips or diamond shapes, cut an opening in the center and fold one end through, pick with a fork before cutting, fry as doughnuts in hot lard. Will keep for weeks in a dry place.—E. E. L.

Marshmallow Pudding.

Dissolve one package of gelatine in a little cold water, add one teacup of boiling water and let cool. Beat the whites of four eggs stiff, add the gelatine, one cup of sugar and teaspoonful vanilla, beat all until stiff, then divide in three equal parts. To the first part add yolk of one egg and one orange cut in small pieces (remove seeds). To second part add pink coloring and one cup chopped walnuts, and to the third part add three sliced bananas. Put in a mold. When the mixture is set or hardened it will be ready to serve. Eat with whipped cream. Have the fruit and nuts ready and it won't take long to put together.—E. E. L.

Devil's Food Cake.

Cook together, one-half cup of milk,

one egg yolk, three tablespoons full of chocolate and butter the size of an egg. Set aside to cool. When cool add one cup sugar, one egg, one-half cup of milk, one and one-half cup of flour, one teaspoon of cloves and one teaspoon of soda. Bake in loaf or layer and frost with white icing.—E. E. T.

Potato Candy.

One egg lightly beaten, one teaspoonful of mashed potatoes. Flavor with vanilla and add powdered sugar until stiff enough to roll out and cut in cubes. Place a half a walnut on each piece, or dates may be used.—E. E. L.

Boiled Salad Dressing.

Four teaspoonfuls melted butter, one teaspoonful flour, one tablespoonful sugar, one cupful milk, one-half cupful mild vinegar, one teaspoonful salt, one teaspoonful mustard, dash cayenne pepper, two eggs.

Stir butter and flour together; add milk and let cook in a double boiler until thick. Beat egg yolks slightly, stir in salt and pepper, sugar and mustard and vinegar, then stir into the boiling mixture and cook till thick like cream. Remove from heat and pour onto the egg-whites, beaten stiff, stirring constantly.

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