

HOW TO COOK ONIONS

THEY NEED NOT ALWAYS BE PLAIN BOILED OR FRIED.

Formula for Stuffing Them With Sauce and Egg—Variations in Preparing Potatoes and Cauliflower.

The days are here when the average housewife who must cater for herself is put upon her mettle as a marketeer. Onions we always have with us and they are excellent in other ways besides plain boiled or fried, as they commonly figure in the household plan. For instance, they can be stuffed, the sweet Bermuda onions being specially good for the purpose. Here is one popular formula:

Large specimens are selected and boiled until nearly tender, but not quite so. The inside is taken out, leaving just a shell. Mince the part taken out with three cooked sausages, a hard-boiled egg, two tablespoonfuls of bread crumbs, seasoning as liked, an ounce of butter, four drops of tabasco and a little minced parsley. The shells are filled with this mixture, cracker crumbs scattered over the top, a tiny bit of thin bacon is put on each, after which they are baked 30 minutes, or until agreeably soft.

Potatoes, the dependable, have the culinary virtue of being infinitely variable. For instance, when boiled and baked and fried they have become a little wearisome and the homely tubers are no longer young enough to carry a sauce gracefully, try them baked with eggs. For a moderate-sized dish in this style you will need four cold-boiled potatoes and six hard-boiled eggs, all cut in slices about a fourth of an inch thick.

Put a layer of the potatoes in the baking dish, which must be well buttered, seasoning with salt and pepper, and cover with a layer of the eggs. Repeat this, and pour over the result two cups of thin white sauce. Cover with cracker crumbs soaked in butter, and bake until brown on top.

For those to whose digestions the sturdy sausage fillings would be anathema, this more delicate method may appeal.

Cook and scoop out the vegetables as before, but stuff with a filling made of equal parts of chicken (cooked), soft stale bread crumbs, and the removed part of the onions. This should be slightly seasoned with salt and pepper, if liked, and is to be moistened with a little cream or melted butter. Sprinkle with cracker crumbs, and bake as described above.

In cooking cauliflower, try simmering it tender in half milk and half water. It greatly improves the flavor and appearance of the flower. Afterward the liquor, which will have boiled down in the process, for this vegetable should never be cooked with the lid on the vessel, may be thickened with butter and flour, after which one has a tasty sauce without further trouble.

Cleaning Bagdad Rugs.

It is very difficult to wash a Bagdad couch cover or rug successfully. The colors are almost sure to run when treated in the ordinary way. Before beginning operations separate the strips. Then wash each one in a separate water. Use white soap and lukewarm water to which a little salt has been added after a suds has been raised by brisk stirring. Do not rub the strips on a washboard, but merely dip them into the water and stir them briskly, then quickly rinse them and hang them over a clothes horse in the kitchen away from the sunlight. Be careful when drying that the strips do not overlap. When almost dry press out the wrinkles with a hot iron. If the middle strips have become slightly worn exchange them with those on the outside, when sewing the cover together again.

About Oysters.

When oysters are left over from stews or creamed mixtures they can be chopped and used as salad or croquettes. For the former the eye must be removed, and it is better to do so for any cooking where the whole oyster is not essential.

A good filling for the pate, shells is made from oysters and mushrooms cooked together with rich white sauce.

Be sure you know your dealer when buying oysters, especially if they are to be eaten raw.

Use for Coffee Cans.

Many people use the tin cans which coffee comes in for holding other articles. To save time in loosening the tops buy some of the knob handles which are used on kettle covers and screw them into the center of the can cover.

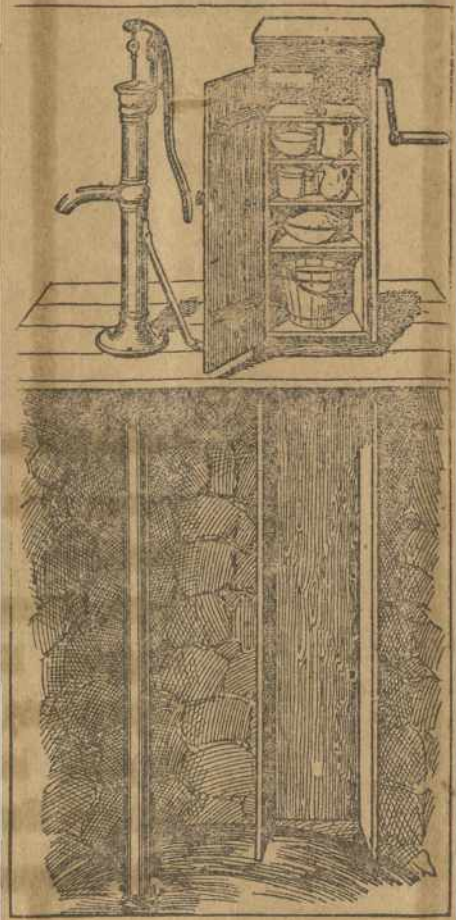
Care of Brooms.

To preserve brooms dip them for three minutes in a pall of boiling soap suds once a week. This makes them tough and pliable. This makes them wear much longer.

REFRIGERATOR FOR COUNTRY

Scheme for Keeping Things Cool in the Well When Ice is Not Procurable.

A country place is not always situated where ice can be procured during the summer months and a substitute refrigerator must be provided. A resident of a country place devised a cooling apparatus which he placed in a well. The device consisted of a box about one foot square made of



boards having a length to reach almost to the water level and to extend about four feet above the platform of the well. A short box containing several shelves is made to slip easily into the long one similar to a dumb waiter. This smaller box is lowered and raised with an old-fashioned windlass. The smaller box containing the shelves is filled with things to be kept cool.—Popular Mechanics.

HINTS FOR THE HOSTESS

Attractive Way to Serve Banana Ice Cream—How to Combine Apricots With Curacao.

Banana ice cream has quite a festive appearance when served in sherbet glasses and decorated with frosted slices of bananas and preserved cherries, which should be stoned and entirely freed from superfluous juice. To frost the bananas, dip the slices into a thin white icing similar to a cake frosting. The slices should be merely glazed and not heavily coated. If it is inconvenient to frost the bananas the slices may be used plain.

Snowballs of ice cream are very attractive when served with snowballs of cake on a wintry night when real snow is flying out of doors. To prepare the cake, cut out rounds of white lady cake, free it from crust and dip it into coconut frosting. If a little coconut is sprinkled over the ice cream balls the two will look so much alike that one can hardly tell the difference.

A famous chef served apricots with Curacao. Remove the juice from a pint can of apricots. Add a tablespoonful of sugar and the rind of an orange to the juice. Let it boil ten minutes; then remove the rind. Stir in two tablespoonfuls of Curacao and pour it over the fruit. Serve when cold.

A few spoonfuls of Curacao add a delicate flavor to sliced and sugared oranges.

Almond Flavoring is Very Nice with Baked Dumplings and Batter Puddings in which cherries or peaches are used.

Do not, however, have more than a suggestion of this flavor.

Tappt Then, Scotch Recipe.

Three-quarters pound of cheese, four eggs, two ounces of butter, four slices of bread, cayenne, salt; melt the cheese with half the butter and some seasoning in a stew pan. Make four slices of toast, cut off the crusts and butter them. Poach the eggs as neatly and evenly as possible, pour over the toast the cheese, then on each slice lay an egg, putting a tiny piece of butter and a dust of cayenne and salt over each. Serve very hot, sufficient for four persons.

Corn Gems Made Without Eggs.

One and one-half cups Indian meal, one and one-half cups flour, one-half cup sugar, two table spoons melted butter, one heaping teaspoon saleratus in sour milk to make the batter quite thin (about two cups). Beat vigorously, the longer the lighter. Bake in hot oven.

Boiling Hint.

When boiling rice or beans two things which will boil over, put in a lump of butter size of a walnut and this will stop the trouble at once.

SOME FINE FRITTERS

SEVERAL WAYS OF MAKING THESE TASTY ARTICLES.

Recipes That Include Those That Are Concocted With Oysters, Currant Jam, Pineapple, Salmon, Orange and Cranberry.

Plain Fritter Batter.—Beat till light four eggs, adding to them four large tablespoonfuls of sugar, half a cupful of creamed butter, pinch of salt, two cupfuls—one pint—of milk and two-thirds of a cupful of flour. Use a perfectly smooth frying pan, or the cakes will stick; butter it, and when hot pour in enough batter to cover the bottom. When done spread with jelly, sprinkle with powdered sugar and serve at once on a hot platter. These may also be buttered, with a mixture of powdered sugar and cinnamon spread between and over them; when served in layers they are cut like a pie.

Oyster Fritters.—Nothing so appeals to the epicure as oyster fritters; to a cupful of the liquid add one of sweet milk, four eggs, a saltspoonful of salt and enough flour to make a stiff batter; add a pint of chopped oysters and fry in deep fat. Serve at once garnished with white celery tips.

Currant Jam Fritters.—Currant jam fritters are a dream of richness; make the usual batter, and to every cupful and one-half of it add a cupful of the jam, adding sugar to the latter before mixing. Drop by spoonfuls from the spoon into hot fat; sprinkle with sugar and serve with cocoa.

Pineapple Fritters.—Pineapple fritters are a luscious morsel; grate the fruit fine, saving the juice, and adding sufficient water to make it one pint; sift one pint of flour—using juice to make the batter—one-half teaspoonful of salt and yolk of one egg. Drop by spoonfuls into hot fat; drain, dust with powdered sugar and serve.

Salmon Fritters.—The salmon fritters are most appetizing and are more substantial than those of fruit; they are made by stirring into the plain batter enough boned salmon to make one-half the quantity of batter; drain on unglazed brown paper and serve on lettuce leaves or garnished with parsley.

Orange Fritters.—The richness and flavor of the orange fritter is proverbial. Place one cupful of sifted flour in a bowl, add a pinch of salt, then the yolk of one egg, well beaten with one teaspoonful of olive oil; when mixed to a smooth batter add gradually enough water to make stiff enough not to run from the spoon. Beat the white of the egg light and fold into the batter. Put five or six slices of orange into this batter, cover well, then drop into smoking fat and fry a delicate brown; remove, drain, dust with sugar and serve.

Currant Jam Popovers.—To make, use two cupfuls each of flour and milk, two eggs (beaten until stiff), one-half teaspoonful of salt, two of melted butter; bake in cups. When done, cut a little slit in each with a sharp knife and insert a spoonful of currant jam. Serve with sweetened whipped cream.—The Housekeeper.

Real Butter Scotch.

Allow to one pound of brown sugar one teacupful of water and a quarter cupful of butter. Put in a saucepan over the fire and boil, watching carefully, until it begins to turn brown. The moment it reaches a golden brown turn into a shallow buttered tin. Never stir or touch with a spoon.

Cake Hint.

A cake had been set away and forgotten until it was as hard as the proverbial brick. It was wrapped in a cloth wrung out of hot water and then had an outside covering of paper. Let it remain so for about 24 hours, and it will be as moist as if freshly made. This recipe has been tested.

To Save the Cook Book.

A certain careful housekeeper has hit upon a good plan to save her cook book. When preparing a new dish it is necessary to consult the book frequently, sometimes when the hands are sticky or greasy, and the book suffers from the contact. To avoid this take a piece of window pane the size of your cook book, bind the edges by gluing a half-inch strip of thick cloth around it, then when you want to follow a recipe, open the book and lay it down, placing this glass over it.

A Good Pie Crust.

For a meat pie crust, take a quart of flour and three tablespoonfuls of lard, two and a half cups of milk, two teaspoonfuls of baking powder and a teaspoonful of salt. Work all together as quickly and lightly as possible.

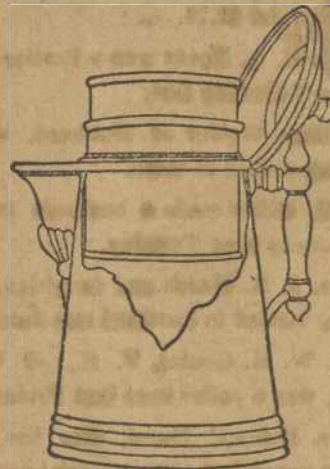
Corn Rolls.

One pint of corn meal, two table-spoons of sugar, one teaspoon salt, one pint of boiling milk; stir all together, and let stand till cool. Add three eggs well beaten. Bake in gem pans.

NOVEL COFFEE PERCOLATOR

Its Advantage Is That the Essence is Extracted Without Boiling the Ground Berry.

A device for making coffee that is said to be a big improvement over the old-style coffee pot has been designed by a New York man. This is called the coffee percolator and the advantage is that the essence of the coffee is extracted without boiling the ground berry, a process which is said to liberate the injurious tannic acid. The percolating device consists of two metal cups, one to fit in the other and both to rest in the top of an ordinary coffee pot or any similar vessel. The lower cup has a fine metal strainer and has a rim which supports it on the pot. The other cup has perforations so graduated as to regulate the



flow of water by gravity. The coffee beans are ground thoroughly and the dust placed in the lower cylinder. The upper cylinder is then inserted and boiling water is poured into that. Through the graduated perforations this water will slowly trickle into the cup below and seeping through the coffee will absorb its essence and drip into the bottom of the pot. The cups are then removed and the liquid poured.

HOW TO COOK HAM RIGHT

Kansas Man's Chef Tells the Secret of Preparing a Porcine Confection That is Delicious.

Perry may not know much about biological influences or the processes of nutrition; he might find it hard to distinguish between carbohydrates and proteins; but Perry can cook ham. Perry, of course you remember, is President Waters's man Friday. To see Perry affectionately regard the Waters collection of old hams is to see something you will never forget. To eat some of his sausage is to record one more reason for wishing to live.

"I have interviewed Perry on the cooking of these old hams," said President Waters. "This is his general plan:

"He first thoroughly washes the ham with a scrubbing brush to get all the mold off and have it thoroughly clean. He then soaks it in warm water for about twelve hours, keeping the ham submerged. Then he puts it into a dishpan in which he has placed a plate or pie pan to keep the ham from coming into contact with the bottom of the pan, covering it with another dishpan. He boils it for about three hours for a small or medium-sized ham, or four hours for a large one. After taking it off Perry removes the skin, rubs a handful of New Orleans or brown sugar over it, covers it lightly with mixed spices, puts it into a hot oven and bakes it for about half an hour. It is then cooled and served cold."—Kansas Industrialist.

Baked Smelts.

Bone one and one-half pounds of smelts, lay in a buttered baking pan skin side down, season with salt and dredge with flour; baste with butter and bake about ten minutes in a hot oven. Can be prepared the night before.

Egg Help.

In separating the whites from the yolks of eggs one will sometimes break the yolk into the white, in which case the whites do not beat light. Dip a clean cloth into warm water, wring dry, touch the yolk which has been dropped into the white with the cloth, and it will cling to the cloth.

Kettle Help.

To prevent the bottom of kettles from becoming smoked soap them well before putting on the fire.

Paint on Window Glass.

Every housekeeper, I am sure, has at some time been confronted by the problem of removing paint which has hardened on window panes.

Having tried every known way with indifferent results, I experimented with chloroform. It worked like magic. The hardest paint spots came off like dust, upon rubbing with a cloth moistened with the fluid. Chloroform will also remove paint from the most delicate fabric.—Harper's Bazar.

FRILLS OF COOKERY

THINGS THAT MAKE THE FOOD MORE APPETIZING.

Oyster Cocktails in Halves of Grapefruit, Sugared Sweet Potatoes and Chestnuts in Burning Brandy, and Other Hints.

Have you served oyster cocktails in halves of grapefruit? They look pretty and taste well as a first course at dinner or luncheon. Generally the grapefruit is not eaten, but it can have the sections separated for those who dislike wasting so appetizing a cup.

Do you realize what a pretty dessert is made from a ring of vanilla ice cream with heaped-up gelatine in the center?

Of course you have served sugared sweet potatoes in burning brandy, but have you ever put a boiled chestnut on top of each slice or a section of fried apple?

A delicious way to serve cheese with the salad course is to mix a large cake of cream cheese with whipped cream until very light, then stir through it bar-le-duc until highly colored.

When lettuce is ungainly and not specially tender have you tried shredding it first in French dressing? It looks as well as the hearts and has a delicious flavor.

Sections of oranges carefully skinned and well chilled make a pretty and appetizing border for a mound or vanilla ice cream. There can be an outer border of whipped cream.

A novel dessert is mince tarts covered with vanilla ice cream. For an impromptu supper these pies are often covered with Welsh rarebit. The mixture is not so deadly as it sounds.

Smelts fried in bread crumbs and masked in mayonnaise or sauce tartare, taste and look better than the fish without sauce.

Have you served sweetbreads fastened with a silver skewer and wrapped in a crisp slice of bacon?

Gelatine to be served in thin glasses will be much clearer if poured directly into those glasses and allowed to cool in them. Before sending to the table heap with whipped cream.

Do you know that a few tablespoonfuls of good whiskey or brandy greatly improves all wine jelly? Also that the flavoring should not be added until the gelatine has slightly cooled?

Are you sure to wash all fruit before sending it to the table? Not only does it mean fewer germs, but the color of the fruit is more artistic. All fruits should be served cold—which does not mean half frozen.

Do you know there is no more refreshing way to eat oranges, especially for the semi-invalid, than to squeeze the juice in a tall, thin glass, which is then filled with shaved ice? Take 'through a straw.

Stewed Beef Heart.

After washing the heart well, cut it into small square pieces; put them into a saucepan with enough water to cover them. If any scum rises, skim it off. Now take out the meat, strain the liquor, put back the meat, add one sliced onion, two tablespoonfuls of chopped parsley, a head of celery chopped fine, pepper, salt, paprika and two heaping tablespoonfuls of drippings or butter. Stew until the meat is very tender. Mix together one tablespoonful of browned flour, with a little water, stir this into the pan, allow to boil up and serve.

Rocks.

One and one-half cups sugar, one cup of shortening, three eggs, three cups of flour, one teaspoonful of soda dissolved in one-half cup of hot water, one tablespoonful of cinnamon, one cup of raisins, three-quarters cup of nuts. These are delicious and may be kept for a long time.

Spanish Cream.

Stir two envelopes of gelatin into three cups of milk. Beat yolks of four eggs with one-half cup sugar; add to the milk and gelatin and place over fire in a double boiler and stir until it thickens a little. Beat the whites of the four eggs to a stiff froth, add two tablepoons of sugar and stir into the boiling custard until cooked through. Add pinch of salt and flavoring. If coffee Spanish cream is wanted, and it is my favorite, use one cup of strong coffee and three cups of milk.

When Planning a Social.

Proportions for a supper or social.—Many women have no idea what quantity of provisions will be required for a social. The following rule is one that is definite and a good one to keep: To serve fifty persons, five loaves of home made bread, two pounds of butter, four pounds of boiled ham for sandwiches, two pounds of coffee, one pound of loaf sugar, and two quarts of cream for the coffee, and seven loaves of cake will be sufficient.