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SERVING LEFT OVERS

HOW DAINTY DISHES CAN BE MADE OF COLD MEAT.

Beef Saute is Appetizing Offering for Hot Day—Baked Meat Cake—Meat Pie—Tomato Hot Pie—Beef Roll.

Beef Saute—Cut up cold roast of any kind of small pieces, as much as is needed for a stew. Put butter in a pan and brown a large onion cut up fine; add meat and let it brown quickly; then add a tablespoon of cornmeal; keep stirring and turning and add water to cover; also add one or two carrots, cut small; cook about two hours, then add a cup of fresh milk. Care must be taken to stir it often, as the cornmeal makes it thick; also a nice, rich gravy.

Baked Meat Cake—Crop one cup of cold meat and a little ham, one cup of bread crumbs, one beaten egg, salt and pepper to taste; add little dabs of butter. Moisten with one cup of gravy and water, or soup stock. Bake one hour.

Meat Pie—Cut up cold meat and brown it with butter and onion; add water, potatoes cut small and whatever vegetables you happen to have. Put the stew in a deep dish and cover with a deep layer of seasoned mashed potatoes. Spread a little soft butter over the potatoes and bake half an hour.

Macaroni Pie—Boil one pound of macaroni in salted water about 20 minutes, drain it, and put a layer of macaroni in a deep buttered pan; then add a layer of minced cold meat, seasoning, chopped onion and some tomato juice mixed with some gravy. Add the remaining macaroni, pour over this a cup of milk, some grated cheese and bread crumbs. Bake half an hour and serve hot.

Tomato Hot Pie—Put in a pan one can of tomatoes, one pound of meat cut small and one cup of bread crumbs, cook on top of stove 15 minutes. Then turn into a deep dish and bake half an hour. Send to table in dish it is baked in. To be eaten with potatoes.

Beef Roll—Roll out biscuit dough thin, cover with hamburger steak mixed with salt, pepper and chopped onion; roll like a jelly cake and bake an hour and a half. Serve with brown gravy.

Brown Gravy—Melt a tablespoon of butter, add two tablespoons of flour, keep stirring till a golden brown, add a cup of hot water poured in slowly; add salt and pepper and let cook till smooth. This gravy can be used for most any kind of meat. Very nice for steak and chops.

BOTTLE COOLER

In ordinary bottle coolers no provision is made for covering the upper part of the bottle with ice, and as a consequence the liquid first drawn out of the bottle is not as cool as it should be. A German inventor has conceived the idea of placing the ice over the top of the bottle, and as the cooler liquid falls owing to its greater weight, a circulation is set up which will cool the entire contents of the bottle. The cooler consists of a double-walled cylinder, the inner wall being arranged to fit onto the bottle. The ice is placed between the two walls of the cylinder. A rubber band on the inner wall presses against the bottle neck, so as to hold the bottle in the cooler when the latter is lifted by means of the handle.—Scientific American.

Tomatoes and Spaghetti.

Put fat drippings in frying pan, cut three onions and put in drippings. Let them simmer until onions have become brown. Then drain off onions. Stew one can of tomatoes and one small package of spaghetti separately. Then put drippings in the stewed tomatoes, also two tablespoonfuls of flour, pouring over whole the spaghetti. The color should be lighter than the tomato shade. You will find this delicious. The flavor of onion runs all through. Beef drippings are the best to use.

Delicious Fish Chowder.

Put on one quart of milk, bring to scalding point before adding one-half pound of halibut, cut in squares. Cook 20 minutes, then add a pint of oysters and when edges curl remove from fire. Season with salt and pepper to taste and add a generous lump of butter. Oyster crackers finish the dish.

Pineapple Pie.

One can pineapple chopped, one cup milk, two-thirds cup sugar, three tablespoon flour, two eggs.

FARM AND ORCHARD

Notes and Instructions from Agricultural Colleges and Experiment Stations of Oregon and Washington, Specially Suitable to Pacific Coast Conditions

SUMMER WORK IN ORCHARD.

By Professor C. I. Lewis, Department of Horticulture, Oregon Agricultural College.

With the spring cultivation out of the way, the early spraying over, and the first thinning through, many of the orchardists begin to let down on the orchard work. Especially is this true with the young orchard, and with men who are engaged in diversified farming to a certain extent.

The Oregon Experiment station receives from time to time a great many samples of troubles in the form of diseases, insect pests, troubles which result from neglect, etc. A year ago I visited a large young orchard in the Willamette valley, and the grower had not noticed that one block of pears was practically eaten up by slugs. Probably in a few days he would have noticed them and sent some twigs down to the Experiment station, asking for the cause of same. I might state in this connection that "an ounce of prevention is worth a pound of cure."

It is not uncommon to have sprouts develop at the base of a tree which will grow so vigorously that they will take all the sap from the tree. Many people have held that these sprouts do not interfere with the growth of the tree, and they have been allowed to grow, but I would say emphatically that they should be removed. All buds and branches growing at the expense of the ones desired should be removed.

Under average conditions, do not summer prune young trees, but when the trees are from three to four years of age summer pruning can be done to advantage. This is also of advantage for trees having a tendency not to come into bearing, or for those having a tendency to bear fruit on the terminal growth at the expense of the lateral buds and spurs.

One of the most important problems in the orchard at this time of the year is tillage. The spring rains are over and no more moisture will probably be given the trees until fall. Where more growth is desired it is necessary to practice extensive cultivation, this of course will mean the working and stirring of the soil. One of the best tools to use for this purpose is the Kimball weeder, or Acme harrow.

The number of times and dates of cultivation should be controlled by natural conditions, kind of soil and amount of humus contained. Cultivation should be frequent enough, however, to prevent the baking and drying of the soil, also frequent enough to keep down the weeds. With the young trees, cultivation should be continued up to the middle of August, when it should cease, in order that the young trees can go into dormancy for winter. Winter injury has been due partly to late cultivation in the fall.

Trees which are heavily laden with fruit should be cultivated to produce size and quality, which is much more desired than a large amount of small, inferior fruit due to lack of, or poor, cultivation. Many cherry orchards are neglected as soon as the crop is picked. This is a great mistake, as the trees would keep in better health if given cultivation until the first of August. With fall fruits, such as apples, etc., an extra thinning given about the first of August would often be beneficial to the tree, by thinning out and removing the cull fruit.

With a young orchard I would encourage the grower to make frequent trips from tree to tree, watching for diseases and insect pests that may arise. By doing this you will be able to detect any trouble which may arise, and will be able to obtain assistance from the Experiment station before the trouble has become too serious. One also picks up many points concerning the handling of young trees by these frequent excursions. Many of the trees will need staking. This is especially true of the trees which have a small trunk and heavy top. This will often occur with walnuts, young pines, very vigorous growing apples and cherries. In tying and staking trees one needs to be careful in not injuring them in any way. Where wires or heavy cords are to be used, the branches should be wrapped with leather, and a piece of wooden block should be placed between the wire and branch.

One pitfall the grower often meets is this: He is led to believe that the trees are young and no spraying is necessary, and that only heavily loaded trees need spraying. This, however, is a great mistake, as many insect pests and diseases can be checked by spraying the trees while they are still young. It is only by constant vigilance and hard work that one can bring trees into heavy bearing without showing many scars. It is certainly astonishing when one makes a survey of the various orchards to find the small percentage of trees that are sound. Careless cultivation, pruning, and lack of control of insect pests, diseases, etc., all have a tendency to cause an early death of fruit trees, or at least impair the vitality.

FANCY CHEESE EASILY MADE.

O. G. Simpson, Assistant Dairyman, Oregon Agricultural College, Corvallis.

During the summer months nearly every one appreciates some of the soft fancy cheeses. It is during this season that Smeirkase, Dutch or more properly Cottage cheese, is most popular.

It is the purpose of this article to give directions for the making of fancy cheese under home conditions.

COTTAGE CHEESE.

If not given close attention Cottage cheese may be too dry or gritty. The important part of its manufacture is to not heat above 100 degrees.

Skim milk should be used, for the cream will be largely lost if made from whole milk. The milk is kept at a temperature of 70 to 75 degrees until well curdled. The curd is then broken up and the temperature raised to 90 to 95 degrees and allowed to stand until the whey separates. This will take about 15 minutes, when the whey can be removed and the curd drained in a muslin bag. When well drained salt at the rate of a little less than an ounce of salt to 10 pounds of cheese. For a very fine quality mix 1 ounce of cream to 1 pound of cheese.

BUTTERMILK CURD.

The University of Wisconsin has a method of making cheese similar to cottage cheese from buttermilk.

Buttermilk is heated to 70 to 75 degrees and left quiet 1 1/2 to 2 hours. The temperature is then raised to 140 degrees. The curd then settles and the whey is removed. Place the curd in a bag and drain, working the outside curd inside occasionally. Salt at the rate of 2 ounces of salt to 10 pounds of cheese.

CREAM CHEESE.

This cream is thickened with rennet, the curd broken, and part of the whey allowed to escape. It is then worked to the consistency of paste and sprinkled with salt. This is a very mild and rich cheese.

DEVONSHIRE CREAM.

Milk is set in a cool place and the cream allowed to raise several hours. Without disturbing the cream the vessel is placed on the stove and the contents raised to the scalding point. They are then set aside until the upper layer hardens, when it is turned out on a mat or placed in a bag to drain. Usually eaten with fruit or berries.

CLUB CHEESE.

This cheese is extensively used by hotels and grills. It is of particular advantage in making cheese sandwiches. Its manufacture is simple, yet the best quality is often difficult to obtain.

Five pounds of well ripened cheddar cheese of the finest quality is ground in an ordinary meat grinder. When once through 1 pound of best quality butter is mixed in. The whole mass is then run through the grinder again. The mixture is then mixed and kneaded with the hands until free of lumps. Some add liquors or condiments such as brandy or sherry wine, or mustard or caraway. It may be kept in ordinary jelly glasses. First smearing the inside of the glass with butter and then pouring molten butter or paraffin over the top.

GREAT BULL-DOGGING CONTEST

Champion Steer-Throwers to Appear at Pendleton Round-Up.

Visitors to the 1911 Round-Up this fall are destined to witness one of the most thrilling and spectacular contests ever pulled off between man and man in this section of the world, if plans go not awry. This contest will be nothing other than a meeting between the two greatest "bull-doggers" of steers which western plains have produced, both of whom have held the title of champion, Dell Blancett and Buffalo Vernon.

Plans to get these two steer wrestlers together before the Round-Up crowds this fall have been under way for several months and letter from Vernon practically assures the contest. Vernon signifies his willingness to meet Blancett and contracts have been forwarded to him to sign. Blancett has already been signed, so that it seems that nothing can stand in the way of the meeting.

There is great rivalry between these two men and the contest this fall will not be the first time they have met for supremacy in their exciting specialty. Last year during the Fiesta of the Dawn of Gold at Sacramento they met, at which time the title of champion was wrested from Vernon. The latter, therefore, is more than desirous of meeting his lanky opponent again and it is probable that they will make a little side bet by way of showing their faith in their own powers.

Besides their ability in throwing a steer barehanded, both men are proficient with the rope.

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