

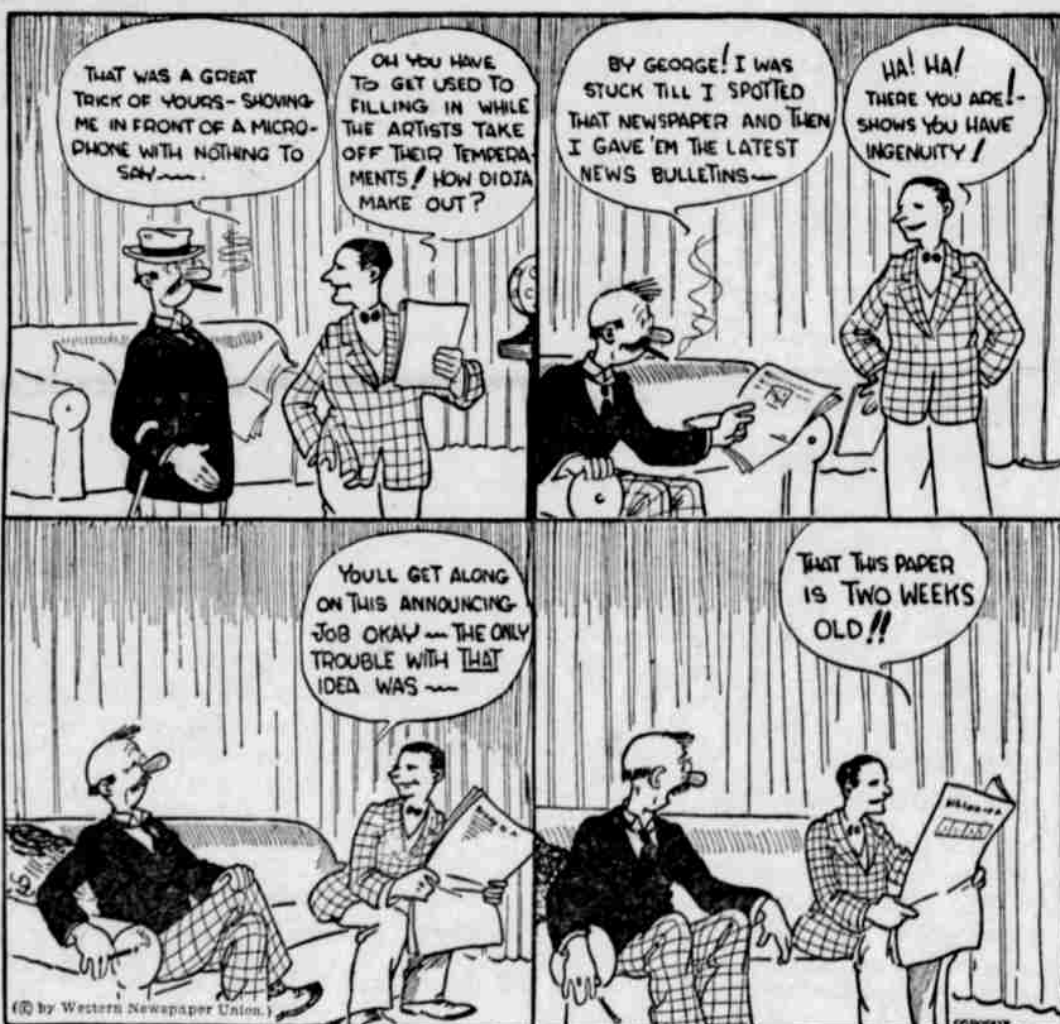
OUR COMIC SECTION

Ether Waves



THE FEATHERHEADS

Extemporaneous



MICKIE, 'THE PRINTER'S DEVIL'

Dogs Hate Snakes



The Kitchen Cabinet

Sylvan Glen on Canvas

By DORA CARR

(Copyright.)

It's the 'hard road of trying and learning. Of toiling, uncheered and alone. That wins us the prizes worth earning. And leads us to goals we would own.

—Edgar Guest.

PUDDING SAUCES

This is the season of the year when we make more puddings which need sauces. The following are appropriate for various steamed and baked puddings:

Foamy Sauce.—Beat two eggs, yolks and whites separately. Add to the beaten yolks one-third to one-half cupful of sugar, stir in the stiffly beaten whites, a pinch of salt and a teaspoonful of vanilla. Just before serving add a half cupful of boiling milk. Serve with a steamed suet pudding.

Vinegar Sauce.—Take three-fourths of a cupful of sugar, two tablespoonfuls of flour, blend well and add a cupful of boiling water, stir and cook until smooth, then add a tablespoonful of vinegar and the same of butter with a generous grating of nutmeg. Serve over cottage pudding.

Jelly Sauce.—Mix a teaspoonful of flour with a little cold water, add one cupful of boiling water, two tablespoonfuls of powdered sugar, one tablespoonful of melted butter, cook for a few minutes, then add three tablespoonfuls of dark jelly with a pinch of salt.

Hard Sauce.—Add one cupful of sugar to one-half cupful of creamed butter, flavor with vanilla. Heap in a glass dish and cover with grated nutmeg. Serve on hot puddings.

Strawberry Sauce.—Cream one-half cupful of butter and one cupful of sugar, add the beaten white of an egg and one cupful of thoroughly mashed strawberries. Serve on cottage pudding or angel food.

Hot Rice With Chocolate Sauce.—Mix one-half cupful of rice with one teaspoonful of salt, one-half teaspoonful of grated nutmeg, one-third of a cupful of sugar, one-half cupful of raisins, with one quart of milk, scalded. Turn into a buttered baking dish and bake slowly for two hours, add one pint of cold milk and continue baking three-fourths of an hour longer. Serve with hot chocolate sauce.

Salads and Dressings. A salad which is always seasonable and one of which the ingredients may be found in any home supply is the following:

Raisin Salad.—Cut one-half cupful of raisins into fine pieces, cut up one cupful of celery and one cupful of apples into small bits, combine with one-fourth cupful of mayonnaise dressing one-half hour before serving; add one-half cupful of broken nutmeats and serve on lettuce.

Almond Salad.—Take one-half cupful of mild vinegar (if strong dilute it with water), using the half cupful of diluted vinegar, add three-fourths of a cupful of sugar, and cook it until it spins a thread. Soak two tablespoonfuls of gelatin in one cupful of pineapple juice and add to the hot mixture.

Grind one-half cupful of sweet cucumber pickles through a meat grinder, add two-thirds of a cupful of diced pineapple and one-half cupful of blanched shredded almonds. Mix well and mold. Serve with mayonnaise dressing.

Ever Ready Salad Dressing.—Beat three eggs until light and take an equal measure of mild vinegar. Usually most vinegar can be diluted at least one-third to one-half. Cook over hot water until smooth and thick, beating with egg beater during the cooking. When well cooked remove from the heat and pour into a glass jar. When wanted to use add such seasonings as are appropriate to the salad combination and enrich with whipped cream. This dressing will keep indefinitely in a cool place.

Fruit Salad.—Combine the pulp of two oranges, one grapefruit, three slices of pineapple, all finely divided. Dilute one-third of a cupful of honey with the juices from the orange and grapefruit and serve two tablespoonfuls over each portion. Wash, stone and cut into strips six dates. Arrange them in form of a daisy on the top of each. For the centers soak coconut in the pineapple juice and color with yellow fruit coloring.

Duchess Cream.—This will be a nice dish to serve to one's club or when entertaining at least twenty, as the recipe is sufficient for that number. Divide it for a smaller group. Take one cupful of tapioca (the minute kind) otherwise soak overnight. Add one cupful of boiling water and cook in a double boiler until the tapioca is quite clear. Remove from the fire and beat after cooling slightly. Add two beaten egg whites, three shredded oranges mixed with two cupfuls of sugar and a cupful of shredded and drained pineapple. Mix well and serve in sherbet glasses topped with a spoonful of whipped cream. Chill well before serving.

Neelie Maxwell

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Chinese Language

The Chinese writing is not reckoned, as is ours, from an alphabet. There are approximately 5,000 characters in the Chinese language.

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