## MEDFORD MAIL TRIBUNE, MEDFORD, OREGON, SATURDAY, SEPTEMBER 23, 1911.

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A fork with an attachment for removing things that may be stuck on the tines has been devised by an IIlinois man. The attachment consists of a piece of wire wound around the tines and doubled upon itself to form a long shaft that runs on the middle of the fork. By pushing this device down the wires scrape off anything that may be clinging to the points of the fork. Only the cook will appreciate the usefulness of this implement, but there are many occasions in the kitchen when it will come in handy-for instance, in transferring a piece of meat from the dish to the pan, or vice versa.

HINTS FOR THE

**BUSY HOUSEWIFE** 

A Kitchen Fork With a Useful

Attachment.

#### Escaloped Cauliflower.

Select a medium sized firm head, trim off leaves and cut stalk off flat at bottom, let lie head down in sait water for two hours, which will draw out all insects. Put in boiling saited water and boil until tender. When done place whole in a buttered dish. stem down. Make a sauce with one cup of breadcrumbs, two tablespoons of butter, melted, three of cream or milk, one well beaten egg, one cup of water in which cauliflower was bolled and a dash of pepper. Pour over cauliflower and bake ten or fifteen minutes. Serve in baking dish.

Pigs in Blankets. Choose good sized, plump oysters; wash, drain and wipe dry; select some good bacon and cut very thin; wrap a plece of this about an oyster and fasten each with a toothpick. Drop these into a hot frying pan, turning until crisp on all sides; season with pepper and serve very hot. These "pig blankets" may be made to advantage in a chafing dish and are tasty tidbits for a supper party.

## Potato Salad.

Scrub small new potatoes. Boll them tender, but not long enough to break easily. Peel while hot and cut in dice and mix with an equal amount of cucumber dice. Dress with a little oil, vinegar, sait, pepper and onion juice and let stand fifteen minutes. Then mix with a boiled or bottled salad dressing, turn in a dish lined with lettuce and sprinkle minced parsley over top and serve.

### Ripe Cucumber Preserve.

One peck ripe cucumbers, one-half teacupful sait, two green peppers, six onions, spices, if you like il don't use them). Peel and chop the cucumbers, using the coarsest knife of the chopper. Put in strainer, cover with salt and press to get the water all out. Then add peppers and onions, chopped fine. Put in kettle, cover with vinegar and cook till soft. Seal while hot.

#### Canning Blueberries.

Fill pint bottles with berries; put these bottles into a large flat pan of cold water; let this water gradually heat and boll and, as the berries steam and sink down in the bottles. keep adding fresh berries until the bottles can hold no more. Then cover and put away in dark closet. The secret is to be sure your bottles are filled up to the top.

#### Crab Sandwich.

Moisten the sifted yolk of the hard boiled egg with one tablespoonful of softened butter, add one-half can devfled crab chopped fine and one tablespoonful lemon juice and mix to a paste. Spread it on thin slices of buttered brown bread, put two together. press with bread knife and cut into fingers, triangles or small squares.

Cabbage Stew. Take one quarter of a medium sized cabbage and chop it very fine, cook in a little water about one hour. Keep in enough water to prevent it from burning and stir often. Heat one quart of milk, add the cabbage with butter, salt and pepper the same as for oyster stew and serve hot with his efficiency and honesty of purpose. crackers.

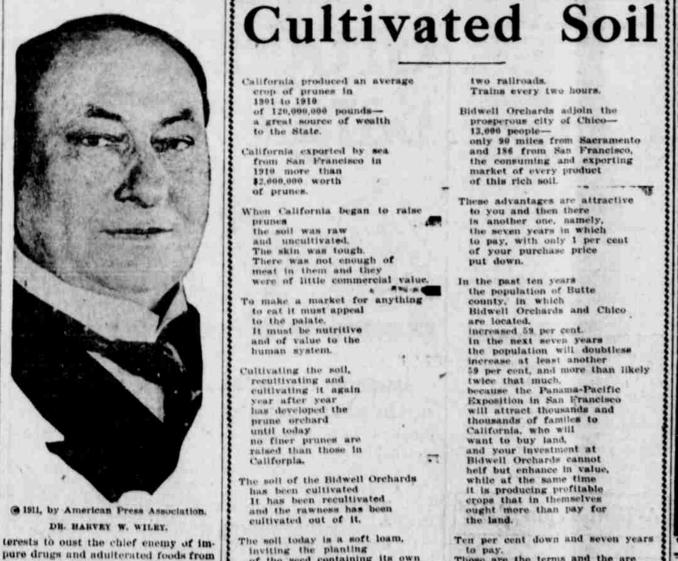
#### Buttermilk Crullers.

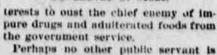
Into a cup and a half of granulated sugar rub three-quarters of a cup of butter, add two eggs, half a teaspoonful of soda dissolved in a tablespoonful of hot water and a cup and a half of buttermilk. Now sift in enough flour to make a tender dough and roll

Temporarily Out of Business. Geraldine-What is your business? Gerald-I am a gentleman. Geraldfrie-How long is your leave of absence?-New York Press.

foes. His friends say that the late assault on his integrity was the result of a secret campaign waged by the in-

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state chemist of Indiana. He is the

author of several books and several

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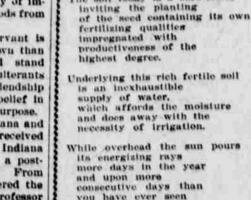
"I guess so. I know I caught a lob

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