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**A Little Garnish Helps a Dish a Long Way**

To garnish a dish attractively adds very little to its cost and makes it so much more pleasing in every way. Dishes which tempt the appetite are much more easily digested than those eaten just because the food is placed before one. This is why an invalid's tray should always be dainty. The tastefully decorated, carefully prepared food may tempt a delicate appetite. Many housewives are much too busy to be able to give either time or thought to elaborate garnishings, but all food may be arranged with some sort of symmetry. Simple Garnishing Best for Daily Use

For daily use the garnishing should be simple and always eatable. Slices of hard boiled egg on spinach, water cross with steak, and no matter how fish may be cooked, it is far more appetizing if served with a tart sauce, and much more attractive if garnished with something fresh which has a little color with paprika, or sliced cucumbers, or potato balls dipped in melted butter and chopped parsley. The latter takes some time to prepare, but the other garnishes may be added in a few minutes, and add greatly to the looks of the dish.

**Vegetable Borders Made Attractive**

Vegetable borders are very attractive. Arrange the meat or fish in the center of a platter and surround with mashed potatoes, or peas, or beans, or boiled rice, or a mixture of hot vegetables.

Pork or lamb chops may be served on or surrounded with spaghetti cooked in a tomato sauce. Or the pork chops may be garnished with slices of fried tart apples.

Slices of tomatoes, raw or dipped in crumbs and fried, are nice served with fried or baked fish or boiled chicken.

Boiled rice may be used with meat, fish or chicken and may be molded easily and quickly by packing firmly in a buttered custard cup and turning out immediately.

Small croquettes of rice, fried a golden brown, and cubes of currant jelly may be served with roast game or chicken.

Baked or fried bananas will add both to the looks and taste of Salisbury steak (chopped raw beef).

Fruit fritters, such as apple, pineapple or banana, will always be acceptable with broiled steak.

Corn fritters may be served with both steak and fried chicken. Cooked

like griddle-cakes, corn fritters are both quickly and easily made. Very small portions of left-over corn may be made into these fritters.

For more elaborate garnishing, a pastry bag and tube will be required. Very little practice is required to handle the pastry bag skillfully enough for these simple decorations. It takes only a few moments to fill the pastry bag with mashed potatoes, and when forced through a star tube, either as a border or into cup shapes, which will hold peas or other cooked vegetables, an otherwise plain dish will assume a very festive appearance. The pastry bag and tube are also very useful for decorating sweet dishes and cakes.

**Whipped Cream Used For Gelatine Dishes**

Cream, whipped very stiff, when forced through the tube in stars or roses, makes very tempting looking desserts. All gelatine puddings may be garnished in this manner; also fruit salad, and even the humble stewed prune and apple sauce will look very attractive and may be served for the luncheon dessert. Besides the appearance, cream also adds greatly to the food value of these dishes.

Very thick mayonnaise may be forced through the tube to decorate salads.

Cold meats may be garnished with rings of green peppers or pimento, or shredded lettuce leaves may be sprinkled about the slices of meat. Pickles, olives or fringed celery also add to the tempting appearance of many meat and fish dishes, as well as salads.

**Candied Fruits Nice For Decorating Cakes**

Cakes can be made very effective by decorating with candied fruits, halves of walnuts, pecans or blanched almonds. Angelica or thinly sliced citron may be soaked in warm water, dried on a towel and then cut into halves to any desired form. Combined with cherries, this forms a dainty decoration for Christmas cakes.

Chopped nut meats sprinkled over fruit salads, coffee cakes before baking or over cake icings give a dainty appearance.

This article only suggests a few of the numerous ways foods may be made to look more appetizing. If the housewife enjoys cooking and has originally she will always be able to make dainty, attractive dishes.

**You'll Like These Tested Recipes**

Note—All measurements are level and flour is sifted once before measuring. A half-pint measuring cup is used.

**Banana Fritters**

One cup flour, one-quarter teaspoon salt, one teaspoon baking powder, three-quarters cup milk, one egg, one half tablespoon melted butter.

Mix and sift dry ingredients, add milk gradually, well-beaten egg—beat until smooth—then add melted shortening. Before mixing the fritter batter prepare bananas. Remove skins, cut in two lengthwise, then cut each piece in two crosswise; sprinkle with powdered sugar and a little lemon juice and allow to stand while mixing the batter. Dip each piece of banana in the batter and fry in hot fat; drain on brown paper. For a dessert or sweet entree serve with a sweet sauce; as a garnish for meat, serve plain. Apple or pineapple fritters are prepared in the same manner.

**Rice Croquettes**

Two cups of boiled rice, one tablespoon butter, one egg, one-half teaspoon salt.

To hot boiled rice add butter and well-beaten egg; spread on a shallow plate and when cold, shape in balls, roll in soft crumbs, dip in egg slightly beaten, then in crumbs again and fry in hot fat. For sweet rice croquettes add two tablespoons of sugar and the grated rind and juice of a lemon.

**Baked Bananas**

Remove skin and scrape to remove the coarse threads. Melt two tablespoons of butter in a baking dish and add the bananas; sprinkle with sugar and lemon juice; bake slowly, basting occasionally, until bananas are tender. The sugar, butter and lemon juice will form a sauce which may be served in a separate dish if the bananas are to be used for a garnish.

**How to Whip Cream**

Chill the cream thoroughly. If the cream is warm the beating will churn

the cream to butter. For a fine, close-whipped cream use a Dover egg-beater. For a fluffy, light whipped cream, use a wire whip egg-beater.

**Celery Fritters**

Cut celery in lengths of about 3 inches. Parboil until tender but not broken; drain, season with salt and pepper. Prepare fritter batter as given above; dip celery in batter and fry in deep fat; use as a garnish or plain, with a tomato sauce. This is a good way to use the outer stalks of celery.

**Glazed Carrots**

Peel French carrots and cut into thin strips about as thick as a pencil; parboil in boiling water until tender, but not broken; drain and dry in a cloth. For two cups of carrots melt two tablespoons of butter in a frying pan, add two teaspoons of sugar, one-half teaspoon of salt and the carrots; shake and turn carrots until the butter is absorbed and the carrots well glazed.

**Corned Beef Hash**

Chop rather fine, equal quantities of cold corned beef, free from all fat and gristle, and cold boiled potatoes; heat about 3 tablespoons of shortening in a frying pan; turn in the chopped ingredients and add one-quarter cup of stock or milk and season with paprika; mix together, cover and let allow to brown, watching very carefully and stirring occasionally. Fold over and turn on a hot platter; pour a well-seasoned tomato sauce around the hash and garnish with baked bananas.

**Remember:**

The Liberty shows you a new one every day.

In Uganda, it seems, the women do not hesitate to secure an acknowledgement of their rights by force, if necessary. A visitor to that land declares that frequently women working by the roadside will capture a passer-by, and, on pain of a severe castigation, will make him take a turn with the hoe while they have a smoke.

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