### PUBLIC MARKET BASKET

By MRS. E. L. CRAMBLITT, of the Grand Central Public Market

DO YOU KNOW YOUR OWN | twenty inches deep and a

COOKSTOVE? Everyone knows that a stove

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placed, good sized clean-out. Drafts are of two kinds, direct an implement to be used for the or check. Direct drafts are bepurpose of cooking. Its history low the firebox and check above. dates back to 1528 when Count In building a fire open the direct Rumford first caught the idea of draft and close the check. The enclosing the fuel properly drafted damper before the pipe when open in a shallow iron box. The oven allows heat and smoke to pass dirwas built above the stove around ectly over the oven and out the the chimney. This left much to be chimney; closed the head passes desired as its heating was most un- over the oven down the end of the reliable. Previous to this, cooking stove and under the oven, thence was done on a spit for meats, a out the chimney at the back. For huge iron pet hung in the fire- that reason the end of the pipe explace for vegetables and on the tends some distance down the back hearth or in the ashes for baking, of the stove.. If a hot water sys-The development of the art of tem is attached, a water front or cookery with the implements used water back is to be found in the boil. Add ic flaked kippered cod of the Star theatre by Manager therein reads as interesting as a fire box. This consists of several cotis of pipe placed in the front The qualifications of a good part of the fire box or if a water cookstove are - top steel, or back, placed in the back of the smooth and easily cleaned, firebox fire box. Sometimes for extra heat at least seven inches deep, top four ing a pipe is run over the top of and butter. inches from the top of the stove, the fire box. This is perfectly safe drafts properly placed to regulate if the top of the stove is far en- Monday the drafts; an oven eighteen to ough above the top of the oven, otherwise the heat will be checked and baking interferred with. If the stove is full of soot and ashes Cake, Tea. above the oven and below it, food will not be baked on the top or bottom. The clean-out allows all accumulation to be withdrawn. If food bakes too quickly on the top. the oven is too shallow. This may be prevented by placing a square paper tent over the pan or by placing a pan of cold water in the oven. To bake custards, set them in a' pan of warm water in a hot oven, then lower the heat and cook until a silver knift comes out clean when inserted in the middle of the custard. If a custard is cooked at

> watery consistency is the result. Very excellent makes of stoves Very excellent makes of stoves are the Malleable, Monarch, Universal, Acorn and Garland. It does not necessarily follow that the highest priced stove is the best. A plainly decorated is best since it permits less dust and dirt to accumulate and is easier to clean. A steel top may be kept smooth and shining by means of a paraffined cloth and a bit of steel wool. The

too high a temperature a flaky.

latter takes off any rust spots. Next week, the article will b about "The Humble Potato." Recipes:

Cheese Rarebit. - Add %! cup grated cheese to every cup of No. II white sauce, serve on toasted

Baked Hamburger with Spaghetti.—Break up spaghetti and boil 20 minutes in boiling salted water.

Dice bacon in frying pan and add one or two allced onions, frying un- rice, Corn . til brown, Add Hamburger and one Gelatine puda can of tomatoes, bring to a boil Saturday theh add the drained Spaghetti. Put in a well buttered baking dish and bake in a slow oven an hour or longer.

THE EVENING HERALD, K.

Squash au Gratin-Remove seeds and pith from squash; cut in halves lengthwise. Bake until tender and just before serving grate soft cheese over hot surface. Serve on a

Honeyed Sweet Potatoes-Bott sweet potatoes whole, ten minutes with jackets on. Remove from the fire, peel, cut in halves lengthwise. fee. Place flat side down in a shallow baking dish and baste often with a syrup made of honey one pint, hot water 4 pint and butter. Bake 20 miutes, serve

Creamed Kippered Cod-Place 2c milk in a pan and heat but do not and thickening of flour and milk, White in the presentation on Sunand salt. Cook until thick.

Baked Pears-Peel the pears, place flat side down in casserol; baste with tion. syrup made, of brown sugar, water

· MENUS FOR THE WEEK Breakfast-Cereal, Creamed chip-

ped beef on toast, coffee. Luncheon-Cheese rarebit on toast

Dinner-Creamed tomato, Mashed potato, Lamb stew, Beet salad, Cake,

Breakfast-Oatmeal with raisins, Hot cakes with honey, Coffee. Luncheon-Reheated stew. Baked

apple with cream, Tea. Dinner-Baked hamburger with spaghetti, Squash. Cabbage salad

Breakfast-French toast with jelly

Poached egg, Coffee. Luncheon-Squash au gratin, Pie

Dinner-Stuffed Potatoes, Buttered turnips, Roast of lamb, Lettuce salad, Coffee.

Thursday Breakfast-Gems, Fried potatoes, Doughnuts, Coffee.

Luncheon-Vegetable soup, Thin corn bread, Coffee.

Dinner-Honeyed sweet potatoes, Creamed celery, Cucumber salad, Baked pears.

Breakfast-Cereal, Creamed kippered cod on toast, Coffee. Luncheon-Hot biscuit with honey, Celery salad, Tea.

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Breakfast-Co. oiled bacon, Oatmeal with dates, Coffee. Luncheon-Baked clar's, Finger

rolls, Tea. Dinner-Fish scallops, Stuffed Tea.

Breakfast-Half orange, Dough

nuts, Cereal, Coffee. Luncheon - Combination salad, Spiced pears, Bread and butter, Cof-

Dinner-Rolled rib roast, Fried Parenips, Mashed potatoes, Banana salad, Cranberry sauce.

(half pint whiskey)

FACE OF THE WORLD" SUNDAY AT STRAND day of "The Face of the World," Irvin V. Willat's newest produc-

This is a Hodkinson which was adapted to the screen from the world-famous novel of the

om cod, Steamed same name by John Bojer, deals with the adventures and misadventures of Dr. Harold Mark and Thora, his young bride, played by Edward

al muffins, Hearn and Barbara Bedford. Some of the big moments of the production are the wrecking of a highpowered racing car, -the burning of a three-story building and a Single Admission ........55c rescue from the flames,-which by green tomato, Egg plant saute, Cake, the way, almost cost Edward Hearn his life when the scene was being

Second Feature ERNEST J. POWELL Lecturer

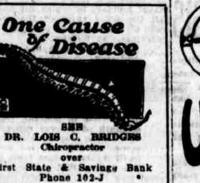
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