

USEFUL RECIPES

JAMS AND JELLIES

Green Gages.—Wipe and prick the skin of the fruit with a needle. Put them into a kettle with just enough water to cover the fruit and set over a gentle fire until they begin to simmer, then skin out the fruit, putting it on a sieve to drain. Add three pounds of sugar to the water in which the green gages have been boiled; boil quickly, skimming until the syrup sticks to the spoon; now put in the fruit again and boil until sugar bubbles, then pour it all in a large bowl and let stand until next day. Drain the syrup from the fruit, let it boil up quickly and pour it over the fruit and let stand another day, then boil the fruit and syrup together for six minutes; put into jars and cover with brandy papers.

Citron Melon.—Pare and cut the melon into pieces about an inch thick. Weigh before cooking and use the same weight in sugar as the melon. Boil the melon gently until tender in water just enough to cover; as soon as it is tender take it out and lay it on a platter. Make a syrup with the sugar and water in which the melon was cooked. Boil this one hour, then put in the melon and one sliced lemon to each pound of melon and a few cloves. Simmer this fifteen minutes then take out the fruit and boil the syrup half an hour longer, pouring over the melon while hot.

Fresh Grapes for Winter.—Select perfect bunches of grapes and see that the fruit is solid on the bunch. Carefully remove little spiders and webs but do not wash the fruit. Wrap each bunch carefully in dark-blue tissue paper, twisting the ends closely together so as to exclude the air, then pack away in a box or basket. Keep in a cool, dark, dry place and cover closely. Treated in this way grapes are said to keep as late as February.

Peach Jam.—Peel the fruit and take out the stones. Cut up very small and mash thoroughly with a wooden spoon or potato masher, and cook (stirring most of the time) for an hour. Add the sugar in the proportion of one-half pound to one of fruit and cook another hour. Peach jam will spatter when cooking, so use a long stirrer and a pair of gloves. Soft yellow peaches are the best for jam.

Grape Juice No. 1.—Wash and pick from the stem one quart of fully ripe

Concord grapes, add one quart of water and cook until very soft. Mash and press through a strainer, mixed with a little lemon juice or sugar. Allow one cupful of fruit to each quart of juice. Put this in a large bottle after the sugar has dissolved and then bottle in new white hot, wrapping the bottles in straw and with care to keep them from being chilled while being filled with the hot juice.

Orange Jelly No. 2.—Crush the grapes and berries to the boiling point, holding them close without heavy boiling for five minutes; then strain into jars or bottles which have been thoroughly sterilized by boiling. Seal at once.

Apple Marmalade.—Peel and core the apples and slice in small pieces and put them in a large pot of water. To every pound of apples use one pound of sugar, one-quarter of a pound of whole ginger and one-half of a lemon. Strain the apples from the water, cut them into the kettle and boil with sugar, lemons and ginger until quite clear. The rind of the lemon is best put in with the sugar, but the juice should not be added until about twenty minutes before it is done. This is used in the country districts of England.

Plum Jelly.—To one peck of plums add one-half gallon of water. Cook slowly until tender, then strain through a bag. To a pint of juice add one pound of sugar, one-half ounce of ginger and a little and stir into the sugar and juice after it is done. This jelly had in twenty minutes, strain a second time, skin while boiling and put in tins while hot.

Salads and Other Dishes.

Onion Salad.—Take the large Spanish onions, have them chopped but not minced, dress them with salt, lemon juice, dressing and then dress slightly with oil, but first see that they will be perfectly cold and not lightly crisp.

Layonnaise Eggs.—Chop fine one small onion and cook it, without browning, in butter for ten minutes; then stir in a tablespoonful of flour and cook until it froths up. Add one and one-half cups of milk and stir while cooking if five minutes, season with half a teaspoonful of salt and two dashes of pepper. When sauce is thick and smooth pour it into a deep hot plate and carefully break in six eggs; sprinkle browned bread crumbs over the eggs, see dish in oven and bake until eggs are set. Serve at once.

Potatoes Au Gratin.—To one pint of mashed potatoes add half a cup of milk and salt and an egg. Beat the milk and egg together and mix with the potatoes. Place in a buttered baking dish, grate cheese over them in small pieces, and dot with a teaspoonful of butter and bake brown. This is a good way to utilize left-over potatoes.

Southern Cities Devastated.—Many Lives Lost and Vast Amount of Property Damaged. At Mobile between 75 and 100 lives lost, fully two thousand vessels driven ashore or wrecked, the various parts of the Gulf of Mexico, damage amounting to \$4,000,000 in the city, and the millions more at outside points, is the record of the storm which swept Mobile Wednesday and Wednesday night. No accurate estimate of the casualties can be made as yet, and it is doubtful if exact figures will be known for a week or more.

Grave apprehension exists regarding Gulfport and Biloxi, where it is believed many lives have been lost. Reports from those places are meager and unsatisfactory. It is declared by the local municipal officials that no lives have been lost in Mobile, but that all of the deaths have occurred within a radius of 50 miles of here.

Pensacola, Fla.—The worst hurricane to visit this city in history raged here furiously all last night, this morning and today, with gale still blowing.

Thirty presents a wrecked appearance and the damage is estimated at \$5,000,000.

The loss of life will be heavy among the mothers, but thus far only one has been reported, that of a woman who was reported to have been killed and recovered.

At Mobile at 7 o'clock last night, the wind blew at 50 miles per hour for three hours, then increased to 60 miles. From that time until 8 o'clock this morning it remained at about 80 and 90 miles an hour. The tide in the bay lagged from the city for blocks, destroyed homes and making thousands of homeless.

At Mobile has sold his Fort Klamm ranch, consisting of about 700 acres, for a gentleman in Texas. It is considered to be said to have been \$25 an acre.

eggs, a pinch of salt, and one teaspoonful of flavering, preferably vanilla extract. Mix alternately in this cake the meringue, whipped whites of the egg and one cupful of brown sugar, which two teaspoonfuls of baking powder have been sifted. Bake in a quick oven and a browned silver flaky will be the result.

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