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A Foolish Young Man

Or, the Belle of the Season.

CHAPTER XXXIX.—(Continued.)

Ida's heart was torn, and she could not stop to think of her own misery. What her father would do if she were found out, she did not know. She was so young, and so foolish, that she could not see the consequences of her own actions. She had loved Maude from childhood, and she could not bear to see her go to another man.

In her father's eyes she avoided the appearance of the village, for she was so young, and so foolish, that she could not see the consequences of her own actions. She had loved Maude from childhood, and she could not bear to see her go to another man.

HOME

Inexpensive Meat Dishes.

Raising is an excellent way of cooking rather tough meats, as the long, slow, cooking softens the meat, and yet all the nourishment is preserved in the gravy. A fowl that is tough should always be cooked in this way. Take a casserole just large enough to hold the fowl. Cover the bottom with slices of fat bacon, and add thick slices of onion, carrots, and turnips, and put in the fowl. Cover the dish and let it cook on top of the stove for fifteen minutes. Then add a pint of hot water. Place in the oven. Let it simmer an hour or longer, according to the age and size of the fowl. Two hours will be needed for an old bird. Dish the bird. Put the vegetables around the dish, and pour over it a gravy made from the stock.

Kidneys, which may be bought for one two, or three cents apiece, never move, make a cheap and delicious dinner, luncheon, or breakfast dish either grilled or stewed. To stew the kidneys, scald, skin, and cut them in halves, take out the small hard piece and rub in seasoned flour. Heat a little dripping in small casserole, put in the kidneys and fry them brown. Take them out and keep warm on a plate. Chop a small onion, fry in the same oil, add a teaspoonful of salt, a dash of pepper, and a little water. Add a tablespoonful of sharp sauce, and one of tomato sauce or catsup. Pour in slowly as much water as required, stirring to keep smooth. Return the kidneys to the pan and simmer for about an hour. Skim off any fat, and serve with a sauce. Kidneys that are left over from a supper dish are very good indeed, and served on toast for breakfast. They should be re-urged with a brown gravy. Grilled kidneys may be grilled in their own fat, or they may be scalded, skinned, and split and brushed with oil. They should be served on toast, either well seasoned or with a veal sauce.

Veal and ham pie, a very popular and inexpensive English dish is made as follows: One pound veal cutlet, four ounces bacon or ham, two hard-boiled eggs, pastry, seasoned flour and mushrooms. Make a sea-moë flour by mixing one tablespoonful, one teaspoonful of salt, one-half teaspoonful of pepper, and a little grated rind of a lemon and a pinch of cayenne. Cut the meat into medium pieces, rub in the flour, and put into a deep fryer or baking dish. Peel the mushrooms and put them in the dish. Pour in enough water to three-quarters fill the dish and cover the top of the dish over with pie crust. Make a hole in the centre of the pastry. Put it into the oven and bake for an hour.

Selected Recipes.

iced Chocolate.—Melt two squares of chocolate in a double boiler and add a cupful of granulated sugar and a cupful of water. Let this mixture cook until it forms a thick syrup. Remove from the fire, add a teaspoonful of vanilla and set away to chill in a pitcher. When ready to serve, half-fill a large mixing glass with chopped ice, add two tablespoonfuls of the chocolate syrup, fill up the glass with cold, sweet milk, cover with a shaker and shake thoroughly, strain into glasses and put whipped cream on top of each. Do not mix more than a large glass of this at a time. It will make three small glasses. This method is much better than blending the chocolate and milk and then chilling, which usually forms a sediment.

Simple Beverages.—To serve between games at a card party, try iced coffee or chocolate. For the coffee, make enough of what is known as clear black after-dinner coffee to fill at least two wine or sherry glasses for each guest. Sweeten this while it is hot and set aside to cool. Then pour it into a large bottle or pitcher and set in a pill or deep kettle, packing ice around it. When ready to serve pour into glasses three-quarters full and heap on top either sweetened and whipped cream or a tablespoonful of ice cream.

Fruit Punch.—Steep four teaspoonfuls of good tea (orange Peck and English breakfast are said to be best) in a quart of boiling water. The water must be bubbling when poured over the tea, which is set back on the stove to steep until an entire bowl containing four cups of sugar. Blood sugar will dissolve without stirring. When quite cold pour into a punch bowl with three cups of orange juice and two cups of lemon juice; both strained, and four pint bottles of ginger ale and apollinaris water. A large block of ice in the centre of the bowl, decorated with slices of orange quartered, candied cherries and slivers of pineapple, is better than craked ice which weakens the punch. Adding unfermented grape juice to ordinary lemonade in the proportion of a large glassful of the juice to each quart of lemonade, makes a delicious drink.

Doughnuts.—Here is a recipe for one delicacy that may be served with the coffee. Scald a pint of milk and while it is still scalding hot pour it over a pint of flour. Beat until smooth and then add half a teaspoonful of salt and cool. Add the beaten yolks of four eggs, a tablespoonful of melted butter, half a cupful of sugar, a cupful of flour, a teaspoonful of baking powder, a teaspoonful of almond or other favoring and the beaten whites of four eggs. Add more flour if necessary to make a soft dough. Boil

out and cut and fry gold brown. Drain on thick paper and roll in sugar.

Household Hints.

Corded ribbon for children's hair bows wears far better than smooth silk or satin.

Never buy very delicate collars if you wish something that will wash well and last.

A cheese fondue, with crusty rolls, coffee and fruit salad, makes a perfect luncheon.

Put a tumbler on the curtain rod when slipping it through the casing of the curtain.

Remember that the appearance of the table linen depends largely on the stiffness of the cloth.

Griny feathers can be given an alcohol bath, after which they are shaken until dry.

Put a pair of old gloves in the shoe box to keep the hands clean when polishing shoes.

Baking soda will sweeten milk vessels, clean brasses and is good for dish washing.

When the nails are brittle, apply vasoline or hold them in warm sweet oil every day.

When a vegetable has lost its firmness, soak it in very cold water until it is crisp and plump.

If boiling milk is poured on the beaten eggs when making baked custard it will bake them firm.

Mend the boys' trousers on the sewing machine and the patch will not pull out as if done by hand.

Shoes that are not in use should not be allowed to get dusty, as this eats into them and spoils the kid.

In order to insure lightness in a cake, it should be put into the oven as soon as the baking powder or other rising medium has been added.

In very cold weather when there is difficulty in keeping warm in bed, where the windows are up, try putting a layer of newspapers between the mattress and the covers between the mattress and the covers between the mattress and the covers.

Dampen the carpet, a small portion at a time, with a cloth wrung out in strongly salted water. Then rub dry with a cloth duster. This will revive the color wonderfully.

To dry a woolen sweater so it will not lose its proportions, shape it while it is wet in clear, cold water. Then cover with towel. A vest should be hung on a coat hanger.

A few scraps of fat meat that have been saved will brighten up a few bits of charcoal, and when this is burning add the hard coal.

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