

COUNTRY AND CITY MEALS

By Betty Barclay

"We stopped at a tourist-home yesterday," remarked Mrs. Bragdon. "One of the proprietors said, 'We are where a kindly old lady bakes bread and serves tea of those real country elements.'

"A place where fresh pastries like biscuits from the Olden and the home-style string beans add flavor to the homely 'bunches,'" interrupted Mrs. Bragdon.

During the tourist season thousands of conversations center to this place after each week-end motor trip. The old-fashioned country dinner will impress its eaters with city folks or with their relatives who have had other things taste differently. Few try to analyze the cause but all think the fact.

The larger vegetables are picked the more often they are used. Those served in the city is that those served in the country are baked.

Those who can't help it, serve vegetables that have been picked but a few hours back and can't taste some of the best carbohydrates by adding a dash of sugar to the various vegetables prepared. This is a carbohydrate and in some way has the power to accentuate the flavor of vegetables and meat.

Those who live in the country, in a town, or in the city try adding a dash of sugar to your vegetable dishes when they are on the stove. You will be surprised at the results.

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Now add your meat! A stock subject for jokes for years past has been the size of portions.

Now, it seems quite possible that they are larger than those of the city—because the average portion of meat in the city is smaller.

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Dove Pudding

2 cups fresh corn

2 tablespoons melted butter

2 cups milk

1 cup white sugar

1 egg

1/2 cup flour

1/2 cup raisins

1/2 cup currants

1/2 cup sultanas

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