

HOME

Selected Recipes.

Grape Wine.—Wash and stem grapes and squeeze through a coarse cloth. Allow one quart soft water to each three quarts juice and three pounds brown sugar to four quarts juice. Let stand in an open receptacle for six weeks, covering only with piece of clean cloth, then bottle.

Pork with Chestnuts.—Melt butter in a pan and put in a roasting piece of pork with a little onion. Brown well, and add some bouillon. Cook over a moderate fire, and when the meat is almost done add roasted chestnuts without their shells. Then finish the cooking, and serve the pork with chestnuts arranged round it.

Honey Cookies.—Mix together one cupful of honey, one cupful of granulated sugar, two eggs, well beaten, two level teaspoonfuls of soda, and a little salt. Add flour enough to knead into a soft dough, and let it stand overnight. In the morning roll out the dough, and cut it into fancy shapes. Bake in a slow oven.

Bull's Eye.—This is a variation from the usual forms in which eggs appear at the breakfast table. Take as many eggs as you need,

beat the whites stiff and make little nests by putting the beaten whites into muffin rings or small cups; drop the yolk of an egg into the centre of each nest, and put the nests and the contents into the oven to brown. Garnish a platter with parsley, and serve the eggs on buttered toast.

Cottage Cheese Pie.—Take one pint of cottage cheese, seasoned with salt and pepper, the stiffly beaten yolks of two eggs, one-half cupful of granulated sugar, one-half cupful of sweet cream, and a dash of nutmeg. Work all the ingredients together and fill one pie crust. When the pie is baked, cover it with the beaten whites of two eggs, sweetened with two tablespoonfuls of sugar. Let it stand in the oven a moment. It is good served either warm or cold.

Cucumber Fingers.—Cut white or green cucumbers into thin slices lengthwise, sprinkle salt over them and let remain in a cool place for three hours. Then wipe away all moisture and dry the slices carefully in a cloth. Dip each slice in beaten egg, then in ground bread crumbs or cracker crumbs, and fry them in a frying pan in butter until they are golden brown on both sides. It is a pleasant change to serve cucumbers thus with salmon instead of with the usual dressing of pepper, salt and vinegar.

Orange Marmalade.—Quarter slice and thin as possible one dozen oranges and four lemons. Do not peel. Remove seeds. Weigh, and

to each pound add three pints of cold water. Let stand over night or for twenty-four hours. Let simmer until rind is very tender, and set aside for another twenty-four hours. Then take sugar and fruit, pound for pound, and cook until mixture holds up peel. It will thicken more upon standing. So do not let get too thick. Stir occasionally while cooking to prevent burning. Any amount of marmalade may be made, using one lemon to every three or four oranges and three pints of water to a pound of freshly cut fruit. Seeds may be cooked separately and the water added afterward, if bitter marmalade is wanted.

To Cook Celery.

How many housewives know that celery can be cooked in at least three different ways without a resort to white sauce?

The French cook the hearts deliciously as "celery au jus," and make several variations of the dish by additions to the meat stock, in which the celery, after being bleached, is cooked. The hearts cooked in this way, the coarse branches used for celery soup, the leaves cooked for greens, one may feel that they have utilized a bunch of celery to good advantage.

Celery cooked in meat juice, eaten the moment it is ready, is one of the most delicious compromises between a vegetable and a meat dish, and even tough threads of cellulose



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present in celery branches—very tough in the outer branches of a stalk—may be softened in this way.

To make the dish to perfection use only the firm centres, or about four of the inner stems not broken from the root. Pare off the darkened portion of the root and cut off the top where the leaves join the outer stalks. This will leave some leaves on the inner stems, but these are as dainty as possible when cooked. Wash the prepared pieces under running water. A brush is sometimes used to clean the inner portion, or they are allowed to lie in salted cold water for fifteen minutes to remove bugs. Three or four good and not coarse outer stems may be tied together and cooked in the same way.

Celery in Gravy.—Parboil the prepared celery for five minutes; rinse and drain. Put to cook very gently in enough good meat stock to cover, a small slice of salt pork (do not add any salt), and two or three onions. The stock should be almost cooked away, and be of a fine brown shade, as good beef stock will be without coloring when the celery is done. A seasoning bouquet of a little carrot added helps to make this dish very delicious.

Rubber Plants.

The rubber plant is perhaps the most used home plant and it justly deserves its popularity as it stands confinement in rooms better than any other. They do best in sandy loam with a little leaf soil, and should have small pots in comparison with the size of the plants. The only care which they need is plenty of sprinkling with clear water, to keep the pores of the leaves open. They do not need a great amount of water at the roots, as too much will turn the leaves yellow. When this happens, it is well to stop watering for a while. Be sure, however, to keep the leaves clean. If not watched they will grow into awkward shapes; this can easily be avoided by pinching out the terminals, letting them grow only to the size and form desired. To prevent the bleeding of the stem, slip a raw potato hollowed out to fit the wound and allow it to remain on until the break heals.

Household Hints.

Shower hot water poured from a height of a few feet over a sprained ankle.

A simple dessert is boiled rice and stewed figs or prunes served together with cream.

One gallon of ice-cream, if served on plates, will serve 24; if in sherbet glasses, 30 at least.

Often discoloration on enamelware may be removed by rubbing with a cloth dipped in vinegar.

Salt in the oven, placed over the baking plates, will prevent the pastry from scorching at the bottom.

Eat much fish. It is cheap, and many authorities assert it is more healthful in summer than meat.

Eat many fresh vegetables and fruits. They are plentiful and cheap, and it is best to eat them while you can.

Don't eat canned vegetables. Conserve the supply for winter. Instead, put up all the vegetables and fruits you can.

Mice have a strong antipathy to peppermint, and a little oil of peppermint sprinkled around their haunts will help keep them away.

The addition of strong vinegar or dilute sulphuric acid to chloride of lime materially increases its effectiveness as a disinfectant.

Ordinary baking soda is an excellent cleaning medium for mud stains. Dampen a cloth, dip it into the soda and rub the offending spots. If pressing is necessary do it on the wrong side of the material.

Vegetarians say that if a ripe marrow is sliced, dredged with flour, and fried in clarified dripping it is an excellent substitute for bacon. Invalids like marrow

steamed and served with white sauce.

Get the trimmings from the meat you buy. Remember that if the butcher sells them again he makes more profit on the trimmings than on the meat.

INCREASING GRAIN PRODUCTION.

Many farmers, when urged to try growing fall wheat, have excused themselves on the plea that it did not pay; but it is likely that for the next year or two, there will be ready sale at good prices for every bushel of wheat grown in Canada. Every farmer should endeavor to increase his production of grain next year by putting into use every acre capable of producing it. There are hundreds of acres in Central and Eastern Canada that would successfully grow fall wheat. By preparing the land immediately, a great number of farmers could sow at least a few acres each this fall. No risk is being taken in so doing, as the extra cultivation for the fall wheat would increase the yield of a spring sown crop in the event of the wheat being winter-killed. The land would need only to be disked or cultivated to prepare it for spring grain.

The grain production can also be increased by ploughing up the old unproductive meadows at once and sowing to grain in the spring. They should be ploughed shallow NOW and packed and disked and kept worked until autumn, when they should be thoroughly ploughed again, ready to be worked early next spring. The importance of ploughing the land for next spring's crop early this summer and keeping it worked during the autumn cannot be too strongly emphasized. Those who are now practising a systematic rotation might profitably increase the grain crop area next year, and to those who are following the old meadow plan of farming, a better opportunity was never offered to change to a systematic rotation by breaking up the old sod and putting in grain. It will pay to make use of every acre possible in producing grain, as it is sure to be needed.—F.C.N.

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