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# HOUSEHOLD HINTS

Eggs In Variety

## Some Delicious Ways of Serving The Household Stand By

Occasionally, I have heard a young woman say that the only cooking she knew how to do was to boil eggs. I have thought to myself that it was quite unlikely that she really knew how even to do this, because the most delicious boiled eggs, are not really boiled-they are coddled. While there is little difference in the digestibility of boiled and coddled eggs, there is great difference in the texture, as the latter are so much more tender. Per-

haps the best that can be said for the process, however, is that it is easier to coddle an egg than to boil it. I have learned that by experience and have found that the simple method as given on this page, is sure to produce a result which is the same time after

time. While nothing can be better than really fresh eggs of delicate flavor cooked "plain," there are many ways in which they may be used in combination with other more highly flavored materials which add a new interest to one of the most nutritious as well as one of the most delicious foods fur- Two lemons, two ounces of sugar, nished by nature.

Savory Eggs

per; 2 cups milk.

and stir until slightly brown. Add boiling water, stir to dissolve the sugwhich have been cut in half and plac- es and add a bit of crushed ice.

#### Coddled Eggs

minute coddled egg.

To hard-cook eggs. place in cold added. water, bring to boil let stand thirty minutes, or place in boiling water and let stand an hour.

## Corn Scramble

14 1b bacon; 6 eggs; 1 can corn; 1 cup milk; salt; pepper.

Fry bacon and cut in pieces. Leave in pan with about two tablespoonfuls of fat. Beat eggs slightly, add milk and corn, and cook over low heat until creamy and thick, stirring all the time. Add seasoning to taste and serve on toast or on boiled noodles,

#### Baked Eggs With Onion Sauce 6 eggs; 3 tabespoons butter; 3 table-

spoons flour; 2 cup milk; 1/2 teaspoon salt; pepper; 1 cup chopped boiled

Melt butter, add flour, stir until smooth, add milk and seasoning, bring to boil, stirring constantly until thick, add onions. Break eggs into wellgreased baking dish or into individual dishes and cover with sauce. Place in a moderate oven (350 degrees F.), and bake about fifteen minutes until eggs are set. The recipe for sauce may be used for Onion Soup by adding two more cups of milk and more seasoning.

## Some Cool Drinks For Hot Weather

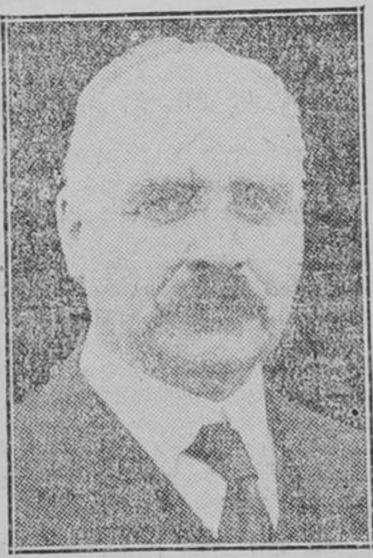
If you have unexpected visitors, it is sometimes a problem to provide quickly "last minute" drinks. These four recipes given here will aid you at just such a time.

## Currant Cool

Four tablespoonfuls of red or black currant jelly, one lemon, one quart of water, one ounce of loaf sugar. Rub the yellow part of the lemon rind onto the loaf sugar, and put in a pitcher. Bring the water to a boil, pour it on the loaf sugar, and stir until it has quite dissolved. Add the Jelly and the strained juice of the lemon. Stand the pitcher in ice water for a few minutes before serving, or if you have no ice, let pitcher stand in cold water

#### for a much longer time. Lemon Syrup

Lemon syrup is another delicious drink. Put half a pound of loaf sugar, half a pint of water, half a large tumblerful of strained lemon juice, twelve drops of essence of lemon. Put the sugar and water into a saucepan and boil gently for ten minutes. Strain the syrup into a pitcher and leave until cool, then add the strained lemon juice and the lemon essence. When quite cool, bottle, cork securely, and keep in a cool place until wanted. A dessertspoonful in a glass of water makes a refreshing drink.



PREMIER DE FACTO OF B.C. Following the announcement that serious illness made it imperative for Hon, John Oliver, Prime Minister of British Columbia, to restrict his political activities, a caucus of the Liberals of that Province has designated Hon. J. D. MacLean, Minister of Education, Premierdesignate in the event of Mr. Oliver's illness becoming so grave as to compel him to retire from politics altogether.

### Lemon Barley Water

four ounces of pearl barley, one quart of water.

Wash the barley, then put it in a 6 hard-boiled eggs; 2 tablespoon saucepan, and just cover with cold butter or drippings; 1 cup minced water. Bring to a boil, boil for three dried beef; 2 tablespoons flour; pep- or four minutes, then strain off the water. Put the barley in a large jug. Melt butter in frying pan, ad finely | Ru') off the yellow part of the lemon minced dreid beef and cook two or rind on to the loaf sugar, and add this three minutes. Sprinkle with flour to the barley. Pour over a quart of milk and pepper and stir until smooth. ar, and leave till cool Stir in the Strawberry Cream Soda

Put the fruit in a round dish, and crush with a wooden spoon. For Fill sauce pan with water and bring every quarter-pound of fruit sprinkle to boil. Place eggs in water, being on a dessertspoonful of sugar and half sure that they are completely covered a teaspoonful of lemon juice. Leave Cover and set at back of stove where for one hour. Put a tablespoonful of water can not boil and let stand just the crushed fruit in each glass then a twice as long as for boiled eggs. A heaped dessertspoonful of ice cream, three-minute boiled egg will be a six- fill up with soda water, stir round and and serve. Whipped cream may be

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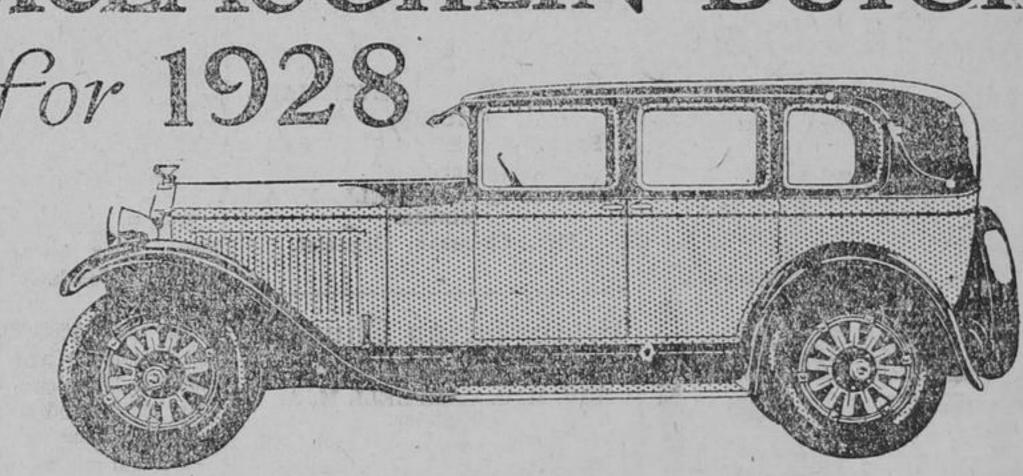
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