

The Housewife's Corner

Selected Recipes.

Stewed Chicken, Delaware Dumplings. Take large chicken for stewing, cut up joints, dust each piece with salt and pepper and roll in flour, carefully covering all parts. Fry until brown in hot fat, removing each piece as soon as brown; now put in the stewing pot and add three pints of boiling water and a finely minced onion. Cook gently until tender, generally about two hours; do not let water boil away. Season with salt and pepper about 15 minutes before serving.

To make Delaware dumplings take one cup of flour, one teaspoonful of baking powder, two tablespoonfuls of melted butter, one teaspoonful of salt, one egg and about one-quarter of a cup of milk. Separate the egg, beat the yolk well, then add butter and milk, gradually work in the flour and when well mixed put in the white of egg, beaten until stiff. Drop this batter by the spoonful into the stewed chicken, cook 10 minutes, then lift, send to table on large platter with the dumplings around the edge of platter and the chicken in the middle. Pour gravy, in which the chicken was cooked, over all, and sprinkle with finely chopped parsley.

Cherry Pudding. Take two eggs, one cup of milk, two and one-half cups of flour, three-quarters of a cup of sugar, one tablespoonful of butter, half a teaspoonful of salt, one teaspoonful of baking powder, and one pound of cherries, stoned. Separate the eggs, beat the yolks until light, adding the butter, salt, flour and baking powder; beat well, then fold in the well-beaten whites. Mix all this, then put a layer of it in a well-buttered dish or mold, then a layer of cherries, then a layer of batter, and so on until all is having batter on the top. Sprinkle with granulated sugar and bake 30 minutes in a hot oven. Serve with the following sauce: Take a pint of milk, two tablespoonfuls each of butter and flour, half a cup of sugar, flavor with vanilla or mace, and two tablespoonfuls of butter. To serve, lift the pudding into the dishes, pour over it the sauce and place a tablespoonful of hard sauce on top. Half a cup of sugar worked in cream with three tablespoonfuls of butter, work until good and creamy, add four tablespoonfuls of the above sauce. This is a most delicious pudding.

1800-Bread Pudding. A pint of bread crumbs, shredded into three cups of boiling milk, dust lightly with cinnamon, sweeten with one-quarter of a cup of sugar and two tablespoonfuls of butter. Beat four fresh eggs until thick and smooth, then add to this mixture, when lukewarm, juice of an orange or lemon. Bake in a deep dish or mold. Eat while warm, with the sweet juice and flavor with nutmeg.

Spicie Cake. Take one and a half cups of brown sugar, one cup of butter, one cup of molasses, one cup of cold coffee, four cups of flour, three teaspoonfuls of baking powder, one egg beaten light, one teaspoonful of mace, two of cloves and a pound of currants; flavor with half the flour. Mix in the order given and bake in loaf pan in a medium oven for one hour.

Doughnuts. Take one cup each of sugar and sweet milk, three eggs, five tablespoonfuls of butter, one teaspoonful of mace, three teaspoonfuls of baking powder, and enough flour to make a soft dough. Mix well and roll out a half inch thick, then fry in boiling hot fat.

Potato Biscuit. Boil mealy potatoes very soft, pare and mash them, and to every four good-sized potatoes add a piece of butter the size of an egg, and a teaspoonful of salt. When the butter is melted (work while the potatoes are hot) add one cup of milk (that has been boiled and cooled) and a quarter of a yeast cake, and enough flour to mold. Knead and set to rise in a warm place. When risen, roll out on the board, using little or no flour; cut out and let rise again for 20 minutes in a warm place. Bake in oven for 15 minutes or on top of stove on a griddle. If these are made up at night they can be ready for breakfast.

The Proper Way to Cook Rice. The old Creole way of preparing rice, which must be of snowy whiteness, leaves every grain distinct, tender and perfectly dry. It must be thoroughly washed and picked over, then rubbed between the hands before cooking. Place pan over fire with a quart of water, and when boiling add a cup of well-cleaned rice, a few grains at a time, so as not to stop the water from boiling, stir gently occasionally with silver fork to prevent sticking to bottom of pan. As soon as the grain commences to soften, do not stir on any account; let it continue boiling until grains begin to swell out and appear to thicken; usually this takes about 20 minutes. This can be ascertained by mashing one of the grains between the fingers; drain and set pot in the oven without uncovering.

The rice may puff or swell for 10 minutes; it must not brown, just simply dry out; shake the pot before dish-

ing and every grain will stand apart of itself, beautifully white and dry, not the sodden mass many people call boiled rice. Served with meat and gravy, it makes an appetizing dish.

Rice Croquettes With Parsley. One cup of rice, 1 quart of milk, 1 tablespoonful of chopped parsley, yolks of 4 eggs, salt and pepper to taste. Wash and prepare rice, then put to cook in a double boiler; when cooked take from fire, beat until smooth, mashing all the grains. Then add well-beaten yolks of eggs and cook for eight minutes longer, add seasoning and parsley, using white pepper; mix thoroughly, take from fire and cool. When cool form into croquettes, dip in whites of eggs (left from yolks) and breadcrumbs, fry in boiling hot fat, drain on soft paper, put sprig of parsley on top of each croquette and serve instead of potatoes.

Rice Dumplings. It was the old Creole cooks who first evolved that famous Creole dessert, rice dumplings.

They are made as follows: $\frac{1}{2}$ cup of flour, 3 cups of ground rice, 8 apples, tart and not 'overripe'; 2 quarts of milk, sugar and cinnamon, $\frac{1}{4}$ of the peel of an orange and $\frac{1}{2}$ of a grated nutmeg. Pare the apples and take out the cores, leaving the apples whole. Take the ground cinnamon and sugar, mix well and fill the cores with this mixture. In the meantime boil the rice in milk until it comes to the consistency of flour, having added the grated orange peel and $\frac{1}{2}$ teaspoonful of grated nutmeg and $\frac{1}{2}$ cup of flour. Take off fire and let cool. Then cover each apple with a thick coating of the rice and tie each dumpling in a cloth very tightly and put them in a pot of cold water. Bring the water to a quick boil and boil the apples for $\frac{1}{2}$ of an hour. When done untie the cloth and place the dumplings carefully on a large dish. Sprinkle each with a little nutmeg, put on top of each a dot of butter, set in oven for 5 or 10 minutes to brown, and serve with hard or cream sauce. They may be served without setting in oven, immediately after they have been taken from the water, may be served cold.

Handy. When you are using a spoon every week to prevent its becoming stopped.

Ground coffee sprinkled freely amongst the fur or feathers of game when packed for travelling will keep it fresh.

Before home made bread is put into the oven brush the tops of the loaves with butter, and the crust will remain moist.

After being used for fish frying pans should be scoured out with salt and hot water. This removes the fishy smell better than soda and water.

Scraps of bread should never be allowed to accumulate in the bread pan. They should be made into puddings, or browned in the oven, for ruspins.

If when poaching eggs a teaspoonful of vinegar is added to the boiling water it will prevent the egg from breaking. Also, tough meat may be made tender if placed in strong vinegar water for a few minutes.

To spread the butter when very hard have a cup of boiling water into it each time before spreading the knife, and dip the point of the knife into it each time before spreading the bread. This enables the thinnest bread to be buttered without spoiling the slice and wasting the butter.

Eggs, if cracked, can be safely boiled if a teaspoonful of vinegar is added to the water. When eggs are scarce one teaspoonful of vinegar is a good substitute in cake baking, and will make a cake light in which dripping has been used instead of butter.

Chopped ham during the winter months are often the lot of the girl or woman who has to spend a portion of her time over the sink. Keep a little jar of oatmeal handy, and after washing and drying the hands rub the oatmeal well into the skin and dust off. This dries and protects the skin.

When you are fixing a piece of wood with a screw, always rub a little talcum on the screw before putting it in; then it can be taken out much easier, even 20 years after. This is far better than having to heat one's screwdriver, because heating the screwdriver will ruin it, as the heat takes all the temper out of it.

The best thing for cleaning furniture is just ordinary brown boot polish. Rub it well with a piece of flannel, and polish up with a soft, dry duster. The effect is magical. Besides polishing the wood, it tends to darken it, and preserves it from insects. As a very little polish is necessary one small tin lasts a considerable time. Less "elbow grease" is needed than if you used the ordinary polish.

Judge (discharging prisoner). "And in the future see that you keep out of bed company." Prisoner. "Thank you, your honor. You won't see me here again."

EXPLAINS HIS RECALL



SIR IAN STANDISH MONTEITH HAMILTON, G.C.B., D.S.O.
and a veteran of eight campaigns, including the ill-fated expedition to Syria. Below him is a sketch of his recall.

PERSONAL POINTERS.

Little Paragraphs About Some Prominent People.

Sardines-on-toast are a favorite breakfast dish of the British Prime Minister.

The Prince of Wales has five uniforms since fronting

30,000 ARE INTERNED.

Costs Ten Shillings a Week to Support Each Alien.

There are almost 30,000 aliens of

on the Isle of Man, where they are being sup-

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cost of 10 shillings

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