

Cranberries In Many Guises

Not so many years ago the cranberry was deemed useful only in the making of tarts and pies, but today it is the feature in sauce, to be served with game and poultry, and in the making of puddings, dumplings, shortcakes, jams, preserves, jellies, etc.

Cranberries must not be cooked in any metal vessel, as the delicate acids of the fruit injures them by contact with metals, giving the product a medicinal taste, which is not natural. Besides, the berries assume a dull instead of a bright appearance. Porcelain, porcelain-lined or enameled utensils alone should be used in cooking. After removing all stems and defective berries, the fruit must be thoroughly washed.

To make a sauce to be served with poultry, game or meats, take one pound or one quart of berries and add three-fourths of a pint of water and three-fourths of a pound of white sugar. Boil for about 10 minutes. While boiling they must be shaken gently, but not stirred. The berries will then retain their shape and attractive appearance.

Strained Sauce.
One pound or quart of berries, one pint of water, half a pound of white sugar. Boil berries and water for 10 minutes; strain out the skins through coarser or coarse cloth; add sugar and bring to a boil. The amount of sugar and water may be varied to suit the taste, or they may be served with powdered sugar.

Jelly.
Stew in same amount of water as sauce, when well cooked, strain through jelly bag or coarse cloth. Cook the juice about 15 minutes; add as much sugar by measure as there was strained juice; boil about 15 minutes longer and turn into forms or jelly cups; dip forms in cold water to prevent sticking.

Cranberries With Raisins.
One quart of berries, half a pound of large, stoned raisins, three-quarters to one pound of white sugar, one pint of water. Stew the raisins 10 minutes, then add cranberries and sugar and cook slowly till the berries have a clear, transparent look. Do not stir, but shake often while cooking.

Pies or Tarts.
For pies or tarts with upper crust, the berries should be used whole and cooked in the pastry, using about the same amount of sugar as for sauce, and half as much water.

Tart Pie.
Line a pie dish with crust, fill deep with sauce, put narrow strips of pie crust across the top and bake.

Tartlets.
The cranberries should be stewed as for sauce before being placed in the crust, and will be better if the skins are removed.

Shortcake.
Make a tender crust of one quart of flour, quarter cup of butter, two teaspoonfuls of baking powder. Use plenty of cranberry sauce, already prepared. A dressing of thick whipped cream is a great addition.

Pot Pie.
One quart of berries, one pint of water, three-quarters of a pound of sugar. Place the fruit in a crock or porcelain-lined kettle, cover with squares of light biscuit dough and boil together 15 minutes. Serve with sauce or nutmeg and cream.

Preserved Cranberries.
Dissolve three-quarters of a pound of sugar in half a pint of water, and after bringing to a boil add one quart of berries. The berries should not be over two inches deep in the kettle. Cook until they break, then remove them with a skimmer; allow the syrup to boil three or four minutes longer. Then pour over the berries, which are ready for immediate use, or seal in air-tight jars.

Steamed Batter Pudding.
Stir the cranberries into a light batter. Serve with liquid sauce. Stir in as many cranberries as are possible. A quart of cranberries to a quart of flour is not too many.

Steamed Cranberry Dumplings.
Use cranberries instead of apples, steam about half an hour and serve with sauce, or use one-half apples and one-half cranberries.

Cranberries in Tapioca Pudding.
Soak eight tablespoonfuls of tapioca in one quart of rich milk in a pudding dish. Cook one pint of cranberries in a very little water. Remove the skins, add one pint of sugar (also a cup of large stoned raisins, if desired); cook a few moments and when cold place by spoonfuls in the tapioca and bake. When cold place a frosting on the top, made with two eggs beaten to a froth and one cup of sugar; brown lightly and serve cold with cream.

Suet Puddings.
These are greatly improved by adding the same quantity of cranberries as our fruit.

Cranberry Roll.
Roll out a plain paste. Spread with cranberries. Roll up carefully and tie in a cloth. Steam one hour.

Cake.
Four eggs, half a cupful of butter, cupful of sugar, tablespoonful of baking powder, half a cupful of flour; flavor with lemon; make in a sheet or split or pie pans. Fill with cranberry jelly, make a frosting for the top of white of an egg, two cupful of cranberry juice and sufficient powdered sugar to make it stiff. The term cup means an ordinary tea cup.

Fritters.
Make a batter with half a cupful of milk, half a cupful of sugar, one egg, one cupful of flour and about two-thirds of a teaspoonful of baking powder. Chop three-fourths of a cupful of cranberries, add to batter and fry in hot lard. Serve with very sweet sauce.

Pickle.
For seven pounds of cranberries take four pounds of sugar, one quart of vinegar, four ounces of cassia and two ounces of cloves. Tie the spices in bags and boil with the vinegar and sugar for 20 minutes. Then put the cranberries in a boiling syrup and let them cook until tender, taking care to remove them

Thursday Speaker



Miami university of Oxford, O., has done a new and stimulating thing. It has endowed a poet, essayist and dramatist, Mr. Percy Mackaye was last year appointed a fellow in dramatic literature with a professor's salary, a house and a studio, with no assigned duties except to work at his art. He is the first poet to be thus honored by an American college.

One of the objects held in view by the university for doing this is the advancement of literary art to help the country to make its contribution.

Mr. Mackaye will speak before the Drama League in the Fontenelle Thursday at 4 p. m. There will be no reserved seats.

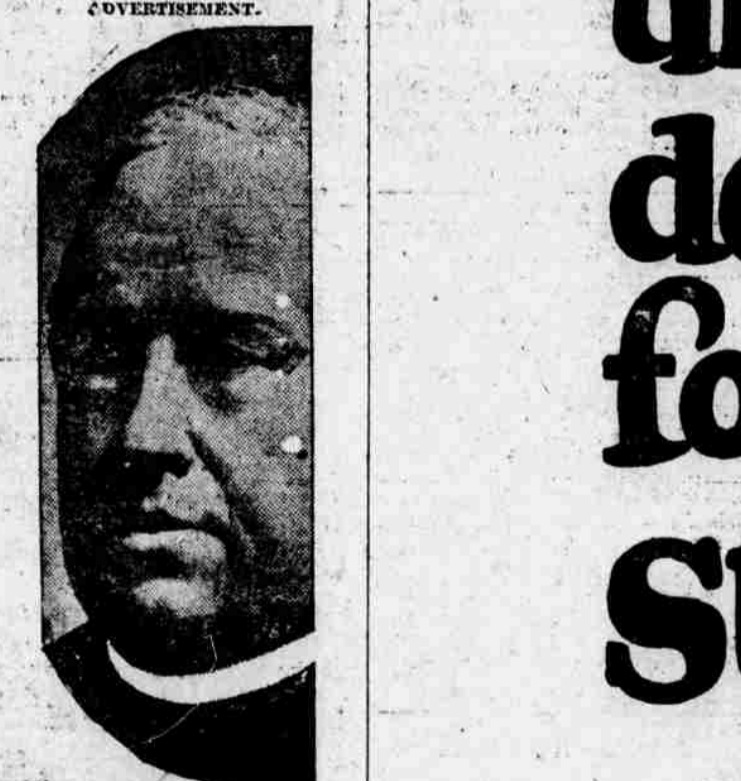
before they crack open. Skim the berries into jars; let the syrup cook a little longer and turn over the berries and put the bags of spices on top.

Frozen Cranberries.
Many prefer the flavor of frozen cranberries. The berries should be carefully picked and frozen solid, then thawed quickly by pouring over them hot water. They will require about three-fourths as much sugar as before freezing, and it will make very hard, fine jelly or jam.

Fresh cranberries are available from September until May and will keep with little loss in a cool, dry place, or they may be kept in water the year around by changing the water frequently.

Queen Josephine Sleeve.
On an evening frock make this interesting Queen Josephine sleeve. The main part of the sleeve is of plaited chiffon or georgette. It is made quite full and puffy. Stitch the lower edge on to a narrow band of velvet ribbon. Join a ruffling of embroidered plaited chiffon to the upper part of the sleeve, at the low shoulder line. Wire the edge of this ruffle with very fine silk-covered wire to keep it standing up. A Queen Josephine sleeve gives a very quaint and charming effect to an evening frock.

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My Marriage Problems

Adelle Garrison's New Phase of "REVELATIONS OF A WIFE"

The Surprise Dicky Gave Bess Dean. "I wish this fool stunt was over," Dicky grumbled as he gathered up the heavy sweaters which Mr. Cosgrove had advised him to bring. "So do I!" The echoed wish came fervently from my lips. "Don't you think it'd better take these extra auto robes, also? We can spread them over the stones when we sit down."

"You're more likely to roll yourself in one of 'em and go to sleep," Dicky gaped, "but let me warn you again, nothing doing unless you bundle dear Bessie in with you and see that she goes by-by too. I'm not in the mood to wander around the dam shore—no pain intended, dear heart, although you can take it either way—listening to Miss Dean's sprightly comments. Not this evening, not this evening, little one!"

"I'll protect you with my heart's blood," I assured him laughingly, trying to keep down an unworthy little thrill of triumph over Bess Dean. It meant a great deal to me that Dicky, instead of being attracted to the girl, as I once had known him to be because of her undeniable pulchritude, wit and charm, was growing actually to dislike her.

"I wonder what particular stunt she'll pull tonight!" He turned down the light and led the way to the door. "Do you know, I sometimes think all she's trying to do in this business is to get your goat in any way she can. What's the great idea? She hasn't any grievance against you, has she? I thought you'd always treated her pretty niftily."

A Canny Question.
Without revealing the time-honored "Piggy go to Cork" method which every wife of any mentality well knows and keeps a cherished secret in her own breast, I could not enlighten Dicky as to the reason lying underneath Bess Dean's patent attempts to make me uncomfortable. But I well remembered the time

when by exercising this method I effectually prevented Dicky from giving her the chance to pose for some magazine illustrations, a chance which she sorely coveted. That she never had forgiven me for my interference I was as sure as I was that she was trying her best to inveigle Dicky into some act of marked attention to her which should humiliate me and give her vanity the sop it craved. But I could not tell my husband this, definitely.

"I have neither the time nor the inclination to attempt to solve the vagaries of Bess Dean's mind," I said evasively. "I'm pondering, instead, how we're going to stow six persons—one of them as heavy as Mr. Cosgrove—and all this junk in your car."

"Are you going to drive, Madge? And if you are, may I sit in the front seat with you? I bounce around so in the back, and I do love to be close to the wheel. It's the next thing to being able to drive."

Why Madge Gasped.
Dicky's question was answered, I said to myself with amused exasperation. This was the "particular stunt she meant to pull." She knew very well that in all probability Dicky would drive the car, and she also knew that after her plaintive appeal there would be nothing else for us to do but to give her the seat for which she had asked. That would relegate me to the crowded back seat with Mr. Cosgrove and the twins.

I guessed that Dicky's natural obstinacy was having a hard battle with his courtesy. I wondered how

he would solve the problem and wished that she had not addressed her question to me, even as I opened my mouth to say the obvious thing, that I was not going to drive, but of course she could have the front seat. But Dicky spoke first, and his words were so surprising that for second I stared at him uncomprehendingly.

"Sure, Madge's going to drive. But you must promise if you sit in the front seat that you'll restrain that charming chatter of your and not distract the driver. We low-brow masculines in the back seat will do all the talking that's necessary."

"I do not think Bess Dean was ever more surprised and discomfited in her life. She knew, as we all did, that Dicky loves to drive better than to do almost anything else in the world. I had driven his car enough profiting by the instructions Hugh Grantland had given me on that memorable day in North Carolina, to be able to guide it along the curving mountain roads whenever I needed to do so. But I only had driven it once at night, and while I did not feel the least nervousness over the projected trip, I guessed that Dicky would be on his toes until we were safely back home again. He had turned the driving over to me only because of his fickle disinclination to let Bess Dean succeed with the plan she had made to monopolize his attention during the drive to the fishing place.

Use for Old Hose.
Don't throw way black hose. Cut off the foot portions and sew the tops and bottoms of the "legs" together; then fold once or twice, according to size of hose. They may be used to take hold of flatirons, pots, skillets, etc.

Furthermore, there is nothing better to wrap around a hot water bag or irons and plates for various warming purposes in cases of emergency. For the latter purpose sew one stocking's edge against the similar one of its mate at the top and bottom, after splitting lengthwise. In case of a wound on any part of a limb that must be bandaged protect by wrapping about the bandage a soft hose split lengthwise twice, after cutting off the foot as already described.

Noses and Throats Freed of Catarrh!



Hundreds of noses and throats all over this country from Maine to California have been freed from the annoying and distressing condition known as Catarrh. These noses and throats were pretty bad—some of them. They had been suffering for long periods. The noses had been stopped up—crusts formed—mucus gathered and made discharge which had to be constantly blown out on handkerchiefs.

Some of this mucus dropped into the throat belonging to the above nose and made them raw and sore, with an annoying constant tickling sensation.

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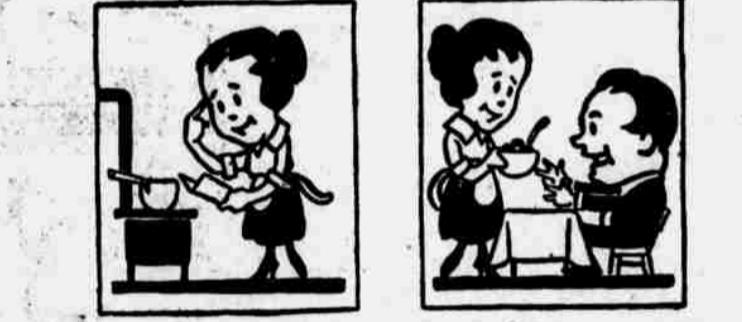
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contrary, is a grand aid to digestion, to overcome constipation and as a general conditioner to the whole system. Complete satisfaction absolutely guaranteed or the trial cost you nothing. Be sure to remember the name Mastin's VITAMON—the original and genuine yeast-vitamins tablet—there is nothing else like it, so do not accept imitations or substitutes. You can get Mastin's VITAMON tablets at all good drug stores, such as Sherman & Connell, Adams-Haight, Alexander-Jacobs, J. L. Brandeis, Hayden Bros. and Burgess-Naras and Hudson Sts., Buffalo, N. Y. Send free trial of your method to: _____

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Stewed or baked:
Heat Sunsweet Prunes slowly in water in which they were soaked. Cook under boiling point until fruit is tender. If sugar is used, add after prunes are cooked, but while hot; or remove prunes, add sugar to juice and cook until thick. To bake, put soaked prunes and water in which they were soaked in a casserole or bean pot. Cover and cook in a slow oven until fruit is tender. No sugar is required. Send for the complete Sunsweet Recipe Packet—it's free! Address—

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