

idly for five minutes to seal or cement the juices, then put back to simmer, where it can not possibly boil, allowing twenty minutes to each pound. A piece of well-boiled meat is tender, juicy and rare. The usual method of careless or hard boiling produces a stringy, dry, tough and unsightly mass. Salt should be added at the last half hour, as, if added at first,

it draws out the juices and hardens the fibre.—Mrs. Rorer.

Hot Bread for Cold Mornings

Buttermilk Graham Gems—One pint of rich buttermilk, one teaspoonful of soda, one tablespoonful sugar, one teaspoonful of salt, graham flour to make a rather stiff batter. Have the gem pans hot, grease, and drop a spoonful of batter in each pan, and bake in a hot oven until well done.—E. C.

Graham Rolls—Put an iron gem pan on the stove after greasing well; warm two tablespoonfuls of lard; take one cup of graham flour and one cup of white flour (which last has been sifted with one teaspoonful of soda) and pour into this half a cupful of good molasses and sour milk enough to make a fairly stiff batter. Dip the batter out into the hot baking pan and put into a hot oven and bake until done. The warm lard should be the last thing beaten into the batter before putting it into pans.—F. H.

Graham Gems—To make a dozen gems, beat an egg light, add one teaspoonful of sour milk, and two tablespoonfuls of sugar, stir well, add a pinch of salt, stir in graham flour to make a rather stiff batter, mix thoroughly; add one tablespoonful of melted butter, and last of all, beat in one-third teaspoonful of soda dissolved in one teaspoonful of hot water. The batter should be just thick enough to barely drop from the spoon. Bake in well-greased gem pans.—E. C.

Buttermilk Biscuit—These biscuits are made a little different from the usual recipe. Sift a quart of flour into the mixing bowl; work into the center of this one teaspoonful each of salt and soda. Pour into this a pint of thick, sour milk (buttermilk preferred), and mix till it becomes a stiff dough. Do not put a speck of shortening in. Pinch off small pieces of the dough and mould into shape, with as little handling as possible. The biscuit will be much lighter and fluffier than when put on a board and rolled with a rolling pin. Put a heaping tablespoonful of lard in the bake pan, let it get smoking hot, roll each biscuit in this as you lay them in the pan, and bake in a quick oven. They will be white and firm inside, and a crisp brown outside.—M. M.

Contributed Recipes

Here is a recipe for a Christmas cake, which should be made six weeks before it is required, in order to have it at its best. After it is made, keep it in a tightly-covered stone jar or pail, and frost it the day before used:

Cream until very light one pound of butter; add one pound of sugar and beat well together. Separate the yolks and whites of one dozen eggs and beat the yolks till thick and lemon-colored, and the whites to a dry froth. Add the yolks, then the whites to the creamed butter and sugar. Add one pound of flour, saving from this quantity one-third of a cupful with which to dredge fruit, which is to be added later. Now put in two teaspoonfuls of cinnamon, three-fourths of a teaspoonful of nutmeg, allspice and mace, each; half a teaspoonful of cloves, and two tablespoonfuls of lemon juice. Beat this well, and then add to the dough the following mixture of fruit: Three pounds of raisins, seeded and cut in halves, one pound of currants, one pound of citron sliced very thin, and one pound of finely chopped figs. Dredge the raisins, figs and currants with flour and beat into the cake dough. Butter and flour a large round pan; into this put a layer of the cake mixture, dredge the citron with flour and lay half of it carefully over the batter, cover with the remainder of the batter, lay the rest of the citron on top; cover the pan with a buttered paper, tying it down about the rim; then put to steam for three hours, then bake for one hour and a half in a

slow oven. If the brandy is omitted, in the above recipe, use the juice and grated rind of one large lemon.—I. N.

Making Apple Butter

This recipe has met with general favor with those who have tried it, as it takes up only odd times and the flavor is improved by the use of the skins: Wash the apples through at least two waters; do not peel, but cut in two in order to remove any worm eaten or defective core. Put them on to cook in plenty of water and cook until very soft; then turn them into a colander which is set over a crock or jar, and use the water which strains through for cooking the next kettle of apples. Rub the apples through the colander with a potato masher or other suitable instrument. When there is a crockful of pulp set the crock in the oven and let cook for two hours, then take out; it should by this time be boiled down one-fourth in quantity. Put into this two and one-half cupfuls of sugar (or more if you like it very sweet) and one stick of cinnamon, and set it back in the oven to cook two or three hours longer. Several crocks—

as many as the oven will hold—should be done at one time. When all are equally done, fill one crock from another until all crocks are full, or until you have enough. Gallon crocks are a good size for an ordinary family, but smaller may be used for a small family. At the last filling, the crocks should be set in the oven until the top of the butter is "glaced" or smooth, which will help keep it closed from the air. By having the apples prepared when a fire must be kept up for hours, as on wash day or ironing day, the oven can be used without interfering with one's other duties. The pulp should be stirred occasionally to keep it thoroughly mixed and cooked in all parts.

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