

dish, poured over toast, which uses the stale bread as well as any small amount of left-over fish.—Mrs. J. M. Scalloped Corn — Two cups corn, one cup milk, one or two eggs, three tablespoonfuls fat, one-half teaspoon salt, pepper, one cup bread crumbs (dry but not dried). Mix eggs, corn, milk, salt and pepper, and pour into a baking dish. Melt fat and add crumbs. Sprinkle over top of corn mixture. Bake in moderate oven until firm, and crumbs are well browned. Serve hot.—J. M. T.

Bread Cake—One cup thin bread sponge, three-fourths cup sugar, one-fourth cup butter, one cup flour, one level teaspoon soda, one-fourth grated nutmeg, one egg, one-half cup seeded raisins. Mix butter and sugar together, add sponge and beat well. Stir soda, raisins and nutmeg into flour and add to batter. Beat egg light and add last. To make doughnuts, buns or rusks use English currants instead of raisins. Bake the cake at once. Let the doughnuts, buns and rusks rise.—Mrs. Viola M.

Grand Muffins — One cup sugar, one tablespoon shortening, one egg, one cup sour milk, one and three-quarters cups flour, one scant teaspoon soda in sour milk, one scant teaspoon baking powder mixed in flour, add one cup (together) raisins and nuts chopped, one teaspoon vanilla. This makes a dozen. They keep moist a long while.—R. U. K.

Requested Recipes

Meat Pie — Cut meat into fairly small pieces. Stew in saucepan with a little water, left-over gravy or soup, salt to taste, and such seasoning vegetables as onions and celery, if desired. Thicken liquid with flour. Line baking dish with biscuit dough, pour in the meat filling, cover with biscuit dough and bake in a medium oven. Many prefer to leave out the bottom filling of biscuit dough, simply pouring the meat and vegetable filling into a large flat baking pan, covering with biscuit dough and cooking until done. The biscuit dough must be light enough so that it will cook perfectly clear through. If the quantity of meat is small, a little macaroni or diced potato may be added. Such pies to be at their best must be well seasoned. A large baking pan will make a pie large enough for a full meal for a family of six, and very little else will be desired.

Ginger Drop Cakes — One cupful baking molasses, one cupful warm water, one tablespoonful lard or any kind of shortening, four and one-fourth cupfuls flour, one-half teaspoonful cinnamon, one-half teaspoonful cloves, one-half teaspoonful allspice, a very little salt. Mix sugar, molasses and lard together. Add warm water; add soda in a little warm water. Sift spices and flour. Drop on greased pans. Sprinkle granulated sugar on top.

Brown Bread — Two cups sour milk, three-fourths tablespoon soda, one cup each of corn meal, rye meal and graham flour, one teaspoon salt, three-fourths cup molasses. Mix meal, flour, soda and salt. Add molasses and milk, put in a buttered mold (one pound coffee cans will serve), and steam three and a half hours. Fill molds only two-thirds full and cover tightly. One and three-fourths cups sweet milk may be substituted for sour milk.

Corn Meal Scrappel—One and a half pounds of shin of beef (part bone), one onion, medium size; two quarts cold water, one cup corn meal, one teaspoonful salt, one-eighth teaspoon pepper. Cook sliced onion in beef marrow or suet, add to water with meat and bone and cook until meat is tender. Let cool, skim off fat and remove bone. To remain-

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ing liquid add enough water to make one quart. Add corn meal and salt and cook one hour. Turn into a mold cool, cut in slices and brown in fat. Serve with or without gravy.

Helpful Hints

Try a cork for scouring knife and kettles; it saves the dish cloth and is always clean and handy.

In baking dark cakes or cookies if you have no sour milk use boiled coffee; it's just as good.

To fry bacon nice and crisp without curling up, add a little water in the pan while frying.

To clean fine lace, spread the lace out on paper, cover it with calcined magnesia, place another paper over it and put away between the leaves of a heavy book for two or three days. Shake off the powder and the lace will be fresh and clean as new.

If you like whipped cream, beat your cocoa vigorously with the Dover egg-beater just before taking from the fire. The effect is magical.

When clothes have acquired an unpleasant odor by being kept from

the air charcoal laid in the folds will soon remove it.

When ironing, rub flatiron on a cloth wet with kerosene. Your irons will never stick.

Don't throw away those small pieces of soap. Put them all in a Mason jar, add hot water and place it near your sink. You will always have on hand good fluid soap for washing dishes, etc.

Nothing is better for cleaning tops of stoves than a stick about a foot long and an inch or two inches wide, with a piece of emery cloth run up one side and down the other and tacked in place. It is just rough enough to take off the grease and dirt and is easily washed after it is used.

Cider may be kept sweet by canning it in glass jars or bottles. Fill sterilized jars or bottles almost full. Add two tablespoonfuls of sugar to the quart. Put the jar top on almost tight and plug the bottle tops with absorbent cotton. Put on a false bottom in a flat bottomed can with a good top; surround with

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water and boil hard for twenty-five minutes. Tighten the jar tops. For the bottles, use well boiled corks and when dry, dip them in paraffin or wax.

In making pies, cookies and biscuit use smooth white paper to roll the dough out on, instead of a kneading board. This is more satisfactory and you will have no sticky mess to clean, which saves time and labor.

To put away white dresses so that they will not turn yellow, wrap them in a piece of dark blue cambric or a sheet that has been deeply blued. White silk dresses, good lace or table linen that has been seldom used, should always be put away thus. Blue tissue paper will also serve the purpose.

To improve ordinary white paint, dissolve a piece of caustic soda, the size of a marble, in half a wineglassful of spirits of turpentine, and add to a tow-pound tin of white zinc paint. Stir well before using, and when dry the paint will have a fine gloss equal to enamel, at a very much less cost.