

annamon, 2 tablespoonfuls of mace, 1 tablespoonful of cloves, 1 tablespoonful of allspice, 1 tablespoonful of salt, 3 pounds of brown sugar, 1 quart of boiled cider. Chop the large ingredients, mix well, and pack in a crock. Or, if preferred, put in glass fruit jars of the one-quart size, and seal well. This, indeed, is the more preferable method to many, for when you can use a full quart jar at a time without exposing any additional quantity, as one must when taking only a little at a time from a large stone crock.—Mrs. M. T. C.

Requested Recipes

Boston Roast—One pound can of kidney beans, or equivalent quantity of cooked beans, one-half pound of cottage cheese, bread crumbs, salt. Wash the beans or put them through meat grinder. Add the cheese and bread crumbs enough to make the mixture sufficiently stiff to be formed into a roll. Bake in a moderate oven, basting occasionally with butter or

other fat, and water. Serve with tomato sauce. This dish may be flavored with chopped onions, other fat and a very little water.

African Stew—One and one-half cups kidney beans, one-half cup macaroni or rice, one cup tomatoes, one onion, four tablespoons drippings, seasoning to taste. Wash and soak beans over night. Cook until tender. Brown sliced onions in frying pan with drippings, add to stew with tomatoes, seasoning and the macaroni, broken into bits. Cook until macaroni is well done.

Gingerbread (such as mother used to make)—Mix together a half cup each of molasses and brown sugar, stir in a tablespoon of melted fat and a teaspoon each of ground ginger and cinnamon. Set the mixing bowl containing these in a place where they will become blood warm, then remove from the heat, mix and beat with an egg beater until the mixture is light brown. Then stir in a cup of sour milk, three cups of sifted flour and a teaspoon of soda dissolved in a tablespoon of hot water. Beat hard for two or three minutes, and bake in deep muffin pans or in a shallow baking pan. For currant gingerbread add to the above mixture half a cup of dried currants that have been carefully washed, soaked for half an hour in warm water, dried in folds of a towel and dredged with flour. For raisin gingerbread use same amount of seeded raisins halved and dredged with flour.

Bran Muffins—One egg, 1½ cupfuls milk, 1 teaspoonful salt, 2 tablespoonfuls molasses, 2 tablespoonfuls melted butter or drippings, 1 cupful bolted corn-meal, 1 cupful bread-flour, 1 cupful bran, 1½ teaspoonfuls soda, 3 teaspoonfuls cream of tartar. Mix in the order given, having the egg well beaten and the soda and cream of tartar sifted with the corn-meal and flour. Turn into well-oiled muffin pans and bake thirty minutes in a moderate oven.

Virginia Baked Ham—Six or 8 pounds of smoked ham, ½ pound peanut-butter, 6 pieces celery, or 1 teaspoonful celery-seed, whole cloves, 4 bay-leaves. Soak ham over night, drain and bring to boiling point. Remove skin, dot over with peanut-butter, stick in a generous number of cloves, and place fat side up in the roasting pan. Put a little more peanut-butter in the pan together with the celery and bay-leaves, and put to cook in a hot oven. Reduce the heat and after a few moments, put a little water in the dripping pan, and roast slowly for three hours. Serve with a sauce made of the drippings in the pan. The peanut-butter gives a flavor like that of the hams from the peanut-fed hogs of West Virginia.

Things Worth Knowing

A steel knitting needle is indispensable in the kitchen. For testing potatoes and all kinds of vegetables while cooking it is invaluable. It has no equal for testing cake.

To remove scorch marks from flannel cut an onion in half, rub it up and down, keeping the flannel quite straight, and the marks will gradually disappear; then wash in lukewarm water to remove the smell.

To clean a flatiron place a piece of beeswax between two old pieces of flannel. Dirt will thus be removed from the iron, which will be found to run very smoothly afterward.

When hanging casement curtains an excellent plan is to draw the finger of an old glove over the end of the rod before running it through the hem of the curtain. This prevents the possibility of tearing the material.

Use the double boiler for frying out fat. There will be no danger of

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burning the fat and the unpleasant odor is minimized.

You can keep pumpkins in the cellar all winter without their becoming moldy if you cover the stalk which was attached to the vine, with sealing wax.

Instead of grating an onion to extract the juice, simply press one side with the dull edge of a knife after peeling and cutting the onion in half.

When you bake a spongy cake, like an angel cake, whip the whites of eggs with a wire egg-beater. For a fine grained cake use the regular egg beater.

Chloroform is preferable to gasoline for removing stains because it leaves no lasting odor.

When you go out motoring does it annoy you to have the raindrops on the windshield obstruct your view? Just rub the surface of the windshield with kerosene before you start and the rain will roll right off.

You can make your satin or taffeta dress look like new if you sponge it with a strong tea to which a little ammonia has been added and press it on wrong side over a damp cloth.

When packing away delicate white gowns or laces sprinkle bits of white wax among the folds. This will keep the garments from becoming yellow.

You can cut the frosted cake without any difficulty if you dip the knife into boiling water.

Don't put vinegar or lemon juice into a milk sauce when it is hot, or you will curdle it. If you want a lemon flavor in a milk sauce, get it by boiling the lemon rind in the milk.

When you clean your leather covered furniture use castile soap and lukewarm water. The oil in the soap will act as a preservative to the leather.

Household Helps

Washing combs often injures the color. A good way to clean them is to use a small brush and by pulling a piece of cotton through the teeth, changing this as it gets soiled. Then rub with a clean cloth.

If the shirts and overalls will not get clean soak them, after washing, for an hour in a weak cold water starch. Then wring and dry. You will find next time you wash them the dirt will come out easily.

When boiling old potatoes add a little milk to the water in which they are boiled. Besides improving the flavor this prevents them from turning dark in the cooking.

When the glue dries up in the bottle add a little vinegar and it will resume its liquid state.

On discovering mildew on the inner walls of a house, open the windows and doors, keep fires alight for a few days, and the mildew may

easily be brushed away. Fresh air admitted to the room should prevent a recurrence.

To iron unstarched lace, place it the right side down upon a pad of ironing board covered with several thicknesses of white flannel. Over this spread carefully a damp cloth and press with a hot iron until the cloth is thoroughly dry.

The bacon will not be too salty if you put the rashers into boiling water for two or three minutes before frying them.

Try baking soda to remove the stains of burned food from the earthenware baking dishes.

To fill up nail holes in the wood-work make a stiff paste of sawdust and glue. Press this into the holes and after painting or varnishing they will be undiscernible.

If baby's blue stockings have faded try a hot bluing water in which a little alum has been dissolved. Dip the stocking into this one or more times until the color is restored.

You can avoid the annoyance of sticking corks on the bottle of glue, mucilage and similar substances if you grease the corks well with vaseline or lard when you draw them out the first time.

The linoleum will keep bright and last longer if you apply white shellac with a clean paint brush once or twice a year. The linoleum should be thoroughly cleansed and dry before shellac is used. Be careful not to lap the strokes in putting on the shellac.

Steel wool is a convenience that should be part of every kitchen equipment. It is an excellent cleansing agent. Get a package of No. 0 and use it for cleaning the inside of pots and kettles. It can be used on aluminum utensils.

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