

## TO COOK POTATOES

NEW WAYS OF PREPARATION NOT  
IN GENERAL USE.

**Croquettes Are a Welcome Variation  
from the Ordinary Methods of  
Serving—Potatoes and Eggs—  
Souffle and Pudding.**

We all know how to cook the dish of plain boiled or steamed potatoes, of which we tire sometimes, but to which we always return. But many excellent dishes can be made with potatoes and most of the recipes given here can be made with old or new potatoes.

**Potato Croquettes**—Boil six large potatoes, rub them through a sieve or beat them up with two forks; work in, while hot, a tablespoonful of butter, half a cupful of hot milk, seasoning of salt, pepper and paprika; beat in two eggs, then turn out on to a dish and allow to get cold; make the mixture into neat croquettes, using little flour, then roll in beaten egg and fine bread crumbs; fry in plenty of smoking hot fat. Drain and serve hot.

**Potatoes and Eggs**—Boil some large potatoes in their skins. Peel and cut in thick slices. Scald one cupful of cream, lay the potatoes in a fireproof dish; season with salt, pepper and grate of nutmeg. Pour on the cream, add two or three small pieces of butter and bake till thoroughly hot. Serve with some neatly trimmed poached eggs on the top.

**Baked Souffle Potatoes**—Wash well and bake in a slow oven six large potatoes. When ready, cut carefully in halves, scoop out the centers, and rub through a sieve. Weigh two ounces. Boil one tablespoonful of milk and half an ounce of butter, add the potato and beat well. Next add the yolks of two eggs, salt and pepper to taste, then beat up the whites of the eggs and mix them in gently. Partly fill the skins, bake them till light brown and puffed up well, then serve quickly, as everything "souffle" falls as it cools.

**Potato Pudding**—Rub half a pound of mashed potatoes through a sieve, add two tablespoonfuls of sugar, rind and strained juice of half a lemon, one heaping tablespoonful of butter, two yolks of eggs, three beaten whites of eggs and three tablespoonfuls of milk. Mix and pour into a deep fireproof dish and bake till well risen.

### Recipe for Fig Jam.

Cut up one pound of figs into small pieces, using small scissors for cutting.

Cover with cold water and bring to a slow boil. Simmer until soft and then add one cupful of granulated sugar. Boil until thick and then set mixture to cool.

An excellent plan when figs are to be used either as a filling for doughnuts or cakes, is to prepare them the night before they are to be used. Cut them up and cover them with the water they are to be boiled in. When soaked over night this way the figs will cook in just one-fourth the time otherwise required.

### Baking Cake.

An experienced cook says that there is no necessity of cake baked in a gas oven being over-done on the bottom if this precaution is taken: Before lighting the gas under the oven, slip out the bottom sheet of the oven, replacing it just before putting in the cake. Then the cake is not over-beated at the start. That is when the damages is done to it.

### Beef Spanish.

Two pounds cold boiled beef, three medium size raw potatoes, one bell pepper, one chill pepper, two small onions, three large ripe tomatoes peeled, small piece of butter, half a teaspoonful white pepper, half a teaspoonful salt; chop all very fine and turn out in a well greased baking pan bake half an hour in hot oven. Serve very warm from the oven.



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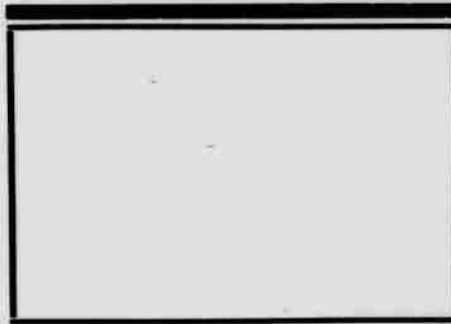
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BOTH PHONES

## LATEST TEA TABLE FITTINGS.

Almost Endless Variety is at the Command of the Housewife This Season.

New things for the tea table are seemingly endless in their variety. The "Brown Betty"—the teapot in a recent offering—is of a peculiarly lustrous china, as often blue or green as brown, and overlaid with bright silver. Of course, the creamer and sugar bowl match. Teacups are of generous size, low and broad, and of fragile porcelain. One never see nowadays the rather thick usual shaded cups that held about a thimbleful.

The spoons, to facilitate conversation, perhaps, have fancy bowls and handles representing everything almost in fact or fiction.

Other silver accessories are jam holders, for in the English fashion jam or marmalade is quite necessary at the modern tea. Then there is the wafer jar, and the tea caddy, usually in old Dutch silver. An attractive shape is octagonal with a round hinged cover.

New tea balls and strainers are selected for their oddity or originality. One is a Chinaman's head, and there are spoons united like the Siamese twins, only more so, as they fit closely face to face, although they open like pincers to scoop up a fresh portion of tea, and when they are put, closed, into hot water, their contents diffuses as from the regular tea ball. Some of the new sugar tongs are provided with a point designed to harpoon a refractory bit of lemon which so many prefer to cream in their tea. And to further burden the table there are receptacles for the sliced lemon in cut or silver-mounted glass, pierced in many intricate designs, or showing a colored crystal lining.

## The Home.

After scraping fish, rub the steel knife over an old lemon peel, and it will destroy all fish odor.

The white of one egg "cut" with white vinegar makes an excellent leather furniture polish.

Do not give the bird any fruit that is likely to attract bees to the cage or you may lose a valuable pet.

Soutache braid makes good laces for the baby's booties and it is also useful for lacing corsets and the chemise.

The curved butter knives for cutting little round pats of butter are more satisfactory if the knife is dipped into cold water or buttermilk before cutting the butter.

Kitchen faucets are quickly cleaned with any acid, such as lemon, salts of tartar, etc. Ammonia and washing powder are excellent cleaners.

Dish mops can be kept odorless only by putting them in a solution of soda water.

Do not attempt to use sour or moldy flour. Dry it out in the oven and save it for starch.

### Southern Spice Pie.

Two cupfuls of sweet milk, three eggs (yolks), one cupful of sugar, four heaping tablespoonfuls of flour, one large lump of butter, one teaspoonful of cloves, one teaspoonful of allspice, one teaspoonful of cinnamon, one teaspoonful of nutmeg, and one teaspoonful of lemon extract.

Mix and cook until thick. While this cools bake pie shells; then add the filling, using the whites of the eggs for frosting. Brown and serve cold.

### Turkish Scrambled Eggs.

Beat half a dozen eggs up with pepper, salt and chopped parsley, stir in a tablespoonful of melted butter in a stewpan, and when lightly cooked arrange as a border around a hot dishful of chicken livers sliced and fried. Pour over all a piping hot tomato sauce flavored with onion.