

CASSEROLE COOKING RECIPES

Fish Cooked in This Style Delicious—Beats All Kinds of Old Time Hashes and Stews.

Beef en casserole.—Take 2 pounds of skirt of beef and cut into neat pieces. Melt a small piece of butter in the casserole and fry in it two finely-sliced onions and one carrot and turnip cut into dice. Move the vegetables to one side and lay the pieces of meat in the butter and fry for a few minutes on both sides. Sprinkle with salt and, if liked, add a little chopped parsley. Put the cover on closely and place the casserole either on the stove or in the oven for about three hours. Skim well before serving.

Fish cooked en casserole is delicious. Take as many fillets of plaice, haddock or whiting (in fact almost any kind of fish that is liked) as are required. Season with pepper and salt and spread each with some forcemeat. Roll each piece and place in the casserole, which must be well-buttered. Add half a pint of fish stock (made from the bones and trimmings), sprinkle with chopped parsley, cover closely and cook for about twenty minutes. Another method is to fry three tiny onions in the butter before putting the fish into the casserole. Then sprinkle with flour, pour in the stock and let it come to the boil. Draw the casserole from the fire and let the fish cook in the sauce for half an hour.

These are the recipes for homely casserole cooking. The addition of a few button mushrooms, some highly seasoned forcemeat balls, oysters, peas, etc., will transform a plain dish into one which may grace the table of a king; and when once the art of casserole cooking has been mastered, varieties of flavoring, etc., will suggest themselves to even the most ordinarily intelligent "general," and the insipid stews and hashes with which we were wont to be regaled become, happily, things of the past.



When ironing starched clothes, if the iron is dipped quickly into cold water each time when taken from the stove the starch will never stick and the clothes iron smooth and so quickly you hardly realize you're started before you're done.

Powdered boracic acid sprinkled on lace yoke or collar, then laid away for a day or two, then well shaken out, will remove the soil.

Fasten firmly at the center of back tape or ribbon, which is run through beading in underwear. This keeps it from being pulled half out or lost entirely in laundering.

Linen pieces should never be put through the wringer if you would avoid the little wrinkles that are so hard to press out. Small tucks will iron smoother and look better if ironed on the wrong side. If knit wear, bath towels, etc., when taken from the lines are smoothed with the hands and put on the bars to air, will be ready to put away by the time the bars are needed, for the ironed clothes. To avoid the unsightly fold so often seen on top of a sleeve of starched shirt waists, fold at the seam, iron the upper, then the lower side, not letting the iron within an inch or two of the edge; then open the sleeve, fold with the unironed part in the center of the sleeve and press carefully.

Delicious Dessert.

Cut even slices of bread not less than one day old, butter and stack three or four high. Heat fruit juice left from canned fruit or melt a glass of jelly, adding enough water to cover the bread which has been placed in a dish deep enough that the liquid can cover the bread. Have the liquid hot and let it stand on bread until thoroughly soaked and then allowed to get cold. Turn bread out on plate and slice like layer ice cream. Serve with plain or whipped cream. When canning fruit it is a good plan to put any surplus juice in pint cans for this purpose.

Hungarian Goulash.

Cut one pound of good round steak into inch cubes and add an equal quantity of thinly sliced onion. Put one-half cup butter into a large saucepan and when it bubbles put in the meat and onion. Let it brown slightly, then stew slowly for three hours, or until the meat is tender. Do not add water, as the juice from the meat and onion will make a gravy. One-half hour before it is done add salt, paprika, and a little stewed tomato. Be sure to add entire amount of onion. Is none too much.

Corn Pudding.

Scrape half a dozen ears of corn, beat two eggs together, add half a teaspoonful of salt and a tablespoonful of sugar and mix with the corn kernels. Stir in one and a half cupfuls of milk and pour the whole into a pudding dish. Bake the mixture two hours and serve as a vegetable.

Water Sponge Cake.

One egg, one-half cup sugar, one-half teaspoon lemon juice, three table-spoons cold water, two-thirds cup flour with one even teaspoon baking powder. Beat yolk, add sugar, and beat again; add lemon juice and water, then flour, lastly the white of egg beaten stiff.

WATER TROUGH FOR FOWLS

Convenient Receptacle for Chickens to Drink From Is Necessity on Stock Farms.

On a stock farm, where chickens are being raised, it is important that water is always convenient for them, or they will often drown in attempting to drink from the stock tanks, especially when the water becomes a little low. It is advisable to have water in as many different places as possible, in receptacles convenient for them to drink from. Old fruit cans,



Chicken Trough.

either round or square, can be made to answer the purpose of a good watering trough. The tops of the cans should be pounded down, not cut, so as not to injure the fowls' feet should they step over them. Any box that will hold a dozen or more cans, set close together that they cannot be upset, will answer the purpose for a frame. If small chicks have access to the frame, clean stone should be dropped in the cans; then they can easily climb out before drowning.

GIVE CHARCOAL TO POULTRY

One of the Best Stomach Correctives That Can Be Found and Is a Necessity for Chickens.

Charcoal is one of the best stomach correctives that can be given to man or beast and is a necessity for healthful chicken raising. When soft feed in the way of mash is fed to the fowls, charcoal is very essential, for it corrects any tendency of the food to sour and greatly assists the process of digestion. It has been proven that all poultry will grow and fatten faster and the meat will be more delicious in flavor when charcoal is fed to them regularly; in fact, in all the large fattening plants charcoal is regularly fed to all the fowls in the fattening coops. Charcoal can be purchased at any poultry supply house, but can easily be manufactured at home. If you burn wood in your stove, there will be plenty of charcoal in the ashes to feed a large flock of fowls, if you don't burn wood, take some corn cobs and put in the oven till they are thoroughly charred. Corn and cobs may also be partly charred at times and fed to the hens with profit.

The Farm Poultry.

With the common knowledge of the earning of the farm flocks have come a desire to keep more fowls and make their keeping a special department of the farm operations.

On most farms it will prove better and more economical to allow the poultry free range during favorable weather and fence off the lawn and garden.

The gains made by chickens during the summer are rapid and poultrymen are fast beginning to realize that if they have large healthy birds they must have abundant range during the period when they are growing and developing.

Purifying the Yards.

Frequent rains and excessive heat will cause the yards to be in a very unhealthy condition, unless the surface soil is spaded or turned under in some manner, especially on heavy clay locations. If spading is too laborious, then the yards may be benefited by sprinkling them with a solution of copperas or blue-stone, dissolving one pound of the mineral in two gallons of water and sprinkling through the nose of an ordinary watering pot. A few spoonfuls of carbolic acid in the solution will also be of an advantage.

POULTRY NOTES

Hot coops mean colds and roup by and by.

Too much sun is as great an evil as too little.

A serious setback in growth is never fully recovered.

It is easy to hold cockerels too long and feed away the profits.

Market everything not making valuable use of every kernel it eats.

If your chicks are ailing and you don't know the reason, look for lice.

One bad egg may lose a customer and puts a question mark on the week's production.

Moulting is a great strain. Give nourishing food. A little iron tonic in the water is good.

Fresh bones from the butcher shop, pounded fine, are superior to the commercial bone meal.

Green food is cheap feed, and hens will lay much better than when kept on an exclusive grain diet.

The profits with poultry are largest when the fowls can eat what would otherwise be thrown away.

Nine-tenths of the young chicks die from being infested with lice and mites. Grease on the head and under the wings is good.

During the very hot weather the chickens get dumpy and lose their appetite. A change of food during this period will help them. See that they have plenty of pure, fresh water.

HERE IS A CHANCE

TO GET THIS

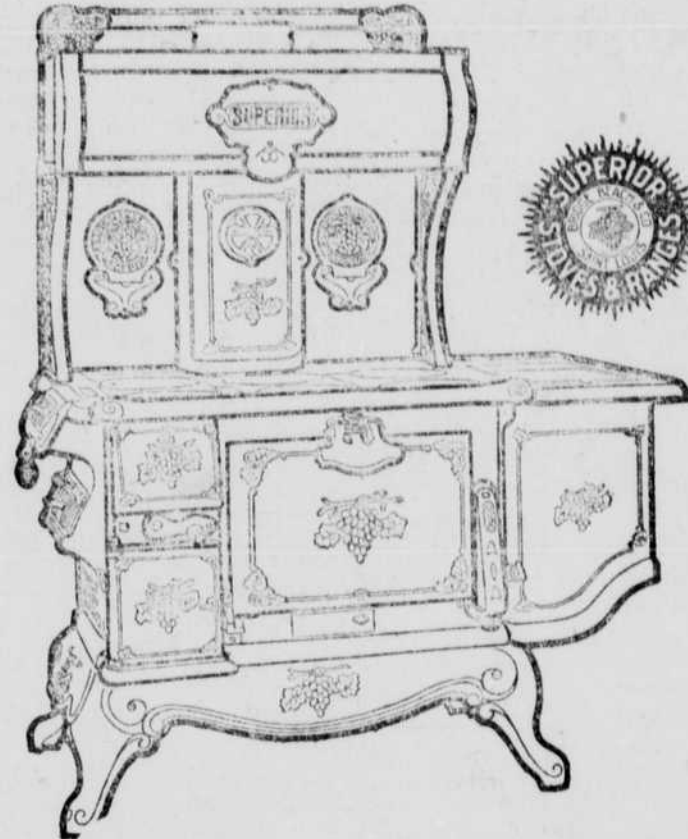
\$55.00

Bridge, Beach & Co.

Superior Cast Range

AT YOUR OWN PRICE

FIRE BACKS
Guaranteed to
Last 5 Years for
Coal, 15 Years
for Wood,
and they last
longer.



Has the **TRIPLEX**
GRATE which
clears the fire box
of cinders and
ashes in two
seconds, without
dust or noise.

Call at Shildneck Bros. any time before November 19th, 1910 and you will be supplied with a card upon which to write your name and address and the amount of your bid and place it in a sealed box which will be opened at

3 O'clock P. M., Saturday, November 19th, 1910

and the card bearing the name with the highest bid gets the Range. We consider this Range the best value on the market for the price (\$55.00) and it is likely some one will get it for considerably less. Why not you? This range is the result of 75 years progressive effort of one of the largest stove makers in the world. A firm who has always catered to the best trade and never attempted to build a cheap article. They make stoves especially adapted to soft coal, which outlast all others. Call and see the Range and place your bid early.

Shildneck Bros., Salem, Nebraska

Cooking Helps.

Serve a loaf of baked dressing with your roast of beef.

Try a spoonful or perhaps two or maple syrup on your warm apple pie.

Arrange cold rice in balls, roll in cocoanut, and serve with boiled custard.

Keep a box of parsley growing in your kitchen window or on your back porch and use it for dressing, tomatoes, bacon, or chopped for sandwich filling.

Cut side salt pork thin and fry a crispy brown. Garnish with lemon quarters and parsley and you will not miss the more expensive bacon.

Stewed Apples.

The cores should be removed from the apples before peeling. When peeling be careful not to break them. Cover with water in which a cupful of sugar is dissolved, and stew gently until the apples are transparent. Lift them from the syrup with a strainer and place in a glass bowl. When perfectly cold fill the centers with red jelly and, if desired, mask the tops with a spoonful of orange marmalade. Stew down the syrup until it is quite thick, season with lemon juice and pour it around the apples.

Salted Veal.

Put one tablespoonful of butter in the chafing dish, when hot add three tablespoonfuls of cream, seasoning of salt and pepper, dust of powdered sage and red pepper. When very hot add one cupful of veal cut in dice, allow to heat thoroughly and serve. This is a delicious way of serving veal, and will often taste so much like chicken that it can scarcely be recognized as anything else.

His Lucky Escape.

"Thank heaven!" exclaimed a man watching the ticker tape mark the fall of stocks.
"Are you short of the market?" asked a man, dripping with the perspiration of heat, humidity and excitement.
"Oh, no."
"Did you get out in time, then?"
"Oh, no."
"What are you so thankful about then?"
"Why, they broke me, but if I had had any more money they would have broken me harder."

In Britanny Matrimonial Candidates Are Herded Together and Married in a Bunch.

Over in France they have a way of getting rid of all the undesirable features which in the United States go with getting married. They have the scheme in operation in Britanny.

In Britanny they do away with the best man and bridesmaids and ushers and other such impedimenta strewn in the path of the American celebrants of the matrimonial ceremony. Even the dressmaker and the milliner and the florist are given the laugh. Their goods aren't needed. The caterer is the only tradesman who profits.

About the middle of January every year there is a general round up of all the men and women who have been engaged within the twelve-month. They are herded together in one place, and on the appointed morning along comes the priest and marries them in a bunch. No fuss, no feathers, no "Lohengrin" or Robin Hood stuff, no ushers or bridesmaids to carry away your stickpins and your brooches. And everyone wears the national costume, simple in construction though gaudy.

There were 27 couples married at Plougastel January 11, 54 people, 54, count them. Among the 54 were only four names. Everyone married was a Legall, a Jesequel, a Thomas or a Kazeneuff. Fifteen of the brides were named Marie and three were named Marie Legall.

The caterer got his rake off from the barbecue which followed the ceremony. He served 27 sheep, and six cows at the wedding breakfast.

Keeps Family Prisoners.

An almost incredible story comes from Naples to the effect that a wine-merchant named Rea, who appears to be out of his mind, has been keeping his wife and eleven children shut up for the last five years in twelve different rooms in a country house near Naples. He seems to have watched over his prisoners with the utmost vigilance, feeding them with small portions of maize, potatoes, eggs, and sometimes of fowl. He recently allowed two of the eldest sons to take short walks in the neighborhood of the house. Although under close supervision, they managed to make their plight known to some neighbors, who in their turn informed the police, with the result that the father was at once arrested. The release of the prison-

CALUMET BAKING POWDER

The wonder of baking powders—Calumet. Wonderful in its raising powers—its uniformity, its never failing results, its purity.

Wonderful in its economy. It costs less than the high-price trust brands, but it is worth as much. It costs a trifle more than the cheap and big can kinds—it is worth more. But proves its real economy in the baking.

Use CALUMET—the Modern Baking Powder.

At all Grocers.

Received Highest Award World's Pure Food Exposition

ers afforded a very touching spectacle, the meeting between the mother and her sons after five years' separation being most affecting.

Burlesque Wedding Guests.

Ponibot, a Paris caricaturist, having determined upon so commonplace a step as getting married, decided that he would be married in no commonplace way. He asked all his friends to the wedding, but there was a sine qua non condition attached to the investigation. You had to go with a "made-up head," or you would not be admitted. Preferably you were requested to make up as a country cousin at a village wedding. Some guests arrived as ancient peasants, others as village idiots. There were several bluff squires and rural elderly gentlemen with means, a number of retired officers and exuberant uncles from the south, besides fierce military gentlemen from the hottest stations of Algeria. The only persons who wore their natural physiognomies were the couple most concerned. They had drawn the line at making up themselves as a burlesque bride and a comic bridegroom.

MAIL ORDER PIRATES

They sail the high and low seas of commerce. They pay millions a year for advertising. Their profit is millions. Spike their guns with generous advertising in this—your home paper.

Use the mail order's own weapon—**ADVERTISING**

(Copyright, 1910, by W. N. U.)