

Sunday Dinner Menu and Selected Recipes

BREAKFAST. Oranges. Cereal and Cream. Fish Balls. Breakfast Rolls. Toast. Tea and Coffee. LUNCHEON. Cold Corned Beef. Whole Fried Potatoes. Rolls from Breakfast. Asparagus a la Vinigrette. Heated Crackers and Cheese. Cake and Jam. Ginger Ale and Grape Juice Planch DIENER. Julienne Soup. Roast Lamb with Mint Sauce. Green Peas, Young Carrots, mixed. String Beans with Bacon. Home Made Ice Cream. Black Coffee.

Quick Nut Loaf. Mix two cupfuls of graham flour (not sifted), one cupful of pastry flour, two-thirds cupful of brown sugar, three teaspoonfuls of baking powder and one teaspoonful of salt. When thoroughly mixed, add two cupfuls of buttermilk, one and one-eighth teaspoonfuls of soda and one cupful of pecan-nut meats, finely cut. Turn into a buttered breadpan and bake forty-five minutes in a moderate oven. The butter used for sandwiches should be worked until creamy, before spreading. If you wish them very thin, it is a good idea to spread the bread before cutting from the loaf. Sandwiches which are prepared several hours before serving time may be kept fresh by wrapping in paraffin paper, or in an old napkin wrung as dry as possible out of hot water.

Boston Brown Bread. Mix and sift one cupful of rye meal, one cupful of granulated cornmeal, one cupful of graham flour, one teaspoonful of soda; then add three-fourths cupful of molasses and two cupfuls of sour milk. Turn into well-buttered molds, adjust butter covers and steam two hours. Molds should never be filled more than two-thirds full. For sandwiches use one-pound baking-powder boxes. The sandwiches are then circular in shape, without waste in cutting. For steaming, place molds on a trivet in kettle containing boiling water, allowing the water to come half-way around the mold, cover closely and steam, adding more boiling water as needed. One and three-fourths cupfuls of sweet milk may be used in place of the sour milk.

Almond Meringues. Blanch one-half pound of Jordan almonds, finely shred one-half of them, and brown in a slow oven. Put one-half cupful of sugar and one-fourth cupful of water in a saucepan, and when boiling-point is reached add remaining almonds, and cook until the syrup is of a golden-brown color, stirring frequently. Turn into a pan, cool and pound in a mortar. Beat whites of four eggs until stiff, and add gradually one and one-fourth cupfuls of powdered sugar, one-half teaspoon vanilla, and one-fourth teaspoonful salt; add powdered almonds. Shape by tablespoonfuls on paper placed over a wet board, sprinkle with shredded almonds, dust with powdered sugar, and bake in slow oven twenty-five minutes.

Creole Ice Cream. Use six cupfuls of cream, one of maple syrup, half a cupful of sugar, caramelized, one of almonds, half teaspoonful of salt and one tablespoonful of vanilla; color with caramel coloring. Blanch the almonds, cut crosswise in pieces, and brown in the oven, then chop fine. Caramelize the sugar, and add slowly to two cupfuls of scalded cream. As soon as the sugar melts, add maple syrup, nuts, salt and the remaining cream. Cool, add the flavoring, color to about the shade of coffee and freeze.

Saratoga Chips. Slice thin, into a bowl of cold water, medium-sized potatoes. Let stand one and a half hours, changing water twice. Drain, plunge into boiling water, and let boil one minute. Drain, and place in a pan, plunge into cold water. Dry between towels. Fry in hot fat until browned, keeping in motion with a skimmer. Remove to dripping pan, lined with brown paper; sprinkle with salt.

Dreamworld Muffins. Two cups of flour, one-quarter cup of sugar, one-half teaspoon of salt, one-half teaspoon of soda, one cup of sour cream, one egg beaten light. Mix in the order given and beat well. Pour into well-greased muffin pans and bake thirty minutes.

Peas and Carrots. One cup of carrots cut in dice and cooked, two cups of cooked green peas, four tablespoonfuls of cream, one tablespoonful of butter, salt and pepper. Put the carrots and peas in a stewpan, add cream, butter and seasoning and heat. Serve in the center of the crown roast.

Cream Cheese and Cherry Salad. Make small balls of the cream cheese; stone the cherries. Cut the cheese in halves and place a half cherry on two sides of the cheese ball. Serve on hearts of lettuce, with French dressing, highly seasoned with paprika.

Lead Watermelon. Cut the pulp of watermelon in little cubes, sprinkle with sugar and a little salt and cinnamon. Put in an ice cream freezer or pan, surround with ice and salt and let it remain forty-five minutes. Serve in champagne glasses.

Japanese Eggs. Three hard-boiled eggs, cut lengthwise and yolks removed; three sardines minced fine; 1/2 teaspoon of salt, one tablespoon of butter, a few grains of cayenne, one and one-half cups of hot boiled rice, one cup of tomato sauce. Mix the egg yolks, sardines, butter and seasonings; form into six balls and place in the halves of whites. Arrange the rice on a platter and white the eggs on the rice. Pour the tomato sauce around the eggs.

Crabs a la Somerset. One pint of crab meat, three table-spoons of butter, one-half teaspoon of salt, a few grains of cayenne, yolks of three eggs, one tablespoon of lemon juice, one-half cup of thin cream. Cut crab meat in small pieces. Melt the butter, add crab meat, seasonings and lemon juice. Cook five minutes. Add cream. Then add the egg yolks slightly beaten. Cook until the eggs thicken and serve at once.

Blackberry Jam Cake. One-half cup of butter, one cup of sugar, three eggs, three table-spoons of milk, one and two-thirds cups of flour, two teaspoonfuls of baking powder, one-half teaspoon of cinnamon, two-thirds

cups of blackberry jam. Cream the butter, add gradually the sugar; add the yolks of eggs well beaten. Sift the flour, baking powder and cinnamon together and add with the milk to the other mixture; add the jam and the whites of eggs beaten stiff. Bake in Washington pie-tins. Spread boiled frosting between the layers of cake and cover the top with the frosting.

Ginger Pear Chips. Wipe eight pounds of pears with a piece of cheesecloth wrung out of cold water, remove stems, quarter, core and cut in small pieces of uniform size. Put in a granite-ware kettle, add four pounds of granulated sugar and one-fourth pound of Canton ginger cut in small pieces. Cover, and let stand over night. In the morning add four lemons which have been wiped, sliced and cut in small pieces, removing all seeds. Bring to the boiling point and let simmer two and one-half hours.

Gooseberry Catsup. Pick over, wash and drain five pounds of gooseberries. Put in a kettle and add four pounds of sugar, two cupfuls of cider vinegar, one and one-half table-spoonful each of cloves and allspice. Bring to the boiling point and let simmer two hours. Fill bottles and seal.

Gooseberry Relish. Pick over, wash and drain five cupfuls of gooseberries. Add one and one-third cupfuls of raisins from which seeds have been removed and one onion, peeled and sliced. Chop, or force through a meat chopper, put in a kettle and add one cupful of brown sugar, three table-spoonfuls each of mustard, ginger and salt, one-fourth teaspoonful of cayenne and one teaspoonful of turmeric. Pour over one quart of vinegar, bring slowly to the boiling point and let simmer forty-five minutes. Strain through a coarse sieve, fill bottles with mixture, seal.

Preserved Damsons. Wipe damsons with a piece of cheesecloth wrung out of cold water and prick each five or six times, using a large needle; then weigh. Put three-fourths their weight of sugar in a large stewpan and to each pound of sugar add one cupful of boiling water. As soon as sugar and water reach the boiling point, add plums a few at a time, that fruit may keep in better shape during the cooking. Cook until plums are soft, which may easily be determined by piercing with a small wooden skewer. It is an excellent idea to use two kettles, that the work may be done more quickly and the syrup does not cook too long a time.

Wipe five pounds of plums with a piece of cheesecloth wrung out in cold water, and prick each five or six times, using a large needle. Put two and one-half pounds of brown sugar in a saucepan and pour over one quart of vinegar; then add two ounces of cloves, one ounce of stick cinnamon, broken into pieces, one ounce of allspice berries and one ounce of mace (all tied in a piece of muslin). Bring mixture to the boiling point and let boil ten minutes. Pour over plums, cover, and let stand over night. In the morning drain plums from syrup again, bring syrup to the boiling point, let boil ten minutes and pour over plums. Cover, let stand over night, drain, and repeat the process a third time.

Green Beans Jump High on the Market

Wax and green beans have jumped from 35 cents to \$1 a basket, the heat having dried a considerable portion of the crop so that it is practically unfit for marketing purposes. Green peas, too, have dried up and merchants have sent to Colorado for a supply.

Lettuce, radishes, rhubarb, beets, turnips and carrots are very plentiful and are selling at a reasonable figure. Lettuce is sold six bunches for a nickel; radishes, eight bunches; rhubarb, two bunches of beets, turnips and carrots, six bunches for 5 cents.

Corn on the local market is of very poor quality, the dry weather having done it much damage. It sells for 12 1/2 cents a dozen ears.

LETTER CARRIER PICNIC WILL BE HELD IN AUGUST

Omaha letter carriers have set the date for their annual picnic for Saturday afternoon, August 10. It will be held at Courtland Beach. The postmaster has granted the half holiday for the picnic and the arrangement of the program is now in the hands of a committee of five consisting of E. B. Alexander, Arthur Asher, D. W. Tillotson, William Book and Ernest Kopald. There are 165 letter carriers daily delivering mail in Omaha, and it is the hope of the committee to get all these out with their families for the annual afternoon of frolic.

BANKERS MORTGAGE LOAN COMPANY PREPARES OFFICES

F. McGovern of Fremont and George N. Seymour of Elgin are in Omaha. Mr. McGovern is vice president of the Bankers Mortgage Loan company and Mr. Seymour is one of the directors. Officers of this company held a meeting in their offices on the second floor of the '30 building Thursday evening, making arrangements for the opening of business in quarters that probably will occupy the entire east section on the second floor of the Bee building. T. B. McPherson, president, and W. E. Farlow, one of the directors, were the other officers who attended the conference.

MORMONS GO TO IRELAND TO SEEK SOME FARMERS

Twenty-three Mormons, most of them young men, all from Utah and in charge of Elder Wells of Salt Lake City, passed through Omaha en route to England and Ireland, where they will carry on a campaign, inducing farmers to settle in Utah and Idaho.

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Good Things to Eat for Sunday Dinner

Wax and green beans have jumped from 35 cents to \$1 a basket, the heat having dried a considerable portion of the crop so that it is practically unfit for marketing purposes.

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