Good Things for the Table---Offerings of the Market---Household Hints

Tested Recipes

Circo and Almond Cake.

I cupful butter or 1 cupful sugar
cupful manufactured sbortening amenda, chopped
poud shredded cupful sifted four
tempoonful powdered mace powpowder.

dered mace
Cream butter and sugar; beat in egg yolks, one at a time; add citron, almonds, flour, baking powder, and salt. Lastly, fold in the stiffly beaten egg whites. Turn into a cake pan lined with buttered paper and bake one hour in a moderate oven.

Fried Cueumbers.

I large cucumbers
Halt
W cupful butter
Little stock
I teaspoonful sugar
Vinegar
Carene
Parsier
Tomato Sauce

Part for trying

Peel the cucumbers and cut them into sections about an inch and a half in length, and divide each piece in two. Take out the center part of each, sprinkle over with salt, and let stand for about an hour. Wash well and cook in the butter, stock, sugar, a little vinegar, cayenne, and the onion, which has been chopped. Cook about fifteen minutes and then drain the cucumbers well. Make a batter of the egg, milk (or water), each piece of cucumber in the batter and fry to a golden brown in hot fat, Take up, drain, sprinkle with salt, rand manipulation of it while it is still very warm.—Mothers' Magazine.

Black Current Brandy.

Raspberry Brandy.

Bruise the finest ripe raspberries with a wooden spoon and strain through a fiannel into a stoneware lar. Measure and to each quart of tuice add one and one-fourth pounds of the best cube sugar. Stir well, tower closely for three days and then strain off the clear liquid. To every quart of the raspberries add two quarts of brandy, bottle and in two weeks it will be ready for use.

Gooseberry Brandy.

Half fill a bottle with the best gooseberries, which must be quite ripe and have been steramed and asied. Put in two pieces of cube sagar and almost fill the bottle with brandy. Cork close, shake a little twice a day for four or five days, and then use.

ASK YOUR GROCER ABOUT

ME1ZGER'S

"Money-Saving"

Bread Selling

and heap on a serving plate, garnishmanufactur-is pound blanched
atmends. chopped
a cupful sugar
imanufactur-is pound blanched
atmends. chopped
a cupful sifted four
shredded 1 teaspoonful sait
1 teaspoonful haking
poonful pow- powder.
mace

m butter and sugar; beat in
butter

Soak gelatin in the cold water five Soak gelatin in the cold water five minutes. Add onion and celery to stock, bring to boiling point, let boil three minutes, and pour over soaked gelatin. Add lemon juice. When mixture begins to stiffen, add veal, pimentos, and chopped parsley. Turn into a brick mold, which has been dipped in cold water, and chill. Remove from mold, and cut in slices for serving. Ham, beef, or chicken may be used in place of the veal, or a combination of several of these.

Pulled Chocolaste Candy.

1 cupful light 1 square bitter malasses or syruy chocolaste, grated to the color of the candy.

1 teapponentul vapilis

Boil sugar molasses, and cream together for fifteen minutes; add grated to chocolate and boil until the candy, sets brittle when a little is dropped in cold water. Remove from fire; add

Carrot Wine. Vash and scrape the carrots, cut m is pieces, put into a wooden tub I bruise with a mailet or rollingpin wooden potato masher is good), every five pounds of carrots add a gallon of cold water. Let it stand three days, stirring well three four times each day, and on the rith day strain through a hair sieve coarse cloth. Add three pounds of par, stir until quite dissolved and m add the grated rind of a lemon. It has been compared to the liquor remain in the tub for days more, by which time the fernation should have subsided and a last formed, which should be skimd well off. Put in a cask, with one-ff ounce of isinglags and in a forthat cork down. Cherry brandy is an old friend, but good many people do not realize it there are other fruits which can made into brandies and are equally od cordials. Gooseberries, black runts and raspberries are all used this purpose in Europe, the folwing recipes being old and well sted: Fruit Drinks Sentenced to Pen For Stealing Auto

James Sinclaer pleaded guilty before Judge Leslie when arraigned on a charge of stealing an automobile and was sentenced to from one to seven years in the state penitentiary.



American Beauty

UR regular Vanilla Ice Cream served in a tall glass together with crushed strawberries, fresh or preserved, garnished with a bit of fruit, produces an exceptionally attractive form of home dessert.

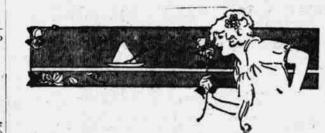
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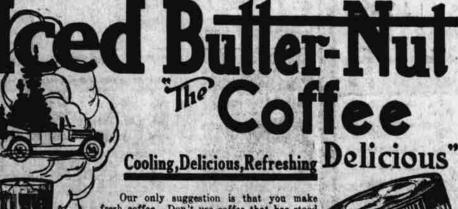




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t some markets, Fremont,
6¢; 16¢ and 28¢
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bottle 3¢ Pop, per bottle, 4¢; 2 for...
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Dr. J. Arthur McClintock Says: "Pasteurization Must Come"

(News Item, Omaha Bee, July 18, 1916.)

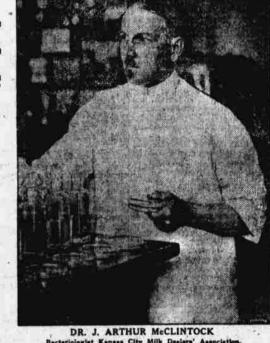
All Large Cities Will Have to Come To Pasteurization F

All large cities will have to come to pasteurization of their milk supply sooner or later, avers Dr. J. Arthur McClintock, bacteriologist representing the Milk Trade Journal, who has been in Omaha for almost a week.

For several years Dr. McClintock was consulting bacteriologist for ninety independent dairies in Kansas City. "For a long time I fought pasteurisation," explained the doctor before leaving for Ames, Ia., "and I thought Kansas City could get along without it, but it must come. There are some objections to pasteurization, but they are overcome by the desirable features. I am now especially favorable to "in the bottle" pasteurization. This means placing the milk in the bottle first, and then heating to the required temperature.

At the present time Dr. McClintock is making investigations of "clarification" in all the principal cities of the country. He reports that so far it has been demonstrated that clarification reduces the bacterial count very materially. He has no doubt but that it will be required in every large city before many years.

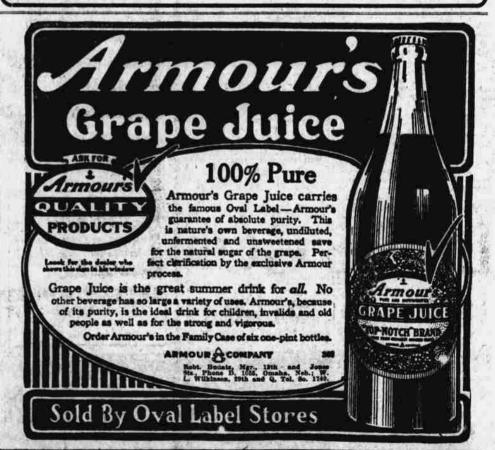
Just One More Authority Added to a long list



teriologist Kansas City Milk Dealars' Association. mer Bacteriologist Philadelphia Bureau of Health ducted Labersteries in Chicago, Indianopolis, Kan-sas City and Memphia. satigated important spidemics of typhoid in Scran-ton, Pa., and Tranton, N. J.

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