

# THE BEE'S PURE FOOD PAGE

## Women's Interests

### Winter Entertaining

She may be your friend, visiting in your home, or she may be a newcomer whom you wish to introduce to as many of your acquaintances as it is possible; you want them to know her and you want to give her a good time. A luncheon to the very nicest women in your circle of acquaintances is a good answer to this question.

Luncheon is an intimate sort of a meal and a limited number being present, your guest has an opportunity to get well acquainted with them all. The customary time is 1 o'clock and guests are expected to arrive promptly or a little before that hour. The table is set with a centerpiece and doilies at each place, instead of the table cloth reserved for dinner and it should be made attractive with flowers or a growing centerpiece, and little dishes of small, hard candies, olives and other relishes. If the meal commences with a fruit or shell-fish cocktail, this may be put on the place plates before the guests enter the dining room. During the winter cocktails of a reliable brand of canned shrimps or shredded lobster make an appetizing first course. If you are not a skilled cook, or if you are, you will get excellent results by using the prepared cocktail sauce.

One hot dish is sufficient for a meal of this sort. If possible have something that is novel and not too difficult to prepare. The morning before guests-for-luncheon is never a very long one. Crisp warm rolls are generally served, and a salad and a sweet dessert complete the meal.

It would add a little variety to the meal to leave the table after the dessert is finished and serve small cups of black coffee in the living room. This gives an opportunity for your guest of honor to talk with those who have not sat near her at the table, or to make some plan for future meetings. When the coffee is finished the people begin to leave, the guest of honor generally being the last to say good-bye to her hosts.

### Adjusting Your Recipes.

In times of plentiful production and cheap foods the matter of using just the amount of food necessary to make a dish appear, taste and digest to the best advantage, rested with the whim of the one manipulating such foods.

Today, it is a matter of efficient management to use just enough food, wasting none. All modern recipes are given out with the measurements level. See that you make all cooking measurements as specified in the recipe.

In making up a recipe the following points will be helpful.

When substituting vegetable for pure leaf lard, use the same quantity of either shortening. Use one-fourth less than of butter.

When substituting oleomargarine for butter in baking, use less of the oleomargarine. This is because

there is considerably more moisture in butter than oleomargarine. Pure leaf lard and vegetable are practically free from moisture, thus every bit used acts as shortening.

Substitute Louisiana cane syrup for some of the sugar called for. This will help to a great degree in stretching the sugar supply.

One may use rolled oats, rice or canned hominy as a part of every bread recipe, when wheat flour is high.

### Measuring Ingredients.

Flour, meal, powdered and confectioners sugar and soda should be sifted before measuring. Mustard and baking powder should be stirred to lighten; because on standing in cans it settles. Salt lumps and should be broken.

A cupful means all the cup will hold. To measure a cupful fill lightly and level over with a case knife, care being taken not to shake the cup. Measure tablespoons level. Measure teaspoon level.

To measure a teaspoon or a tablespoon, dip the spoon in the ingredient, fill level and level with a knife, the sharp edge of the knife being toward the tip of the spoon. Divide with a knife lengthwise of spoon for a half spoonful; divide halves crosswise for eighths. Less than one-eighth of a teaspoonful is considered a few grains.

### Measuring Liquids.

A cup of liquid is all a cup will hold.

A tea or tablespoon is all the spoon will hold.

### Measuring Fats.

To measure oleomargarine, lard, butter and half solid fats, pack solidly into a cup or spoon and level with a knife.

When dry ingredients, liquids and fats are called for in the same recipes, measure in order given, in this way you need use only one cup.

### Mock Scallops.

One pound tripe cut into small squares and allowed to soak overnight; put into pan of water and bring to boiling point; drain and put in dish of cold water until ready to use; dry on towel and dip into batter and fry in deep fat, pushing one piece at a time from spoon into the fat.

Batter—One-half cupful bread, one-third cupful milk, one egg, few grains pepper. This is just enough batter for the one pound of tripe.

### Young Turnips Glazed.

Peel six white medium young turnips, cut in quarters, place in a saucepan with an ounce of butter, one-half teaspoonful salt, one-half teaspoonful sugar, three saltspoonful white pepper, one-half saltspoonful Spanish saffron and two gills white broth; mix a little, cover pan and set in oven one hour, being careful to baste them with their own liquor once in a while; pour into a vegetable dish and serve.

### Chocolate Custard Pie.

Lovers of chocolate in any and every form can make this addition to a common custard pie. Beat one egg to a stiff froth, then add pulverized sugar and grated chocolate with one-half teaspoonful extract of vanilla. Spread this on the top of the pie and let it harden for a moment in the oven; or you may prepare it in still another way: Put the chocolate in a basin on the back of the stove and let it melt (do not put a drop of water with it); when melted, beat one egg and some sugar in with it. In the latter case it will be a regular chocolate brown in color, and in the other a sort of gray.

### Ox Tail Soup.

One extail, two tablespoonfuls flour, two onions, stuck with two cloves in each; one carrot, 10 pepper corns, one teaspoonful poultry dressing, half gallon water, some outside sticks of celery, salt to taste; cut tail in points, put with vegetables (cut into small slices) and seasoning into the cold water; simmer gently for three hours and then thicken with flour.

### Creole Sweet Potatoes.

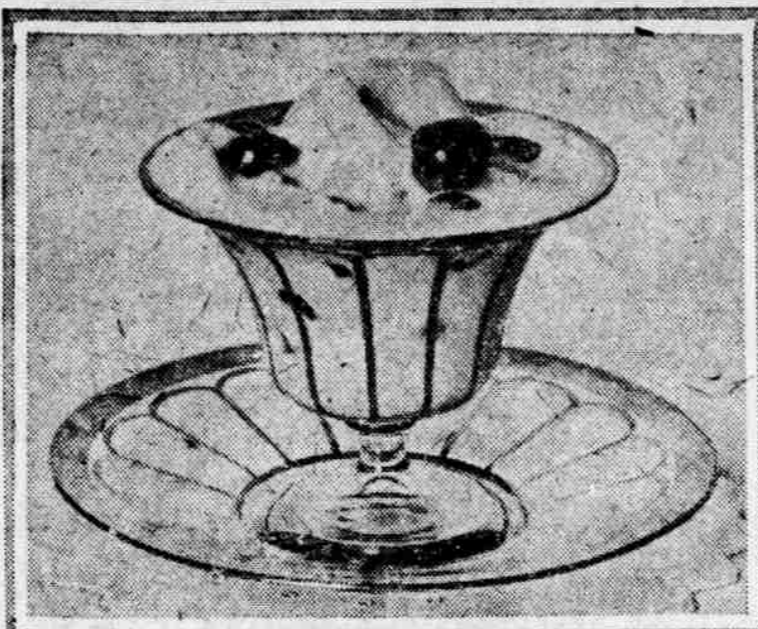
Prepare half a dozen large tubers of equal size by parboiling them for 20 minutes, then peel carefully and cut in halves. Place the pieces in a shallow buttered baking pan and sprinkle lightly with salt, celery salt and paprika. Pour into the pan a cupful of brown stock and bake in a rather quick oven until tender and slightly browned. Baste occasionally with the stock while cooking, drain and serve with steak, chops or fish.

### Try Brown Sugar.

An authority on delicious lemonade says that a much finer flavor can be given to this refreshing beverage by using brown sugar—not the coarser grade, but the fine, light brown sugar such as is sometimes used for

## TODAY'S DAINTIEST DISH

"COOKERY IS BECOME A NOBLE SCIENCE"



Cherry Whip

By CONSTANCE CLARKE.

Cherry Whip is a delicious dessert quickly prepared. Put three-quarters of a cup of water into a steppan with one cup of sugar, and the grated rind and juice of one lemon; bring to the boil and add one ounce of gela-

line, then strain into an iced bowl. When the mixture thickens beat until fluffy, then add the well-beaten whites of four eggs, and beat until the mixture will stand alone. Serve in trappe glasses, and garnish with maraschino cherries.

cake. Next to ice cream, lemonade is the popular American drink, as far as cooling drinks go, and in England and India the same beverage, under the name "lemon squash," is even more popular.

Lemonade should be served in tall, slender glasses with finely chopped ice and perhaps a slice of orange along with the slice of lemon which is indispensable to looks and flavor. If a syrup made of lemon and sugar is kept always ready in the ice box a cooling delicious drink may be served any time, at a moment's notice, when friends drop in to call, and the little hospitality is always appreciated.

### Sausage for Wintry Days

"The melancholy days have come, the saddest of the year" sang the poet. But the other poets have pictured a room in which there is a brightly burning fire? Or of snug-gling down in front of glowing logs on a chilly, damp day in the fall before the furnace fire is lighted? A fireplace in a room opens the door to romance, coziness and many happy hours. We all love fires and yet so many have fireplaces and never use them.

From the point of utility the fireplace is indispensable, for in our climate every house should have a fireplace in good running order as a provision for fall and spring weather, for there are many days in both these seasons when we sit around and shiver rather than light up a cellar fire that will probably have to be put out the next day, following a rise in temperature.

A great many fireplaces have been boarded up, but it is not a difficult matter to have them opened, and it is to be advised, provided you have first ascertained that the chimney is in the right condition. Sometimes it is quite possible for one of the men of the family to do this work, but if the opening has been bricked and plastered shut it would

be better to employ a mason and have the work properly done. In one of our cities a group of artists have turned three old houses into a studio building. Closed up tight in every room, back of boards and bricks, was a fireplace, and the rooms were heated inartistically by oil, gas or coal stoves, until one of the artists dug out her fireplace and started to use it, and, of course, given a little time, everyone else followed suit. Junk and antique shops, according to the size of the various pocketbooks, were ransacked for andirons, and all sorts of wood piles were concocted. One was deposited in a deep bin in the closet; another concealed his in back of a huge settle set across one corner; another had a built-in corner box painted and decorated attractively. And as the fire-makers became more proficient in the art of making fires it was found that it did not take nearly as much wood as in the beginning, and they could bring up from their pile in the cellar enough to last them for several days. Burning coal in a grate could be done with even less trouble than this, as the fire keeps in for a long time.

Fruit Salad and Dressing. One pint of pineapple, fresh or canned; one pound white grapes, cut in half and seeds removed; one pound of walnuts, cut in medium sized pieces; three oranges, with inside skin peeled off. Cut up and drain well in sieve, also drain pineapple. When ready to use mix all together.

Dressing—Yolks of four eggs, four tablespoonfuls sugar, four tablespoonfuls vinegar, two tablespoonfuls water. Cook together. After it is cooked stir in good size piece of butter. Let get cold and when wanted to use beat one-half pint of sweet cream and stir over the fruit and mix one-half hour before serving.

Clam and Chicken Broth Frappe. Wash two quarts of clams in several waters, scrubbing shells with brush; put in kettle, cover with half cupful cold water, cover, steam until shells are well open; remove clams from shells, strain liquor through cheese cloth. To two and three-quarters cupfuls chicken stock

add one-half cupful clam broth, season lightly, cool and freeze to mush. Serve in glasses (frappe, if you have them), garnish with salted whipped cream.

Stains Removed. One-fourth cupful butter, one cupful sugar, one egg, one cupful flour one cupful nutmeats, using walnuts, cream nuts or grated coconuts. Drop on buttered tins, bake quickly.

Ink Stains—Soak in sour milk. If a dark stain remains, rinse in a weak solution of chloroxide of lime. Blood Stains—Soak in cold salt water, then wash in warm water with soap and boil.

Grass Stains—Saturate the spot thoroughly with kerosene, then put in the wash tub. Iodine Stains—Wash with alcohol, then rinse in soapy water.

Iron Rust—Soak the stain thoroughly in lemon juice, sprinkle with salt and bleach for several hours in the sun. Mildew Stains—Soak in a weak solution of chloride of lime for several hours, rinse in cold water.

Scorch Stains—Wet the scorched place, rub with soap and bleach in the sun. Fruit Soup. Three pears, three apples, four cupfuls boiling water, one tablespoonful granulated tapioca, juice of half a lemon, three tablespoonfuls sugar. Cook fruit, add water, cook until tender and press through a sieve; add tapioca; cook until clear; add lemon juice, sugar and cinnamon. Serve hot or cold with toast sticks.

Timely Tips. Starch a piece of lace and put under a hole in a lace curtain. Press with a warm iron. Put pulverized pure borax in the

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water in which colored linens are washed and rinsed. Weak ammonia in water removes grease spots. Lay under soft white paper and iron with a hot iron.

A rich joint of meat, like roast mutton, requires a vegetable with a definite flavor like onions or celery. Don't bake any steamy dish in the oven at the same time you bake pies—the steam will make the pastry heavy.

Add about two tablespoonfuls of cornstarch, instead of the full amount of sugar, when making white frosting for cake.

Half a century ago the custom of washing the bride's feet at a wedding was common in Scotland. It was usually performed by the attendants of the bride-elect on the evening before the marriage ceremony was to be performed.

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Lamb Legs, per lb., <b>12½c</b>	Lamb Shoulder Roast, lb., <b>7½c</b>	Pork Roast, per lb., <b>17½c</b>
Corn Fed Chuck Steak, per lb., <b>15c</b>	Round Steak, per lb., <b>19c</b>	Sirloin Steak, per lb., <b>19c</b>
Best Creamery Butter, lb., <b>69c</b>	Nut Oleo, per lb., <b>29c</b>	Pork Loin Roast, per lb., <b>27½c</b>

Beef Pot Roast, cut from Corn Fed Beef, per pound .14c to 12¼c  
Sugar Cured California Hams, per pound .20¼c  
Sugar Cured Skinned Hams, ½ or whole, per pound .24¼c  
Salt Pork, off the belly, nice and lean, per pound .25c  
Sugar Cured Breakfast Bacon, per pound .29¼c  
Sugar Cured Skinned Hams, sliced center cuts, per pound .39c

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Choice steer rib boiling beef, lb. 9c  
Young veal roast, lb. .15c  
Choice steer round steak, lb. 20c  
Choice steer sirloin steak, per pound .22¼c  
Veal chops, lb. .20c  
Young mutton chops, 2 lbs. 25c  
Young mutton legs, lb. .15c

Young veal breast, lb. .12¼c  
Sugar cured breakfast bacon, per pound .28¼c  
Sugar cured skinned ham, half or whole, lb. .23¼c  
All brands of creamery butter, per lb. .70c  
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Extra fancy coffee, Special for Saturday, lb. .49c  
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Fresh Boston Butts, lb. .26c  
Fresh Pork Loins, lb. .27c  
Fresh Pig Liver, 6 lbs. for .25c  
Fresh Pig Snouts, 3 lbs. for .25c  
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Fresh Pig Ears, 3 lbs. for .25c  
Little Pig Hearts, 3 lbs. for .25c  
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Choice Salt Pork, lb. .25c  
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Fresh Leaf Lard, lb. .30c  
Prime Beef Rib Roast, lb. .15c  
Choice Corned Beef, lb. .12½c  
Pure Lard, lb. .32c  
Compound Lard, lb. .26c  
Fancy Forequarters Spring Lamb, lb. .12c  
Fancy Hindquarters Spring Lamb, lb. .18c  
Fancy Dill Pickles, per doz. .15c

**Sugar Cured Breakfast Bacon (½ or whole), per lb., 30c**

**Fresh Killed Chickens (springs or hens), per lb., 30c**

**Smoked Meats**  
Sugar Cured Regular Hams, lb. .27c  
Sugar Cured Skinned Hams, lb. .25c  
Sugar Cured Strip Bacon, lb. .28c  
Morris' Supreme Bacon, lb. .45c  
Swift's Premium Bacon, lb. .45c  
Swift's Premium Hams, lb. .33c  
Choice Frankfurts, lb. .18c  
Choice Garlic, lb. .18c  
Choice Polish Sausage, lb. .18c  
Fresh Liver Sausage, lb. .16c  
Fresh Bologna, lb. .16c  
Choice Mince Ham, lb. .25c  
Choice Pressed Ham, lb. .25c  
Fancy Brick Cheese, lb. .36c  
Fancy Cream Cheese, lb. .36c