

THE BEE'S PURE FOOD PAGE

Italian Pottery.

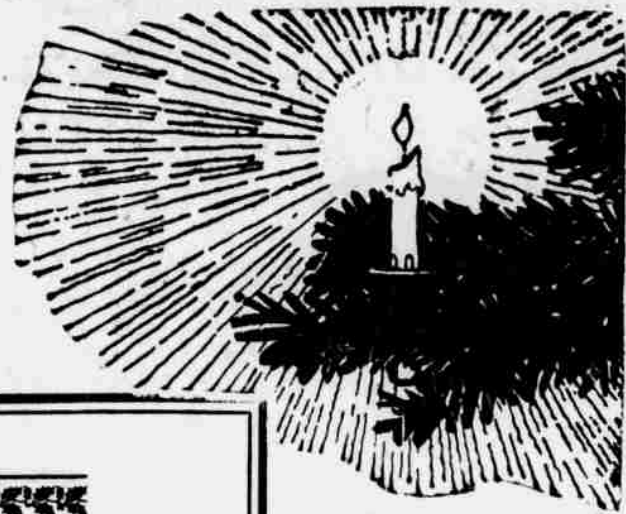
The enclosed porch, glass-windowed and provided with a steam radiator, makes the most charming winter room in the house. Even if one does not sit there, the vista of sunlight and green growing things is delightful glimpsed through dining room or drawing room windows.

The wonder is that more people do not have glass in summer porches and put in a radiator to keep the atmosphere warm enough for plants. Beautiful additions to such a sun room are the formal bits of pottery that come from Italy. A squat terra cotta jar, for instance, holding a small bay tree or an orange tree; or

a glazed jar that reflects the sunlight for a big palm. There are terra cotta tubs with pedestals, tall urns and lovely Florentine blue and white jars also.

Coff - Tapioca.
Stir into two and a half cupfuls of strong, clear coffee half a cupful of

any instant tapioca and half a cupful of sugar. Stir constantly until it begins to thicken; then add half a cupful of thick cream and cook about 15 minutes. Remove from the fire, chill and eat with sweetened whipped cream flavored with vanilla. Chopped nuts may be added just before chilling if desired.



AT NO TIME IN THE YEAR DOES THE TRUE SPIRIT OF "GOOD WILL TOWARD MEN" PREVAIL AS IN THESE DAYS OF CHRISTMAS SHOPPING. So with this spirit of helpfulness to make your day of great usefulness, we call your attention to the convenience of buying your BREAD from the GROCER, thus saving precious hours for other and more enjoyable tasks. For the BEST BREAD be sure to look for the little red, white and blue label that is on every genuine loaf of

The Bee's Household Arts Department

Fine Points On Cake and Pastry Making for All Who Have Failed

Since prohibition has come upon us the men of the family seem to crave sweets of all kinds and to enjoy afternoon tea as never before. It is indeed the part of wisdom for wives and sweethearts to encourage this very harmless taste by every means in their power. It is a mistaken idea to regard cake making as a difficult art or for a beginner to lose heart because of a few failures. Great experience is not necessary, only the memorizing of a few good rules and a little practice, first with simple recipes, before tackling the more difficult ones. Bakery cakes, often attractive exteriorly, seldom approach the home product in excellence and wholesomeness and are vastly more expensive. But many women prefer to buy them because they hopelessly declare that they cannot make good cake. "Where there's a will there's a way," and think of the pride and pleasure a housewife takes in being famous for her cakes and pastries. A little patience and perseverance in experimenting will amply repay in results, even if at first materials are wasted. Do not be discouraged. You can always cut off the burnt edges and find some small boy near at hand who will be grateful to have what you would hesitate to put on the tea table. Or if a first cake turns out too heavy to risk "hubby's" laughter it need not be wasted.

but turned into an excellent dessert by slicing thin, spreading with jam or jelly and serving with a custard sauce poured over it.

Best of Materials.
The most essential thing to remember in making cake is to use only the best materials. If you cannot afford to buy good wheat flour, white sugar, table butter and the first quality of eggs you cannot afford to make cake nor hope to have it worth the making. It is for this very reason that the home product so far excels the bought—it is not made of "substitutes" or inferior articles. There is no intermediate degree in the quality of eggs and butter. Cake made of good butter will not get stale quickly but keeps moist and fresh twice as long. Before starting to work clear the kitchen table of all but essentials and take out and measure each ingredient to be used in the recipe, having everything needed ready at hand before beginning. Another important point to remember is that cakes often fall because the sugar and butter are not well creamed together. In fact, you should beat them as faithfully as you do your eggs. Cake mixtures to be light, should be well beaten before the flour goes in, and then mixed as little as possible afterwards. For all recipes the yolks and whites must be whipped separately, preferably in an earthenware bowl, cool, but not cold, using a Dover egg beater. Break the eggs carefully so that no particles of the yolk fall into whites, and do not try to whip them in a warm room. The yolks should be whipped until they cease to froth and thicken as if mixed with flour, and the whites until of such consistency that you can cut them with a knife and leave an incision as you would in a solid substance. Disastrous results follow from us-

ing fresh and stale milk in the same cake, for sour milk makes a cake spongy and sweet closer in grain.

Many cakes fail because the ingredients are not measured, but guessed at; therefore, it is well to have on hand those convenient little spoons that come in quarter, half and whole teaspoon sizes, and also to have a graded glass half pint cup for measuring milk and sugar, and a graded half pint tin cup for flour. It is far better to measure ingredients than to weigh them, for most household scales are unreliable, and if your recipes call for pounds and ha. pounds it is easy to change them, remembering the good old rule that a pint is a pound. This holds true for practically everything a cake batter requires except that one pound of confectioner's sugar measures three and one-half cupfuls.

All recipes call for level measurements, and a knife should be used to level your cupful of flour and teaspoonful of baking powder. The up-to-date cookery books no longer say "a heaping teaspoonful" or "a scant cupful." Exact measurements are given—a cupful meaning always a half-pint, and spoonfuls leveled. Flour should invariably be sifted before measuring (and after, too), and it must not be allowed to pack, but be filled in lightly in the cup with scoop or spoon.

Batter requires a light and delicate hand, stirring only one way. The order of mixing is as follows, no matter what the recipe used may be:—

Cream together the butter and sugar beating lightly, add the yolks of eggs, previously whipped, then the milk; sift in the flour into which the baking powder has been stirred; lastly fold in the stiffly beaten whites of eggs. In making a fruit or nut cake, flour them well to prevent them from sticking together and sticking to the bottom of the pan. After a sponge cake is baked brush over all the outside with a pastry brush dipped in vanilla. The flavor will be much better than if the essence were cooked in the batter.

The older your cake pans the luckier you are, as usage but increases their value. In any case do not be sparing when greasing the pans or you will have vexatious moments when removing the cakes. Lard is far better than butter in keeping the cakes from sticking; apply liberally with a pastry brush. You must study your ovens care-

fully, and if you are quite up to date will no doubt have an oven thermometer so that you will know the right temperature at which to bake properly. In using a gas range be sure to light up ten minutes before you are ready, and lower the gas before putting in the cakes.

But there is no set rule for baking; each one must study her own particular oven to get the best results. However, the heat should be steady and as good above as below. Avoid a sudden decrease in heat, and do not open the oven door frequently. There, again, no doubt you are modern and have glass doors to your range and do not need to open it until your cake is done. Test the cake by running a clean straw into the thickest part; the straw should come up clean. If the crust forms through, put a piece of brown paper on top. For fruit cake, which burns easily and must always be cooked in a slow oven, it is well to put waxed paper in the bottom and side of the pan.

The icing is not difficult to make if the simple rule is followed of allowing one-quarter of a pound of confectioner's four X sugar to each egg white used, and beating gradually as you put in the sugar, not whipping the eggs stiffly first and then putting in the sugar, as many persons do. After all the sugar is used up continue beating until of the right consistency and add whatever flavoring is preferred. A boiled icing is more difficult to make unless one possesses a candy thermometer, as it is likely to boil to long and get sugary.

It must not be stirred while cooking, should boil until it reaches 230 degrees Fahrenheit and then be poured into the stiffly-beaten white of egg and whipped until creamy. It may be spread on with a broad-bladed knife dipped in cold water. Using the yolks, too, will make a rich yellow icing. Coloring can be bought in various tints to give variety to your small cakes.

Patience and Perseverance.

Nor is pastry difficult to make, although, like cake, it requires always the best of materials. It is necessary that everything to be used should be ice cold, and, though a marble slab and a glass rolling pin holding cracked ice are not essentials, they are a decided aid to good pastry making.

One quart of flour requires one-third of a pound of lard and one-half pound of butter, using half a cupful of iced water. The lard should be chopped with a broad-bladed knife into the flour until it is as fine as dust. Moisten with ice water into a stiff dough, using the hands as little as possible. Roll into a ball and lay on a well-floured kneading board or marble slab and roll out into a thin sheet with quick, light action.

The old theory of rolling only one way seems to be exploded. When thin enough stick bits of butter in close rows all over the sheet, using a knife. Roll up the paste like a sheet of music, flatten with the rolling pin and roll out as before. Repeat this basting with butter until it is all used up, and it is a good idea to sprinkle flour on the sheet each time you butter it. If possible leave the paste on ice for half an hour before the final rolling out, as that will make it more flaky and light.

Your own ingenuity will suggest various ways of using this crust for tarts, cheese straws and in many fancy ways, as well as for pies of all kinds. Many of the French pastries we enjoy in tea rooms can be successfully copied at home.

Helpful Hints.

Lettuce for sandwiches should be thoroughly washed and only the small-leaves selected.

Varnish shelves and the inside of pantry drawers after cleaning. They will clean easier.

Grease can be removed from wall paper by rubbing with a flannel moistened with alcohol.

When a flower vase is too deep, twist some paper in a loose roll and stuff in the bottom.

Add a cupful of vinegar to water, in which colored clothes are washed. This prevents running.

As It Appears to Motorists. Redd—It is said the United States contains 2,250,000 miles of public roads.

Greene—I wonder how much of this amount the chickens consider their own?—Yonkers Statesman.

For Machine Grease. Cold water, a tablespoonful of ammonia and soap will take out machine grease where other means would not answer on account of colors running, etc.

Christmas Suggestions

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- Mahogany Table Lamps, \$6.25
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- Reading Lamps, 6-ft. high, \$6.50
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- Armstrong Table Stoves, \$12.50
- Toasters, \$4.00
- Electric Flatirons, \$6.75
- Hot Point "Headlite" Heater, \$11.50
- Electric Curling Irons, \$6.50
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