

# THE BEE'S PURE FOOD PAGE

**FASHION'S FADS**  
 Accordion pleated skirts are in high favor.  
 Some afternoon dresses feature full gathered skirts.  
 Chiffon velvet and suede are the favorites for handbags.  
 Long black silk gloves are worn with thin black gowns.  
 New vanity cases are of French and American cloisonne.  
 There is a tendency of flatness both in front and back.  
 Black and white check makes a smart lining for a cape.

**READ**  
 Our Year-End Clearance Sale Advertisement on Page 5.  
**JULIUS ORKIN,**  
 1808-10 DOUGLAS.

**OMAR WONDER FLOUR**

## The Bee's Household Arts Department

Mrs. Housewife is looking for suggestions that will appeal to the pocketbook as well as to the palate, and that is one good reason why the recipes that follow are sure to appeal to her.

**Stuffed Eggplant.**  
 One eggplant, one-quarter pound ham, one-half onion, one tablespoonful butter, one cupful breadcrumbs, one tablespoonful chopped celery, pepper and salt.  
 Cut a medium sized eggplant in half, lengthwise and parboil. Scoop out the pulp to within half an inch of the skin. Chop the pulp fine, add half its bulk of chopped ham and the same quantity of breadcrumbs with chopped onion, butter, chopped celery and salt and pepper to taste. Fill the shell with the mixture and sprinkle the top thickly with breadcrumbs, lightly with salt and pepper and dots of butter. Bake 15 minutes in a hot oven.  
 This is a very attractive, inexpensive dish and appetizing as well as satisfying. It may be varied in several ways. Combine grated cheese with breadcrumbs before spreading over the top, or as a vegetarian dish add chopped nuts and combine with the mixture instead of ham. One-half an eggplant is sufficient for four persons.

**Coffee Fritters.**  
 These are excellent made of the dark breads. Cut the stale bread into rather thick slices and soak them for a few minutes in very strong coffee. Beat up the yolk of one or two eggs (according to the number of fritters to be made), add a pinch of salt, a tablespoonful of sugar and two tablespoonfuls of rich milk. Brush the slices of soaked bread with this on both sides and fry in fat.

**Delicious Bread Pudding.**  
 Soak three cups of breadcrumbs in one quart of hot milk to which have been added one-half teaspoonful of salt, one cup of caramel syrup and three tablespoonfuls of butter. When cool whip in two well beaten eggs and a 16th teaspoonful of

grated nutmeg. Bake in buttered dish, set in pan of hot water. Serve cold with whipped cream.

**Round Steak on Biscuit.**  
 Cut round steak into pieces about one-half an inch square. Cover with water and cook it at a temperature just below the boiling point until it is tender, or boil for five minutes, and while still hot put it into a fireless cooker and leave it for five hours.  
 Thicken the gravy with flour mixed with water, allowing two level tablespoonfuls to a cup of water. Four the meat and gravy over split baking powder biscuits so baked that they have a large amount of crust.

**Suet Dumplings.**  
 One-quarter pound of suet, chopped fine; twice the bulk of suet in flour, one-quarter teaspoonful of salt, one-quarter cupful of ice water. Chop the suet fine; measure it with a cup and allow twice the bulk in flour; add salt; mix; moisten with the ice water, enough for a stiff batter. Roll into balls the size of a hickory nut; drop into boiling soup or gravy. Cover, and cook 15 minutes. If in gravy, be careful that it does not scorch.

**Lemon Cheese Pie.**  
 The ingredients are: One cup of cottage cheese, 2-3 of a cup of honey

or 3-4 of a cup of corn syrup, the yolk of 1 egg beaten, 2-3 of a cup of milk, 2 tablespoonfuls of butter, 2 tablespoonfuls of cornstarch, juice and grated rind of 1 lemon. Heat the milk, add the sweetening and the cornstarch, and cook the mixture until it is thick, stirring it constantly. Then add the egg, and cook the mixture until the egg thickens. Add the cheese, the butter, the juice and the rind of the lemon. Pour the mixture into a well-baked crust. Cover it with meringue, and brown in a slow oven.

**Chicken and Ham Pie.**  
 Cut a tender chicken into neat pieces free from bone and with as little skin as possible. Season it with salt, pepper, powdered mace, paprika and chopped parsley; add half a pound of ham cut into small pieces, and mix together. Take a dish just large enough to hold the meat, rub it out with cold water and leave it wet. Then garnish the bottom of the dish with sections of hard-boiled eggs, chopped pickles and parsley. Fill up with the chicken mixture; press the meat well down, making it level with the top of the dish.  
 Pour in half a cupful of rich white stock, or just enough to moisten the meat. Cover the pie with pastry and bake in a moderate oven until the

chicken is tender when it is tested with a fork. When ready remove the pie from the oven and pour in as much rich stock as the pie will hold. If the stock is not thick enough a little gelatin must first be dissolved in it. Then set the pie away until it is quite cold.  
 At serving time remove the pastry from the top, place it upside down on a clean dish and turn the jellied chicken carefully out on the top. Garnish round the sides of the pie with parsley and chopped aspic jelly. Serve with beet and onion salad.

**Pork Pie.**  
 Cut two pounds of pork into dice. Into a small saucepan put three-quarters of a cupful of lard; add half a cupful of cold water, and bring to boiling point. Into a bowl sift four cupfuls of flour and one teaspoonful of salt; pour into this the boiling lard and water and mix to a paste with a wooden spoon. Turn out on a floured baking board, and, as soon as it is cool enough, knead it well with the hands.  
 Cut off a quarter of the paste and keep it in a warm place; with the remainder line a plain, well-greased cake tin carefully with the paste, and fill the mold with it. Roll out the

piece of paste, which was put on one side, fit it onto the top of the mold, press the two edges together, then trim. From the trimmings of paste cut out some garnishes, make a hole in the top of the pie and arrange garnishes around it. Brush over with beaten egg and bake.  
**Veal-and-Ham Pie.**  
 "Very good thing is veal pie, when you know the lady as made it," as Mr. Weller said. To make veal-and-ham pie cut two pounds of lean veal and half a pound of ham into small squares. Mix together one tablespoonful of chopped herbs, the grated rind of one lemon, one tablespoonful of salt and half a teaspoonful of pepper and sprinkle over them with the chopped veal.  
 Slice two hard-cooked eggs. Place the seasoned meat and the eggs into a fireproof dish, pour in one cupful of water and one cupful of good strong gravy, then cover with puff pastry and bake in a moderately hot oven for one hour and a half. This pie may be enriched by adding a few mushrooms, oysters or sweetbreads, but it will be found very good without any of them.

**Pigeon Pie.**  
 Take six young pigeons. After they are drawn, singed and trussed, stuff them with the chopped livers mixed with four tablespoonfuls of butter, two tablespoonfuls of chopped parsley, one teaspoonful of salt and half a teaspoonful of pepper.  
 Cover the bottom of a fireproof dish with small pieces of steak and ham; add a thin layer of chopped mushrooms seasoned with paprika and powdered mace. Over this place the pigeons, between each putting the yolk of a hard-cooked egg. Fill up the dish with stock or water, cover with puff paste and bake in a moderately hot oven for one hour and a half.  
 Veal may be used instead of pigeons.

**Chafing Dish Chops.**  
 Heat the chafing dish very hot, brush over the surface with a brush dipped in olive oil, or use a butter ball and fork. Lay in three or four small lamb chops, sear upon one side, turn and sear upon the other. Repeat, turning and cooking until done to taste. Five minutes will suffice for small chops.

**Pumpkin Pie.**  
 Boil pumpkin till soft and wash, while warm; drain and take two good cupfuls mashed pumpkin; mix thoroughly one dessert spoonful cornstarch with one cupful sugar and scant one-quarter teaspoonful saleratus; stir this into your pump-

kin while warm. Now add one small teaspoonful ginger, one-half teaspoonful nutmeg, one-half teaspoonful cinnamon, one-half teaspoonful salt, one egg, beaten, and milk to make proper consistency. You'll find the saleratus makes it fluffy and the cornstarch makes it rich and creamy. This makes two large pies. Bake one hour.

**Quince Marmalade.**  
 Wipe the fruit, remove the blossom ends, cut in quarters, remove seeds; then cut in small pieces. Put into a preserving kettle with water to cover and cook slowly until soft. Rub through a puree sieve, add three-quarters the amount of sugar that you have put, and cook very slowly for about 20 minutes. Seal as for jelly when cold.

**Banana Compote.**  
 Divide the bananas in regular pieces, arrange them in slices on your compote dish, one slice overlapping the other a little, in a circle. Sprinkle them with sugar. Squeeze the juice of an orange and half a lemon; this is sufficient for six persons; pour over bananas. Cover the dish, leave it for two hours in a cold place. Place the mould of corn flour in center, garnish with dots of jelly, jam or angelica.

**Molasses Gingerbread.**  
 Cream one-fourth cupful of butter with one-half cupful of sugar. Add one egg well beaten, one-half cupful of sour milk and one-half cupful of molasses with salt, one-half teaspoonful soda, one-half teaspoonful cinnamon, one teaspoonful ginger, and then sift in one and three-fourths cupfuls of flour. Bake in a greased or paper lined tin for 30 or 40 minutes. It is extra nice split and served with whipped cream.



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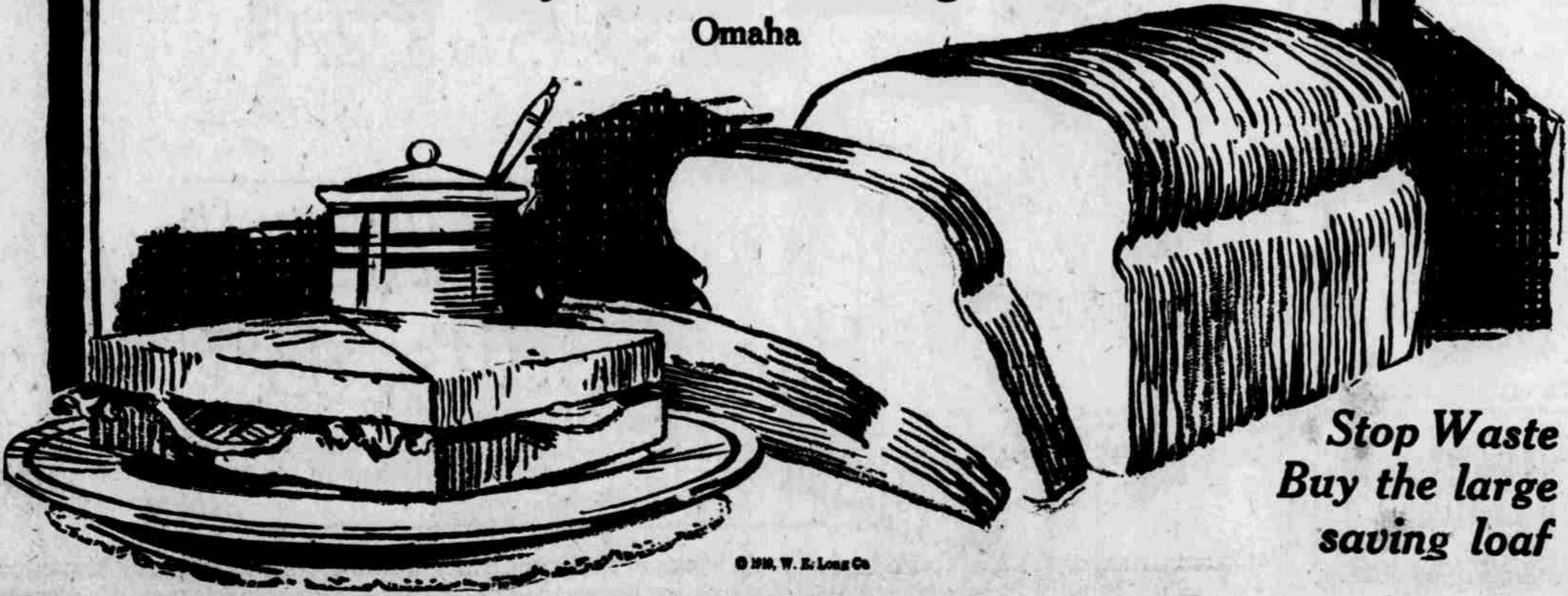
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