

THE BEE'S PURE FOOD PAGE

The Bee's Household Arts Department

In the winter heartier breakfast dishes are both required and relished. For example, a summer menu of fruit, cereal, toast and coffee needs some extra hot dish added to it in the winter time, such as sausage and rice potatoes, or eggs in some form. Some suggestions for

extra hot dishes to make cold weather breakfasts more substantial are given below.

Curried Eggs.

Brown two finely chopped onions and then add two tablespoonfuls of white sauce (made of flour and water), one tablespoonful of curry powder, and gradually one cup of meat stock, stirring all the time. When it boils add two tablespoonfuls of cream. Have ready four poached eggs on toast and pour the hot curry sauce over them and serve.

Cheese Patties.

Cut circles out of stale bread with a cookie cutter. Dip them in

melted butter and brown in the oven. Fill the centers with a mixture made of one tablespoonful of butter, milk and three tablespoonfuls of grated cream cheese. Sprinkle with a little red pepper. Place in the oven once more to toast the cheese.

Apple Fritters.

Pare and core several apples. Cut crosswise in thin slices so each will be doughnut shaped. Dip in lemon juice and then sprinkle with brown sugar, cinnamon and nutmeg. Finally dip in the usual fritter batter and fry quickly in hot fat. Sprinkle with powdered sugar just as served.

Kidney Omelet.

Cut a cooked kidney in thin slices. Make the usual plain egg omelet with three eggs, one cup of milk and three tablespoonfuls of flour. Season with salt, pepper and sage, if liked, and fold omelet over the top and serve.

Bacon Frazz.

Beat two eggs to a stiff froth. Add one-fourth cupful of milk and one tablespoonful of flour, well rubbed together. Put thin sliced bacon in a frying pan and when slightly brown add the above batter. Brown on both sides and serve at once.

Baked Beefsteak.

Pan broil a thick steak. Season with salt and pepper. Then dress with a complete covering of chopped onion and parsley. Add dots of butter and set in the oven to bake five minutes and the dress-

ing will be completely absorbed by the steak, which also will be deliciously flavored.

Hot Pig's Feet.

Cook fresh pig's feet until tender. Cut in lengthwise strips. When cold dip in a batter made of either flour and water or an egg well beaten to which has been added a tablespoonful of flour thickening. Fry in hot fat.

Breakfast Pudding.

Use one cupful of cold chopped meat—beef, veal, chicken or ham are especially good—mix with two cups of fine, stale bread crumbs and one hard boiled egg, chopped fine. Season well with celery salt, pepper and a slice of onion, if liked. Dot with butter and moisten with milk and bake in a hot oven 20 minutes. Salmon may also be used for this dish. If fish is used omit the onion.

Saving Steps.

One short cut is to punch holes in the bottom of a tin can and put it in your rinsing pan. When you wash your forks, knives and spoons put them upright in it and your hot water over them. Drain, then set on back of range to dry. No wiping will be needed.

Rub soap on and under your fingernails before polishing the stove, and when you have finished the blacking can easily be removed from them.

A little vinegar placed in the rinsing water on wash days will prevent the brushes from becoming rough and makes the brushes wear much longer. Never put your brushes away resting on their bristles. Hang them up.

When cooking dried fruits, such as figs, apricots or prunes, add a teaspoonful of corn flour to each half-pound of fruit. This will make a good syrup and improve the flavor.

Verona Lamb en Casserole. Use about one pound and three-quarters of the chuck, bone and all. Brown it over quickly with a little vegetable oil and arrange in a casserole with two lamb's kidneys, cut in quarters and also lightly sautéed. Add a cupful and a half of seasoned brown sauce and add a bay leaf, half a cupful of canned tomatoes and a finely chopped onion. Cover the casserole (add a little extra salt and paprika if the dish is liked highly seasoned) and simmer for about two hours, or until the meat is tender.

Meanwhile cook in boiling salted water small cubes of carrots and turnips. When ready to serve add a wineglassful of mushroom catsup or sherry, remove the bay leaf and garnish with the turnip and carrots.

Spaghetti Croquettes.

Cook one-half pound of spaghetti in boiling salted water until tender. Drain and add one cupful of tomato pulp, a little finely chopped onion and one-half cupful of pimento cheese. Season highly, shape and roll in fine bread crumbs. Dip in beaten eggs and fry in deep smok-

ing fat. Drain on paper and serve at once.

Spider Corn Bread.

Beat one egg with one cupful each of milk and water. Add two tablespoonfuls of sugar, one teaspoonful salt to one cupful of corn meal and one-third cupful of flour. Sift together with two teaspoonfuls of baking powder. Grease a frying pan and pour the batter upon it. Then bake in a hot oven until brown.

Household Hints.

Threads and hairs on a carpet are hard to sweep up, but if the broom is brushed lightly round and round, instead of straight along, the threads will be found in a ball and may be easily picked off the broom.

When coloring an article at home, if it is anything to be made over, color two spoons of thread or silk at the same time. It will then be sure to match in color.

If the mattress is full length, double in the center lengthwise, tie in three places with a stout cord, then insert three bundle handles (such as all housewives should keep) and it may be handled very easily. If in two pieces tie the larger part twice and insert handle and move with ease.

To drive a nail into a plastered wall, first put it into very hot water. You can then drive it without breaking or chipping the plastering.

A charmingly quaint and yet convenient custom from England is now being introduced. It is the large stained wooden bowl of soap that floats in the bath or lavatory. Imported bowls with a filling of fine scented soap sell for \$40.

A white enamelled bathroom stool with rubber tipped legs is a great convenience in the bathroom for foot baths, shampoos and facial treatments, as well as in dressing after the daily bath.

Many up-to-date vases have a little holder of metal.

Electric waffle irons of new design for use on the breakfast table require no greasing before the batter is poured in.

The up-to-date lamp stand is made of ptychome, verde or Pompeian finished metal.

An enrobed cover as protection for the fingers on the casserole cover is a suggestion for the friend who like up-to-date things for her dining room.

For the gold fish bowl in the living room a novelty is the feeding ring which keeps the food for the fish in one spot. It is made of a square of hollow blown glass.

Black fringe is a modern touch on portieres, lambrequins and curtains.

An old-fashioned settee gives space to a small room.

Every candle end should be saved and made into candles again.

Dates should always be carefully washed and drained before serving.

Eggs scrambled with dried beef and tomato make an agreeable dish.

Cornstarch, arrow root or tapioca may be used to thicken cream soups.

Never black a gas range and never use salted fat when cleaning it.

The newest bric-a-brac is a cat or puppy made of china and placed cozily on a floor pillow. So real do

some of them look that a little girl was seen to go and lovingly caress one of these china kittens.

A good salad is made of potato, sardines, egg and French dressing. The good housekeeper goes over her food supplies every day to avoid waste.

In using canned vegetables for cream soups the liquor should be discarded.

Mica can be cleaned with a cloth dipped in equal parts of water and vinegar.

Thick blotting paper under doilies will prevent hot dishes from marking the table.

Worn table napkins are useful for drying the lettuce when preparing it for salad.

When beeswax is used for candles it must be clarified by boiling and straining.

A long-handled scrubbing brush is one of the most labor-saving of household devices.

Broom Economy. Experiments in broom making have produced one which outlasts the ordinary variety by another lifetime, because of certain provisions of its manufacture.

The straws are all carefully selected, being even all the way through, which is a most essential quality to watch for always in selecting a broom. Cheap grades are usually furnished with uneven, rough looking straws inside, even if the outside looks substantial.

By pushing the best ones aside and investigating the inside ones, the purchaser may discover the quality of the broom she is about to buy.

This broom has a steel construction, instead of the old wire variety, which enables one to rip open the seams which bind the straws together, one by one, as the broom wears down, thus adding considerable length to them.

When the straws are kept evenly trimmed, and are thus allowed additional length to make up for the part worn away, they gain longer durability than formerly was possible.

A simple broom holder, which may be purchased for about 10 cents is of value in preserving the life of any broom. It is composed of three short bent steel pieces, through which the handle is slipped and held firmly in place. Standing a broom on end will ruin the finest variety, but hanging it, when not in use, will do much to preserve the cheapest.

Buying the best quality, however, is real economy in broom investment for with proper care these will outlast several inferior ones.

READ

Our Year-End Clearance Sale Advertisement on Page 5.

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