THE BEE: OMAHA, SATURDAY, NOVEMBER 20, 1920.

Recipes

Spinach Soup.

Spinach, with its tonic qualities,

pulp to the white sauce. Add the seasoning. Keep the soup over hot water until time to serve it.

Cream of Tomato. To make a good cream of tomato

soup, use two cups tomatoes, one

slice onion, two cups water. one-tourth teaspoonful soda, four table-spoonfuls flour, four tablespoonfuls

butter, and salt, pepper and paprika

strain the mixture through a sieve. Add the soda. Make a white sauce

of the remaining ingredients, and

cook for 10 minutes over hot water. Just before serving pour the tomato

slowly into the milk mixture, stirring it constantly to prevent curd-ling. Season and serve.

All-Green Salad. For a very good all-green salad, emove the seeds from a medium-

sized green pepper and cut pepper in rings. Arrange a bouquet with

first one or two romaine leaves, on top of these a lettuce leaf and, if obtainable, a couple of chicory leaves, then watercress or parsley.

Carefully slip these into the pepper rings. Serve with French dressing

or any of the salad dressings. A

Cook the tomatoes, onion and water together for 15 minutes; then

to taste.

brown.

The Pie Your Husband Likes

The Tart, or Torte. The difference between a pie and tart, or a torte or the thing by any other name which in all languages means a round more or less flat disk of food, has been the subject of en-tertaining disputations. The Italians put into a lower crust some fruit fill-ing and over that the most wonderful bouquets or fancy things cut in one prece from pastry, often not leaving more of the filling exposed or as much as we leave when we cover a fruit pie with a lattice top. But for the cook, especially to the

despairing young cook, the matter only way to learn to make pie crust is by doing it.

Making Pie Crust.

ple say the more ice water you can add the flakier your pastry will be, but this idea is quite contrary to another view which says the less as that outlined, a well-bred young water the better. But icing or chilling the pastry after it is made helps a great deal in the rolling out.

Plain Pie Crust.

For one small pie sift one cup of flour on a bread board, chop into this one tablespoon at a time, three table-spoons of shortening or more if you want a shorter crust. Gather the whole up in a pile in which you can make a little fountain, and add three tablespoons of ice water, adding a lit-as much chopped suet as raisins may

in plain or fancy ways in the top crust by folding it on the board so that those on the sides of the middle cut, if any, shall be symmetrical.

## Top Crust Finish.

Top crusts are brushed with egg or milk to make them shiny. Spread with butter, flour rubbed over this, cold water run over whole top quickly wilf make a flaky top crust. Or to make shine or glaze, mix the yolk of an egg with twice its measure of water and brush the top of the pie with it. A thin layer of granulated sugar may also be used in the glazing.

Pie Edges. upper and under crusts of covered pies, like apple and mince, must be rolled thin or the edges will

American women, perhaps more be too thick—and dry—to be palat-able. The under or only crust of oth-er pies should be rolled thin, or the than any other women, dislike perfume that is too strong. Of course, part pinched up for a wall to hold the liquid in will be too bulky. For the liquid in will be too bulky. For the upper and under crust helps to keep the juices in when the filling not make as many mistakes in the boils. Some cooks tie a strip of thin use of perfume as do European muslin around apple pies which women, at least those of the contimust be baked from one to two hours nent. in the most even and solid but not too hot of ovens to be good, to pro-tect the edges somewhat from heat and to bind two crusts more firmly. Suill, a growing use of perfume in this country is observable. Perhaps that is because the number of conti-nental families in this country is in-Squash Pie Filling. Put two cups of mashed and rather dry Hubbard squash through a fine sieve, add a half teaspoonful wonders that many women who perof cinnamon, a quarter teaspoonful haps originally cared little for perof ginger, a half teaspoonful of salt or a little more if to taste, a little The newest thing is the little peror a little more if to taste, a little nutmeg, and from one-half to a ctup of sugar, according to taste. Mix thoroughly. Scald one pint of milk, adding to it while it is hot one or two tablespoons of butter. 'Add the milk to the scasoned squash and when the whole is cool add two well-beaten eggs. Pour this filling into a deep pie tin lined with crust, with 'a pinched up edge. Add the last part of the filling after the pie is in the oven for this pie is best if the filling comes up almost to the top of the built up wall. Bake at the filling comes up almost to the top of the built up wall. Bake at least 45 minutes in a rather hot oven, but do not allow the filling to boil. Pumpkin pie can be made by the same recipe, but usually should have more milk than above. Mince Pie Filling. Mince Pie Filling. Jelly, cider boiled down a third far better than a lot of perfume apor a half, or just fresh cider, may be used in pies instead of brandy, the spirit in which was all cooked away that they get so that they can't disanyway in the making of mince tinguish between enough and too meat, leaving only its flavor. There much perfume. without it. To make mince meat Feed Infants Slowly. enough for four pies take two pounds of boiling beei, three to six enough for four pies take two pounds of boiling beef, three to six pounds of apples, one pound of rais-ins, one cup of white or brown sugar-more or less according to taste, and also according to the to each feeding. If he takes less amounts of sweet fruits used-one time, procure a nipple with a smaller amounts of sweet fruits used—one time, produce a hipple with a smaller tup of boiled down cider or plain cider, and spices, in rather small proportions—cinnamon, cloves, gin-hole or get a nipple with a small hole with a tail and make a small hole with a hot needle. Hold the bottle so that the nipple is always full and thus prevent the baby from sucking in air while feeding. The intervals be-tween facility of the meat cate flavor. Boil and chop the meat after removing gristle and skins, three hours as possible. It is better pare and chop apples, seed and chop to give the baby a little more at a raisins, cook the whole up to boiling feeding or to make the formula a point and taste. Sweeten more if little stronger than to feed too often.



A young woman traveling alone across our vast continent is apt to become lonesome after flying landsettles down to can she make pie crust—for Billy boy—pie crust as his mother used to make. There hausted its interest. It is then that has been enough written on this to nucke up a thousand pages, yet the a chaperon most comforting and, since neither mother nor aunt has been able to accompany her, she is likely to respond graciously to any

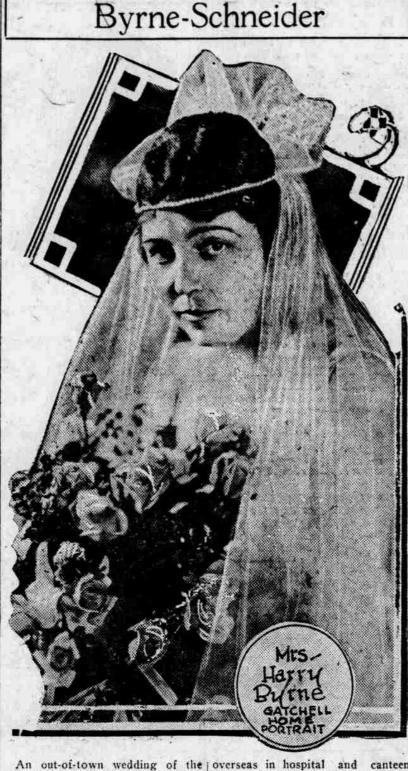
After a good deal of observation the best adage I have evolved on the subject is: Flour the fat, not in an exchange of small courtesies the subject is: Flour the fat, not grease or make the flour fatty. The flour and shortening must be put together. If you get a greasy mass before adding the water, you will fail probably, because water and grease are antagonistic and you laye to add some water. Some peo-these can be introduced, and in this way the long inormal controls in the same city, the new acquintance probably knows some of the young woman's circle, and this leads to more as-sured intimaty. If the elder passen-ger is accompanied by her sons, these can be introduced, and in this

woman never encourages the overtures of unknown fellow travelers. When traveling alone she should provide herself with two or three interesting books and a bag of fancy work as safeguards against ennui and intrusion

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the at a time, and kneading the whole with a stout case knife. Handle as little as possible. Put in ice box for any way, but it puts a great number at least 15 minutes before rolling cut. In putting on the bottom crust do not stretch, but lift it at the sides and let it fit tin easily. Cut holes in cold weather under a layer of hot rendered suet. Individual Pies.

American Women Dislike Strong Perfume

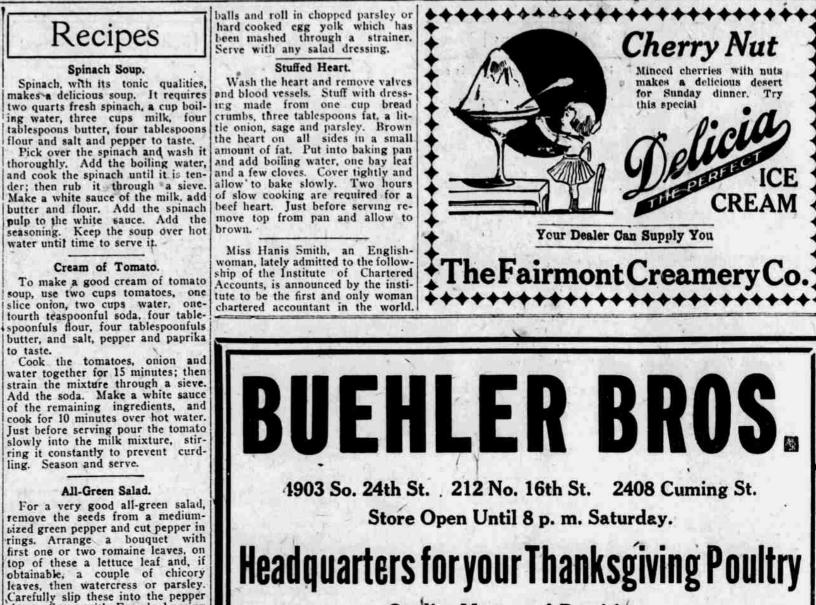


Leftover Potatoes To make "warmed up potato:" Dice potatoes or slice small. Pour over a little milk. Add salt and small

ettuce.

**Saturday Specials** 

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Quality Meats and Provisions.



