

Fritters Afford Delicious Dishes

Fritters form a three-times-a-day possibility. Not that anybody would serve fritters three times in one day—nor three times in one week probably. But they may be used to add a little touch of deliciousness to breakfast, lunch or dinner.

Here are some good ways of making them:

Apple Fritters.
Beat the yolks of two eggs with a tablespoon of sugar and a pinch of salt. Add one cup of warm milk and sift in two cups of flour and a heaping teaspoon of baking powder. Fold in the stiffly beaten whites of the eggs and dip peeled, cored and quartered apples into the batter. Fry brown in deep fat, drain and serve with maple syrup.

Pineapple Fritters.
Make special batter by creaming one-half ounce butter, into which a large tablespoon of sifted flour is stirred, then one-half teaspoon of salt and sufficient rich cream to make it of proper consistency. Add yolks of two eggs, well whisked, and whites whipped to stiff froth. Leave for an hour or so. Whip up well again just before using. The pineapple thinly sliced should be dipped into batter, fried five to eight minutes, drained well and served very hot.

Parasip Fritters.
Boil the vegetables until tender in boiling salted water. Press through a colander, then mix with them two beaten eggs, salt to season and flour to bind stiffly.

With floured hands divide the mixture and pat into small round cakes. Brown in a frying pan in hot butter on one side, then turn to the other. They should be a golden brown. Drain, pile on a hot dish, garnish with fried or fresh parsley and serve.

Banana Fritters.
Remove skins from four bananas. Cut each one in four equal parts. Sprinkle with four tablespoons sugar,

Light Soups for Warm Weather

four tablespoons lemon juice, and let stand one hour. Dip in batter; fry in deep fat; drain on brown paper. Serve.

Meat Fritters.
Cut very fine one cup of any kind of lean meat that is free from bone—cold roast beef, boiled ham, mutton or chicken—add two cups of fine, well-dried bread crumbs, one-half teaspoon of salt, one-fourth teaspoon of pepper, one tablespoon of melted butter and two well-beaten eggs. Mix thoroughly and make into cakes and roll in cornmeal ready to fry. Put two tablespoons of butter into frying pan and let it brown, then lay in the fritters and fry them brown.

A Few Hints About Table Knives.

To fix a loose handle, fill the drilled hole with melted resin, heat the tang, and press into position. Do not attempt this treatment with cutlery handles, as they are highly inflammable.

If the tip of the knife blade has worn thin, or has become crumpled by careless cleaning in a knife machine, file away the damaged part and round off the corners. Sometimes the tip may be cut away with shears.

Discolored bone handles can be made to look like new if rubbed with fine glass paper and then polished with velvet.

pearl-handled tea knives should be cleaned with salt and then polished with velvet.

To sharpen a very blunt knife, place it flat on a new sheet of fine emery paper and draw it backwards, repeating the operation 20 times. Keep the blade flat all the while and treat each face of the blade in turn. Afterwards, run the knife, in the same way up and down a razor strop.

Ginger Cookies.
Mix one cup each of butter, sugar and New Orleans molasses with one egg. Sift together three cups of flour, one tablespoonful of ginger and one-half teaspoonful soda and add this to the soft mixture. Chill the dough and roll it out in portions. Bake in a hot oven.

Culinary Wisdom

All the trimmings of fish should be saved for the soup stock kettle.

When making sweet sandwiches see that the jelly or jam is firm.

When heating whites for cakes use a flat dish and a wire whip.

Hot, unsweetened cocoa may be used in place of scalded milk in cup custard.

Cook cucumbers as you would squashes. They make delicious fritters and pies.

However, a carefully made and daintily served soup of old carrots is quite appetizing and springlike, and so is one of old onions, if you like the flavor. And then there are always canned tomatoes, quite as appetizing and wholesome as the fresh ones, and much more suitable for soup making at this time of year.

Remember that a lot depends on the garnishing and serving of soup. In winter forcemeat balls, croustons, rice, vermicelli and egg form suitable soup garnishes.

In spring it is better to depend on less substantial garnishes—minced parsley, plenty of paprika, shreds of lemon peel, or a little thinly sliced and small cut vegetables.

Remember, too, that a heavy cream soup is not suitable with a heavy meal. With a spring dinner of broiled lamb chops, new potatoes, green peas, lettuce and French dressing, and strawberries, a cream vegetable soup would go very well, but with beefsteak and onions and scalloped macaroni, followed by an apple pie, a cream soup in spring would be an insult.

Cheese Eggs.
Cream cheese, milk or cream, blanched almonds, lettuce, olives, radishes. Moisten the cream cheese slightly with the milk or cream. Mold the cheese around the blanched almonds about the size of a robin's egg. Arrange in nest of lettuce leaves and garnish with ripe olives and tulip radishes.

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