Food, of course, must be well seasoned to be worthy of its piquancy

THREE MEALS A DAY

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SIDNEY SNOW will be glad to answer any questions on food

HOT OFF THE GRIDDLE

In all the pictures we see of the ideal kitchens we never see pots and pans exposed. However, if one is not fortunate enough to have the ideal shelf drawer, end cupboard arrangement, effort and time will be saved by having well placed hooks over the sink or stove, where pots in frequent use can be hungparallel to each other. Small utensils should be kept in partitioned drawers.

Linen sets of different colors or weaves or color combinations may be had in endless variety of formality, and with a few reservations, of which the first is to avoid fussy embroideries or lace edgings, may be used as a change from the plain ecru. The type or color of linen must, however, harmonize with the china and with the centerpiece of fruit or flowers. Also, the napkins must match the set, but as such matching napkins are usually of a small luncheon size and therefore unsuitable for dinner it practically limits the choice to ecru as the basic color, whatever the superimposed decoration may be. Dinner-size napkins in ecru are always available. In any case, bright colors on the table may be overdone, and, if the hostess is not sure of her ability to harmonize china, glass, and linen, she had better limit herself to ecru or white.

If the dining room is combined with the living room, the table will have to be cleared after the meal; otherwise, the door may have to be closed on the dining room and kitchen and the hostesss join her guests in the living room, leaving the dishes until after their departure.

One should use powdered soap for heavier fabrics—but not washing powders which contain lye. Use soap flakes for very fine fabrics,silks, woolens, or colored clothes. Dissolve soap well in a small quantity of very hot water, and add more water to bring to the desired quantity and temperature before the clothes are added.

When pressing neckties, the iron should not come into direct contact with the right side of the tie Either press them on the wrong side or place athin cotton cloth over the right side and then press with an iron that is not too hot.

Oxolic acid for stain removal can be purchased from your druggist. It will not affect the fabric if thoroughly rinsed after each application.

One should put salt on freshly spilled wine. Place a bowl under the spot and pour boiling water over it.

It is well to have in the house a small plumber's suction cup of rubber attached to a handle for use when the pipes are slightly clogged. Applying this to the drain causes suction and relieves the blockage, if it is not too severe. A long snaks wire is also useful to clear out a clogged pipe.

When the screens are taken down, they should be inspected for any needed repairs, and wiped off with a rag slightly moistened with kerosene. They should be painted if necessary. They can then be put away covered in a dry clean place, ready for use in the spring.

Open springs may be rubbed with a thin coating of lemon oil to prevent rusting but not enough to smear the mattress .Cover mattress and throw back over baseboard of bed for ventilation. These are good habits to have when closing a summer house.

For greater satisfaction and economy, perishable foodstuffss which vary in price and quality should be selected personally. Also, a visit to the market will often offer new suggestions for the menu. Telephoning an order, however, saves the homemaker much time and energy and is permissible when the price and quality are standardized, and where the grocer or butcher has been dealt with before and may be trusted to fill his customers' orders carefully. If the refrigerator is efficient, buy more than asingle days' supply and so reduce the time spent on marketing, but if there is any question as to the ability of the family to use up perishable food purchased, it is bet- to buy in small quantities. When it comes to fruits and vegetables, remember that seasonable products secured from nearbysources and usually cheaper than those shipped in from greater distances.

Corn Bread

1¼ cups corn meal
1½ cups sour or buttermilk
2 tablespoons shortening
1 egg
1 teaspoon soda
1 teaspoon salt

Sift meal, salt and soda; add half hte milk, then egg and rest of the milk. Add melted shortening. Pour into pan and bake in hot oven (450 degrees F.) for twenty minutes, or until done.

PLANTATION SPOON BREAD

1 teaspoon salt
1 cup corn meal
1½ cups boiling milk
2 egg yolks
2 egg whites
2 tablespoons shortening

Sift corn meal and salt in a bowl large enough to give room for mixing. Scald meal with boiling milk, which must be boiling hard at the time it is poured over the meal. Use a wire egg beater to mix the milk and meal, so as to save every bit of time possible. Add the egg yolks which have been slightly beaten, then the egg whites, stiffly beaten, then the egg whites, stiffly beaten. Pour the hot melted shortening in the bowl and fold it in with as little beating as possible. Put in a pre-heated baking dish (it should be hot enough for the mixture to sizzle when the batter is poured in). Bake in a hot oven for about 20 minutes. The secret of spoon bread is to keep it at boiling point until it is in the oven. Have everything ready before you scald the meal.

Brown Betty Listed Among Popular Apple Desserts

Apple desserts in any of their many forms are always popular with the crowd so a housewife can usually plan at least one dessert a week including apples. Sometimes more, if her family is particularly fond of them —an apple pie, an apple cake, applesauce, baked apples and of course, apple Betty. One can go on indefinitely listing such desserts, but instead of just listing here is a grand recipe for

BROWN BETTY

2½ cups chopped apples
1½ cups bread crumbs
¾ cup brown sugar
Juice of ½ lemon
Rind of ½ lemon
1 teaspoon cinnamon
¼ teaspoon nutmeg
½ cup seedless raisins
3 tablespoons melted butter
¼ teaspoon salt

Mix the bread crumbs with the butter and line the bottom of a baking dish with part of them. Put in a layer of the apples, strew over with ⅓ raisins, sprinkle with brown sugar and dust with a mixture of spices, lemon peel and salt. Put in another layer of apples, add a few raisins, sprinkle with sugar and cover with buttered crumbs, and dust with spice mixture. Repeat the operation one more time, taking care that the buttered crumbs form the top layer. Squeeze the lemon juice over all, and put in a moderate oven with top over the pudding. Bake 40 minutes; take off the cover and increase the heat. Let brown 15 minutes, and serve with hard sauce or plain cream. If the apples are not juicy, 2 tablespoons of water may be poured into the bottom of the dish. The raisins may be omitted if desired.

Baked Chicken With A Mexican Accent

In certain parts of California, there are ever so many dishes that definitely show the Mexican influence. One of these being this particular recipe for baked chicken. It will prove a grand dish for some of these coming fall days and one will find that as usual, the seasonings can be increased or decreased according to personal tastes.

BAKED CHICKEN

1 frying-size chicken
6 ears green corn
2 onions
1 green pepper
Flour
1 pod red pepper
2 chopped tomatoes
2 tablespoons melted butter
Salt

Clean the chicken well wash and disjoint. Dip each piece in flour with a little salt and fry in hot fat. When well done, remove the chicken and add chopped onions and chopped green and red peppers to the fat; cook until the onions begin ot color, and add chopped tomatoes and salt to taste. Simmer for five minutes. Cut the corn off the raw roasting ears, add to it the melted butter and salt to taste. Mix with tomato mixture and the fried chicken; put in an earthenware baking dish; pour a cup of water over all and bake in a moderate oven for 45 minutes.

Two Tasty Portions Of A Creole Omelet With Bacon

Cooking for two fortunately isn't the problem that it was. Not with all the recipes that are now being given in quantities for two so there is little excuse now days for one complaining about not being able to find a decent dish that won't prove wasteful—here is just one of the many recipes written for two—but of course—they can be increased in size for as many as desired.

CREOLE OMELET WITH BACON STRIPS

1 small onion, chopped
1 green pepper, chopped
1 tablespoon minced celery
½ cup mushrooms, cut fine
3 tablespoons butter
Salt to taste
¼ teaspoon curry powder
½ cup tomato catsup
4 slices bacon
4 eggs
Salt and pepper

Saute the onions, pepper, celery and mushrooms in butter until a golden brown and soft, stirring occasionally. Add salt to taste, and curry powder; then add tomato catsup and let simmer for ten minutes. This sauce can be made ahead of time and reheated.

Ten minutes before serving, fry bacon slices until crisp and keep them hot. Beat the egg yolks well, season with salt and pepper, then add beaten egg whites. Pour into a well oiled omelet or frying pan. When it has risen well, cover wtih half of the sauce, fold over, cook for several minutes longer and serve inverted on a hot platter. Pour the rest of the sauce over the top. Makes two servings.

Stuffed Tomatoes

5 firm tomatoes
⅓ cup bread crumbs
1 tablespoons minced onion
1 tablespoon minced parsley
1 tablespoon mniced celery
1 teaspoon Worcestershire sauce
2 tablespoons butter
1 cup cold minced meat
2 tablespoons chopped green pepper
¼ teaspoon chopped marjoram
Salt and pepper
5 thin slices broiled bacon

Wash the tomatoes and cut off the stem end. Take out the pulp and seeds with a teaspoon and turn the tomatoes upside down to drain, having sprinkled the inside with salt and pepper. Melt 1 tablespoon of butter and add the onion to it; when beginning to brown add green pepper and simmer 1 minute. Add the pulp and juice taken from the tomatoes (which have been pressed through a sieve), the bread crumbs, seasoning, and finely chopped meat. The meat may be chicken or veal, or chicken livers mixed with either or both. Mix all the ingredients well together, and fill the tomatoes with the mixture. Sprinkle with bread crumbs, moisten with a little melted butter, and bake ½ hour in a buttered baking pan. Lift out ont oa hot platter of crisply broiled bacon on each tomato, garnish with curly parsley, and serve.

Tutti-Frutti Fudge

Fudge making is every bit as much fun today as it was fifty years ago. Probably more fun in fact, now that we have better, much better recipes. Here is a fudge that you will be proud to serve the next time friends drop in.

TUTTI-FRUTTI FUDGE

2 squares unsweetened chocolate, cut in pieces
2-3 cup milk
2 cups sugar
Dash of salt
2 tablespoons butter
1 teaspoon vanilla
4 tablespoons each ,candied cherries, candied pineapple, figs and raisins - finely cut, rinsed and thoroughly dried
4 tablespoons pistachio meats, blanched

Add chocolate to milk and place over low flame. Cook until mixture is smooth and blended, stirring constantly. Add sugar and salt, and stir until sugar is dissolved and mixture boils. Continue cooking without stirring, until a small amount of mixture forms a very soft ball in cold water (232 dgerees F.). Remove the fire. Add butter and vanilla. Cool to lukewarm (110 degrees F.); then beat until mixture begins to thicken and loses its gloss. Add candied fruits and nuts and pour at once into greased pan 8x4 inches. When cold, cut in squares. Makes 18 large pieces.

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