HOT OFF THE GRIDDLE

SUSAN SNOW

Serve coffee just as soon as it is prepared. If it must stand for a while, keep it over a uniformly low heat so that it will remain just below the boiling point. Do not cool the coffee and reheat.

When making crust for a pie, prapare a quantity sufficient to be used for another pie to be served a few days later. It will keep perfectly if kept covered in the refrigerator.

Cut sweet green peppers in quarters. Remove seeds. Wash in cold water. Dry. Melt enough butter or shortening in a frying pan to cover the bottom generously. Add peppers. Fry until soft and tender, turning frequently.

Sherbets, water ices and ice creams should be frozen until solid for one inch from the edge of the tray, then beaten smooth with a wooden spoon. When frozen in this way one stirring is sufficient, but do not keep from the refrigerator long enough to allow melting. Ice creams with a thick custard base, and parfaits and mousses should not be stirred during freezing.

Berries should not be washed until just before they are to be served. Very ripe raspberries will keep for several days if placed on a platter and lightly covered.

The best enamel utensils have heavy layer of enamel on steel. Enamel is not hurt by acid or alkali; but do not use chipped enamel. Wash well and wipe dry Use a fine cleansing powder. Soak stained enamel in washing soda and water. Boil until charred food and grease loosens. Use a fine scouring powder and then wash and wipe dry. Enamel cracks if knocked, or if foods burn dry.

In meat loaf, ½ teaspoon double action baking powder makes the loaf less dense and results in an attractive brown crust.

The baking of drop cookies is a magic process that changes small mounds of dough into generous sized, round cookies. Unless packed with nus and fruit, these cookies are rather smooth and flattened and are slightly thicker in the center than on the sides. They are tender and cake-like inside, and the longer they are stored, the softer they become. When made with fruits and nuts these cookies are chewy.

Use the type and size of pans specified in the recipes and prepare your pans before mixing. A greased paper lining in pans for large butter cakes gives added protection. For greasing, butter is usually preferred because of flavor Melt the butter and use only the oil on top; the salty part that sinks to the bottom tends to make baked goods stick. A pastry brush is a convenient utensil for greasing Do not grease sponge cake pans.

One way to prepare cheese for cookery is to allow the cheese to stand at room temperature until softened, convenient.

Ice cold honey dew melons are delicious served with a dash of powdered ginger and juice from quarters of lemons or limes, ginger being passed in a shaker.

To glaze fruits, prepare a thick sugar syrup of 1 cup sugar, ¾ cup water, and 1 tablespoon light corn syrup; boil for 2 minutes. Simmer half rings of canned pineapple, or soaked, dried apricots or seeded prunes in the syrup for 20 minutes or until glazed. Cool. Glaze only a few fruits at a time and do not allow the syrup to boil hard; this avoids breaking of the fruit.

Dishes are presened at the left of the person served. Dishes are removed fro mthe right. Dishes should never be stacked in taking to and from the table, but carried one in each hand.

For jellied bouillon; soak 1 tablespoon of gelatin in one-quarter cup of cold water for five minutes, add soften sufficiently in about one hour, but may be left out longer if more then force through a coarse strainer, sieve or potato ricer. Cheese will three and three-quarters cups boiling canned bouillon, a dash of Angostura bitters. Stir until dissolved. Pour into cups in which it is to be served. Chill in the refrigerator.

To make a cucumber sauce for broiled fish, beat one-half cup of heavy cream. Add salt and paprika, cayenne, then add two tablespoons of vinegar slowly. Wash, peel, chop and drain one medium sized cucumber and enough onion juice to flavor delicately Add to sauce and serve.

Among the minor tasks which usually need attention at house cleaning time is the cleaning of the silver. An easy way to accomplish this tendious task is to place the silver in an aluminnum pan or kettle, cover it with a solution of soft soap flakes dissolved in water, using one tablespoon to a quart, and boil slowly for a few minutes. Remove and rub briskly with a soft woolen cloth. If he silver is very badly tarnished, the process may have to be repeated, but for just ordinary dinginess one application will restore the luster.

Old Fashioned Jelly Roll

¾ cup sifted cake flour
¾ teaspoon baking powder
¼ teaspoon salt
4 eggs
¾ cup sifted sugar
1 teaspoon vanilla
1 cup any flavor jelly

Sift flour once and measure. Combine baknig powder, salt and eggs in bowl. Place over smaller bowl of hot water and beat with rotary egg beater, adding sugar gradually until mixure becomes thick and light colored. Remove bowl from hot water. Fold in flour and vanilla. Turn into pan, 15x10 inches, lined with greased paper, and bake in a hot oven 400 F. for 13 minutes. Quickly cut off crisp edges of cake. Turn from pan at once onto cloth covered with confectioners' sugar. Remove paper. Spread with jelly and roll. Wrap in cloth and cool on rack.

Ice-Box Cream-Cheese Salad

The season of the year has little effort on our choice of ice box dishes now adays—summer or winter, the occasion arises when such a dish is perfectly in order—this one being in demand as well as in order.

ICEBOX - CREAM CHEESE SALAD
½ pound cream cheese
1 cup mayonnaise
½ cucumber
1 green pepper
1 teaspoon onion juice
1 pimento
Salt and pepper
Tabasco sauce
Russian Dressing

Chop together the green pepper, cucumber and pimento and add them to the cheese, which has been beaten until soft. Add mayonnaise and onion juice and season very highly with salt, freshly ground black pepper and Tabasco sauce. Put in the very coldest part of the icebox that ye does not freeze. Let stand five or six hours and serve on lettuce leaves with Russian Dressing.

Celery Excellent As A Vegetable

When the day comes that you can't remember a vegetable that you haven't had during the week, it's time to think of celery—and remember that it is every bit as good served hot as a vegetable is crisp and chilled.

BRAISED CELERY
1 large bunch celery
3 tablespoons butter
¾ cup clear soup
Salt and pepper

Separate the stalks of celery, wash them well, and cut in pieces about four inches long. Boil in salt water 10 minutes; drain off the water and wipe the celery stalks dry. Melt the butter in a large saucepan; add the celery and cook 5 minutes. Pour in the clear soup, add salt and pepper if necessary, and simmer gently until the celery is tender and the liquid evaporated.

FRIED CELERY

Prepare the celery according to the foregoing directions, and cook in boiling salt water until tender. Drain off the water and wipe each piece dry wit ha clean cloth. Dredge stalks separately in flour to which there has been added a little salt, and fry in butter or cooking oil, putting each piece carefully into the frying pan, and not too many at a time. Turn to brown on both sides. Drain on warm brown paper and serve on a hot platter.

Salmon Salad

2 cups boiled salmon
1 cup chopped celery
1 tablespoon chili sauce
Mayonnaise
Salt and pepper
1 hard boiled egg

See that all skin and bones are removed from the salmon and break up into small pieces Mix with the chili sauce and half a cup of the mayonnaise and set aside in the refrigerator for one half hour. Add coarsely ground black peper, celery, enough mayonnaise to flavor well. Form into a mound on a chilled platter; garnish with quarters of hard boiled egg and crisp leaves of lettuce, and decorate with a tube of mayonnaise run through a pastry bag.

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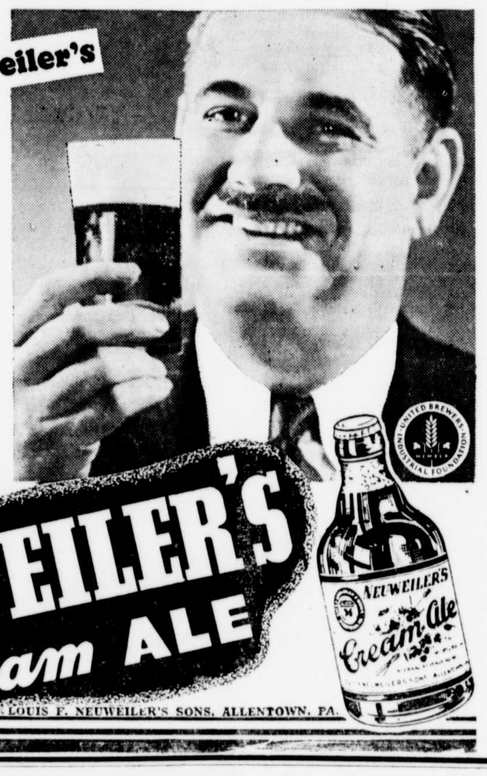

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