HOT OFF THE GRIDDLE

Cakes will not stick to the cake plate if it is sprinkled with powdered sugar.

Always keep a pair of scissors in the kitchen. You will find them most convenient in cutting the centers from grapefruit, trimming the rind from sliced bacon, and cutting lettuce, celery, parsley, etc., in pieces for salads, cocktails and the like.

Roll a whole shrimp up in jellyroll fashion in a half slice of bacon. Skewer with a toothpick. Cook under broiler heat, until the bacon is crisp and brown. Serve piping hot.

If you have no time-clock attached to your stove, you will find an alarm clock a great help. Set the alarm for the time when the food being baked should be removed from the oven. You can then go ahead with your other activities until the alarm rings.

A new plate-scraper with a rubber edge is unequaled as a window dryer for small decorative window panes and glass cupboard doors.

Nothing is better for cleaning brass, copper and pewter than mixture of salt with an equal quantity of flour and vinegar. Apply a paste made up of these ingredients. Let the paste remain on for an hour and then rub off. Wash with water and then polish.

After pouring cake batter into a long square pan, sprinkle generously with shredded coconut, then bake. The result is a toasted coconut cake that has a flavor of its own, and no icing is needed.

To make a nice brown pie crust—before you put your pie in the oven moisten the top with milk. If you prefer a rich brown glaze, moisten the top with an egg yolk mixed with a teaspoon of cold water.

The addition of egg to chopped meat serves the same purpose as does fat, for the albumen of the egg coagulates quickly and tends to keep in the juices. One egg should be used to each one and a half pounds of meat.

As a general rule, every dish that includes eggs requires salt. And speaking of eggs—poached eggs must be done in well salted water. The salt keeps the whites from running all over the place and so spoiling their appearance. Salt added to the water in which eggs are boiled will keep the shells from cracking in boiling.

Corn brooms, hair dust-brushes and scrub brushes of various types are needed in every house.

To properly use the recipes we already have, is a long step toward success in cooking. If we have the basic facts well learned and have the necessary equipment, then it is a simple process to cook anything—even the most elaborate of dishes.

Fresh peas will keep better than corn but they are better cooked soon after picking nad shelling.

There are few foods presented at a meal that appeal to the appetite more or that are more gratifying to the hostess than a plate of hot, golden crusted, light, fluffy biscuits, or pie with a crust that will just "melt" in your mouth. It is a happy fact that no great skill is necessary to produce either of them; merely a knowledge of the proper method of puttnig the ingredients together and the proper temperature at which they should be baked.

Cleanliness, brushing, airing in sunlight are the first preventatives against moths.

One should never clean an electric iron with a knife. The scratching may spoil the finish of the iron. Also, one should never overheat the iron.

Cream puffs should not be filled until ready for use.

To prevent soaking the bottom crust of a pie, bruish it with melted butter and dust a little flour over that, then add the filling prepared according to the recipe you are using.

The principal roasts of veal are the loin, leg and rib or rack. The breast and shoulder also are roasted. They are best if boned and rolled.

Printed linoleum is a cheap, patterned variety which will not stand hard usage.

Mountainous Greece

Greece is so mountainous that only one-fifth of it can be cultivated.

ROAST GOOSE OR DUCK

Clean, singe, draw goose or duck and prepare same as for a roast chicken. Cut open the gizzard, clean well and pull off the inner skin. Fry liver. Cut on point of heart, squeeze out the blood and cut open on one side. Season all with salt, pepper, ginger and rub over with a little garlic, if desired. Stuff goose with a good dressing. Place in a roasting pan on a rack and set in hot oven (500d F.) for one-half hour, reduce heat to 300d F.

If fowl is young and fat, have no water in the pan, if old, add a little water while basting. Cover pan and brown fowl on one side, then turn and brown on the other. Prick the fat skin with a fork from time to time to let the fat out. Roast from 1 to 4 hours or until the meat on breast and legs is tender to the touch. Skim off most of the fat from the pan, add two tablespoons flour and one cup of hot water to make the gravy. Cover and keep hot. Serve hot with apple sauce. If goose is fat, stuff with an apple stuffing.

TOASTED COCONUT

Spread coconut in thin layer in pan or baking sheet. Place under boiler or in hot oven (400d F.). Toast until coconut is golden brown, stirring frequently, and being careful it does not burn. Toasted coconut has a delicious flavor and may be used as a garnish for puddings, ice cream and desserts, as topping on cake frostings or meringue, or as an ingredient in candies and ice cream.

SUNDAY TREATS ON WEEK DAYS

Here are desserts that will make any day in the week seem like a Sunday:

BURNT ALMOND ICE CREAM

1 quart light cream
½ cup sugar
½ tablespoon vanilla
½ pound burnt and sugared almonds

Roll the almonds fine, add to the other ingredients, and freeze in freezer, using one patr salt to four parts ice.

MAPLE MOUSE

3 eggs
1 cup maple syrup
1 pint cream

Beat the egg yolks until light, adding the maple syrup gradually. Put in a double boiler and cook until thick. Let the syrup cook and fold in stiffly beaten egg whites and whipped cream. Pour into a mold and cover with buttered paper, buttered side up, and put on closely fitting cover. Pack in a bucket of ice and salt, using four parts ice to one part salt.

EGGS IN BAKED POTATOES

There are some people whose breakfast consists of a cup of coffee and a piece of toast. This may be alright to eat an early breakfast, before they are quite awake.

Here is a little different way of having potatoes and eggs:

EGGS IN BAKED POTATOES

6 potatoes
6 eggs
6 tablespoons grated cheese
6 tablespoons butter

Bake the potatoes, cut off the top and remove half of the inside of the potato, in its place drop a raw egg, salt, cayenne pepper, 1 tablespoon cheese in each and 1 teaspoon butter. Put back into a hot oven and bake for 4 minutes.

SPICED RUSKS

2 cups bread flour
4 teaspoons baking powder
½ teaspoon salt
¼ teaspoon cinnamon
¼ teaspoon nutmeg
2 tablespoon brown sugar
4 tablespoons shortening
1 egg
Milk

Sift the dry ingredients and cut in the shortening. Break the egg into a cup and add sufficient milk to make 2-3 cup of liquid. Add to the flour mixture and mix lightly. Turn out on a floured board and knead for a few seconds. Cut into small pieces and form into balls the size of a walnut. Place close together in a lightly greased pan. Brush with milk and sprinkle with brown sugar and cinnamon. Bake in a moderate oven (375d F.) for 20 to 25 minutes.

Mahogany Furniture Designs

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