HOT OFF THE GRIDDLE

For an informal snack use your waffle iron and chaffing dish to make a waffle and scrambled egg dish. The idea is to spread deviled ham on a hot waffle section, then pour soft scrambled eggs over it. Cook at the table or in the kitchen.

In these days of frozen fruits that are available all winter long, try a dish such as this: Place slices of canned pineapple on round slices of sponge cake, add a few sliced strawberries, cover with meringue to which coconut has been added. Sprinkle with additional coconut and brown in a slow oven. Chill. Garnish with whole or sliced strawberries.

As a general rule, every dish that includes eggs requires salt. And speaking of eggs—poached eggs should 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 (in the shell) will keep the shells from cracking in the boiling.

Pork chops are excellent when browned first and then cooked en casserole with vegetables. This thorough cooking brings out their rich, delicious flavor.

During the last few minutes of cooking, place pear halves around a veal roast to brown. Sprinkle pears with grated cheese and finely chopped nuts, if desired.

Turnips, carrots and onions are suggestions for vegetables in autumn stews. Okra and tomatoes, too, make a happy combination.

The grayish scum which often forms in the tub or boiler and sometimes adheres to the clothes is due to the action of soap on hard water. To prevent this, either an excess of soap must be used, which is a waste, or the water must be softened before the soap is added. It is difficult to state the exact amount of soap necessary to make a rich suds, because of this difference in water supplies. A very soft water, such as rain water takes very much less soap to make a suds than does a water which contains a great deal of mineral matter such as lime. And, then again, the amuont of soap needed to keep a good suds up during washing depends on the degree of dirtiness of the clothes. Very badly soiled articles break down the suds more quickly than less dirty ones.

A glass of orange marmalade, one cup raisins and one-half to one cup of walnut meats may be added to gingerbread batter. Spread thinly in a greased pan lined with waxed paper, bake and when partly cooked mark in squares. Continue baking until done. Remove from pan when cold.

With a sharp knife make an incision at one end of a dill pickle and scoop out as much of the center as possible using an apple corer. Fill the center with a softened cheese and chill thoroughly. Slice. This makes a good hors d'oeuvres or a garnish for meat.

Add chopped hard-boiled eggs and a little cayenne, mace, mustard and Worcestershire sauce to creamed sea food. Put into ramekins. Cover with buttered bread or cracker crumbs crumbs and bake until the crumbs are brown.

For a holiday appetizer or dessert, hollow out an Edam cheese; add generous dashes of Worcestershire sauce and prepared mustard to the mashed contents. Heap the mixture back in its crimson bowl; serve on a tray surrounded with crackers.

Cook apple balls in cranberry juice, sweetened as needed, for five minutes. Combine with sliced avocado, pineapple, tidbits and grapefruit sections. Serve as a fruit cocktail or on lettuce with your favorite fruit dressing.

Stuff duck with mashed sweet potaotes to which raisins and pineapple tidbits have been added. Spread fowl with lemon juice, honey and seasonings and roast as usual. With this serve buttered broccoli, creamed onions and spiced melon.

When choosing sandwich fillings, choose ones that are neither too moist nor too dry.

Brown three thinly sliced onions slowly in two tablespoons butter, add salt; stir in one tablespoon flour smoothly; add one-half pint cream and stir mixture as it cooks for five minutes. Serve on six hard boiled eggs which have been cut in quarters.

Onions require thorough curing and drying, and they must be kept in a cool, dry place.

Beet And Cauliflower Salad

1 head cauliflower
1 large beet, boiled
A head of lettuce
French dressing
Mayonnaise

Mix flowerets of cold cooked cauliflower, shredded outside leaves of lettuce, beet cut in slices and then in fancy figures with tiny cutters, and chopped beet trimmings, each separately with French dressing. Place shredded lettuce in center of a salad plate and the flowerets carefully between the leaves, and showing above. Sprinkle with the figures cut from the beets, and place remaining chopped beets in points around. Serve with mayonnaise.

Little Accompaniment And Soup Becomes Pleasing Repast

A plain and simple bowl of soup can easily be made into something grand by simply adding an interesting garnish that will greatly improve any soup.

Croutons: Cut stale bread into cubes, place in a pan and brown in the oven; or butter the bread, cut into cubes and then brown.

Soup Sticks: Cut stale bread in 1-3 inch slices, remove crusts spread with butter, cut in 13-inch strips, brown in voen.

Puffed Crackers: Split round crackers, cover with ice water, let stand for 8 minutes. Dot with bits of butter, place in a hot oven 45 minutes at 300d F., until browned and puffed.

Caraway Potato Wafers: One-quarter pound or 1 cup boiled potatoes, riced while warm; ½ cup (¼ pound) creamed butter; 1⅛ cups flour; 1 teaspoon salt; 1 tablespoon caraway seed; 1 egg, slightly beaten. Work the first four ingredients lightly with a fork to a smooth dough. Set aside ½ hour to chill. Roll ⅛-inch thick, place in a pan, brush tops with egg mixture with milk, sprnikle plentifully with salt and caraway seeds. Cut with hot knife into narrow strips 1 to 3 inches. Place in oven at 350d F., gradually increase to 400d F. Bake 15 minutes or until crisp and a delicate brown. Serve with soup.

In a frying pan, melt 2 tablespoons of butter, add 1 tablespoon chopped-green pepper and onion, 3 table--spoons tomato catsup, 1 tablespoon water and ½ teaspoon salt. When hot, add 4 slightly beaten eggs and scramble.

Potato Fritters Lend Variety To A Favorite Food

The sound of fritters will make everyone come running and the aroma they create while cooking will tax people's patience while waiting for them to be done. So many nice meals can be planned around vegetable and fruit fritters so why not include potatoes among them like this:

POTATO FRITTERS

2 cups grated raw potatoes
1 egg
1 teaspoon onion juice
½ teaspoon baking powder
1 tablespoon chopped parsley
2¼ tablespoons bread crumbs
½ teaspoon salt

Drain off all the moisture from the grated potatoes, and add to them the egg, salt, onion juice, and parsley Beat well and add crumbs and baking powder. Drop the batter, a spoonful at a time into deep hot fat and fry a golden brown. Drain on unglazed brown paper and serve beefsteak if desired.

Lemon Sauce

1 tablespoon cornstarch
1 cup sugar
1½ cups boiling water
Juice and rind of 1 lemon
1 tablespoon butter

Mix the cornstarch and sugar. Add the boiling water, stirring to make smooth. Boil together and add the rind and juice of 1 lemon and 1 tablespoon of butter. Stir well. Serve hot.

A Sneakable Snack For Late Evenings

In the middle of the afternoon or late in the evening after the theatre, a snack sneaked from the pantry tastes ever so good. There is quite an argument all the time as to whether it is good to eat before going to bed or not, but these little tarts wouldn't hurt a soul they're too good for that:

RAISIN TARTS

1 cup sugar
½ cup butter
1 cup chopped nuts
1 cup chopped raisins
2 eggs, well beaten
Juice of ½ lemon
Pastry

Combine the sugar and butter and cream thoroughly. Add the nuts, raisins, lemon juice and eggs. Cook in a double boiler over hot water for 25 minutes. Stir frequently. Set aside to cool. Make pastry and cover inverted muffin tins, prick pastry with fork and bake in a hot oven (450d F.) about 10 minutes. Cool and fill with the raisin mixture. Top with whipped cream before serving or serve plain.

One Colony Deserves Another

Surinam, in the West Indies always interests cruise passengers from New York, because this attractive but little Dutch possession is what the British gave Hollanders in exchange for the once little colony of New York.

Stockholm Restaurant

In midair several stories above the street in Stockholm, Sweden, is the Ny Katerinahiss, a restaurant that hangs "by its toes" beneath a sky bridge. Both the meal and the extraordinary view are worth the small charges on the menu.

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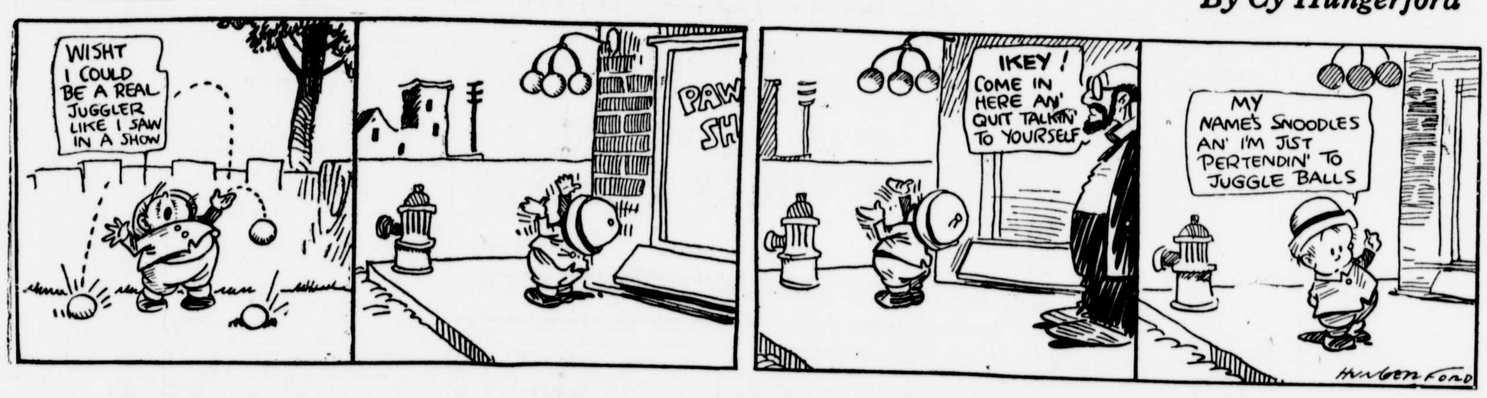

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