Odor of Buckwheat Cakes Acts As Breakfast Bell

On crisp cool mornings the smell of something special coming from the kitchen makes anyone want to get out of bed and investigate. Why, the smell of buckwheat cakes will make even Junior set up and take notice which every mother will admit is next to impossible.

BUCKWHEAT CAKES

1 quart lukewarm water
1 teaspoon salt
3¼ cups buckwheat flour
½ cup flour
½ ounce compressed yeast
2 tablepoon molasses

Dissolve the yeast in a little warm water with 1 teaspoon sugar add to the rest of the water and mix with the flour, salt and buckwheat to make a thin batter. Let raise over night; next morning add molasses and bake on a hot greased griddle in small cakes, browning on both sides. Serve real hot with sugar or syrup.

Cool Afternoons Suggest Friendly Teas

Cool afternoons just seem to suggest one thing; a group of friends, a roaring fire and afternoon tea. Something light to eat though as dinner isn't so far away. Something like this:

APRICOT TEA MUFFINS

12 dried apricot halves
¼ cup brown sugar
6 tablespoons butter
¼ cup granulated sugar
2 eggs
2-3 cup milk
2 cups flour
4 teaspoons baking powder
½ teaspoon salt

Wash the apricots well, cover with water and allow to soak for several hours. Drain thoroughly. Place one aprciot half in each well buttered muffin pan hollow side up, add 1 teaspoon brown sugar and ½ teaspoon butter. Cover with batter made as follows: Cream the remaining 4 tablespoons of butter add the granulated sugar and mix well. Add the eggs, one at a time, beating after each addition. Add the milk, then the sifted dry ingredients. Bake in a hot oven (400d F.) for 20 minutes. Serve hot.

Cheese Fondue

For good eating, there isn't much that will beat a good, well made fondue such as this:

CHEESE FONDUE

1 cup milk
1 cup soft bread crumbs
1 cup grated cheese
1 tablespoon butter
¼ teaspoon salt
⅛ teaspoon pepper
3 egg yolks
3 egg whites

Scald the milk nad add the bread crumbs, cheese, butter, salt and pepper. Add egg yolks beaten well. Fold in stiffly beaten egg whites, pour in buttered baking dish, place in a pan of hot water, and bake in a moderate oven (350 F.) about 30 minutes.

LEMON BUTTER SAUCE

¼ cup butter
1 tablespoon lemon juice

Cream butter slowly and add the lemon juice.

The table should be placed in the middle of the dining room, with the center placed directly under the central light.

Fancy Biscuits Made At Home

Biscuits for the family or company always makes a great hit. There is really no reason why people feel that they have to eat out in order to get the delicious hot breads that good restaurants serve. Every housewife can have them right in her own home. Maybe not exactly the same thing, but something equally if not more delicious. Here is one to try some time that is sure to bring a new hat.

PIMENTO CHEESE BISCUITS

1 cup sifted flour
1 teaspoon baking powder
¼ teaspoon salt
2 tablespoons shortennig
1-3 cup milk (about)
2 ounces pimento cheese
2 tablespoons butter

Sift flour, measure, add baking powder and salt and sift again. Cut in shortening; add milk gradually until soft dough is formed. Combine cheese and butter and melt over hot water, stirring until blended. Roll biscuit dough ¼-inch thick on a slightly floured borad, cut with small floured cutter and place on greased baknig sheet. Place one teaspoon of cheese and butter mixture on each biscuit. Bake in hot oven (450d F.) for 10 minutes, or until done. Makes 12 biscuits.

Scrambled Eggs For Every Day

One could scramble eggs every day for a month with variations and never repeat the same style twice. Just a litlte of this or a little of that and it seems an entirely new dish. Such as:

SCRAMBLED EGGS, LUCULLUS

Put in a csaserole one ounce butter, and three truffles cut in dice about one-eighth inch square. Heat through, and then add eight beaten eggs, and one-half cup of cream. Season with salt and pepper, then scramble, and dish up on a china platter.

TEXAS CLOVER—Chop a green pepper, put in a casserole with one ounce of butter and simmer until the peppers are soft; then add ten beaten eggs, season with salt and ppeper, scramble. Before serving add a dozen parboiled oysters, a little cream and a piece of fresh butter.

SCRAMBLED EGGS, BULLIT — Peel six heads of fresh mushrooms, slice very thin, and put in a sauce pan with one ounce of butter. Simmer until done, then add twelve beaten eggs, on cup of cream, two ounces sweet butter, and a little salt and pepper. Scramble the eggs, and dish up on a platter on top of four slices of fried egg plant.

Hawaiian Cocktail

On a small glass plate lay a slice of pineapple. On top of this lay sections of orange, placing them so that they resemble petals of a flower. Fill centers with seeded grapes. Sprinkle with powdered sugar and chill thoroughly.

A tray should always be used under the chafing dish. When a recipe calls fo rmlik or cream, the hot water pan should be used; when sautering or frying, the dish is placed directly over the flame.

When butter is to be creamed, set it out some time before using so that it will reach room temperature — this makes the work faster, and ever so much easier.

Differences In Taste Necessitate Compromise In Preparing Recipes

Disguising the fine flavor of an egg plant is something that some housewives have to do regardless of whehter they like to or not. An egg plant is just one of these things whose delicate flavor isn't properly appreciated by some people, therefore, if egg plant is to be served it must be dressed up in fine clothes and set out with gay colors. The following recipe is one that will win the appluase of all:

BAKED EGGPLANT WITH CHEESE

1 large eggplant
¾ Cup Italain tomato sauce
4 tablespoons butter
Grated Parmesan cheese
Salt

Peel the eggplant, slice it, and sprinkle well with salt to extract the bitter juices. Let stand 1 hour, then wash and drain. Heat 3 tablespoons of butter in a large frying pan, and fry the slices until they are a light brown on both sides. Cover the bottom of a baking dish with the slices, pour a little of the Italian tomato sauce over them, and sprinkle lightly with Parmesan cheese; put in the remainder of the eggplant slices moistened with the rest of the sauce, then sprnikle more cheese over all. Dot the cheese sparingly with butter and bake in a moderate over ½ hour.

Brunswick Stew Is Mid-Winter Standby

So often we rush through an entire season without once thinking of the most appropriate dishes for this time of year. For instance, there is Brunswick Stew—Georgia Brunsweik Stew—a grand and glorious meal all in one pot— all in one or two or three generous bowls or plates. And what is left over is even better warmed up.

GEORGIA BRUNSWICK STEW
(A recipe to paste in the book)

2 tablespoons bacon fat
1 frying chicken, about 2 to 2½ pounds
2 onions
3 cups water
3 tomatoes, peeled and quartered
½ cup sherry
2 tablespoons butter
½ cup bread crumbs
2 teaspoons Worcestershire sauce
1 pound fresh lima beans
Salt and pepper
½ cup okra
3 ears green corn or the equivalent in canned corn

Brown the onions in the bacon fat; then add the chicken which has been cut in small pieces and seasoned. When chicken is done, pour off the grease and put chicken and onions in a Ducth oven. Add the water and Worcestershire suace. Cook slowly over low flame for ½ hour, then add the lima beans, okra and corn cut from cob. Let simmer one hour. Then add the butter and bread crumbs and cook ½ longer.

Grapefruit and Orange Cocktail

Pare the fruit as you would an apple, cutting htrough the white ninre skin. With a sharp knife cut around each section and remove the whole sections free from any skin. Sprinkle with powdered sugar and chill. Serve in cocktail glasses arranging six section on glass plate in daisy fashion.

Left Over Baked Ham In Two of Many Uses

When we serve a baked ham, we can nearly always be certain of having a goodly amount left over. This we use for excellent sandwiches, etiher plain or grilled for lunch the next day. Then we skip a day and serve the remains in either of these two ways:

CREAMED SHREDDED HAM

1½ ounces shredded cold ham
1 tablespoon mniced pimento
1½ cups thin cream sauce
1 tablespoon chopped olives
½ teaspoon salt and pepper, mixed

Add ham and seasonings to cream sauce. Serve on toast or in patty cases. Serves six.

HAM CUTLETS

2 cups minced cold ham
1 cup thick white sauce
Few grains cayenne
1 tablespoon minced green peppers

Add sauce to ham, then add seasonings. Spread on a plate to cool. Shape in the form of cutlets, dip in crumbs, egg the crumbs again and fry in deep fat at a temperature of 380 F. for 1½ minutes. Drain, garnish with green leaves. Serves four.

Fire Place Season Is Pop Corn Time

With the fireplaces busily engaged on these cold evenings one may have a grand time. Remember the corn popper that's in the closet? It's time to bring it out and have popped corn in the evening or to go a step farther make:

POP CORN CANDY

1 quart pop corn
1 tablespoon butter
¼ cup water
1 cup sugar, white, brown or mixed

Melt butter in pan, add sugar and water, boil 15 minutes. Add pop corn and mix well so all the corn is coated with sugar.

Then there are the pop corn balls that are so popular; add 1 tablespoon vinegar to 1 cup corn syrup and boil until it hardens when a little is dropped into cold water. Pour syrup over corn and stir unttil well covered. When cold enough to handle, form into balls and put on waxed paper to cool. It is well to butter the hands when shaping corn.

HOT OFF THE GRIDDLE

Cakes with very few eggs usually require a rich frosting to make them palatable, and frequently the rich frosting or filling costs more than an extra egg or two.

To make mayonnasie for canning, take equal quanitties of egg yolks and vinegar. Beat together until smooth and cook over hot water until thick, then pack in air-tight glass jars. When ready to use, add seasoning, salt, pepper, mustard and onion juice and thin with cream. Add whipped cream for fruit salads.

Grind one-quarter pound of American cheese, season with ¼ teaspoon salt, a little paprika, ½ teaspoon mustard and work until creamy with a tablespoon each of butter and cream. Pile lighlty on crackers and serve.

Line a well buttered baking dish with two cups of mashed potatoes, place in a hot oven until slightly browned. Remove from oven and fill with 1 pint crab meat, mixed with 1 cup white sauce. Sprinkle top with ½ cup craker crumbs, mixed with 2 tablespoons melted butter, and bake until the crab meat is well heated and the crumbs are delicately browned. Garnish with parslye.

Becuase of the more delicate nature of the fiber, silks and wools need a different sort of treatment from cottons and linens. Both of the former fibers are damaged by extremes of temperature, either heat or cold nad consequently should be washed and rinsed in lukewarm water, and dried at a reasonbale temperature.

To one quarter pound of cooked macaroni in a buttered dish, add salt, butter and pepper; grate over it one ounce cheese; stir two eggs in a cup of milk and pour over. Cover with bread crumbs and bake 20 minutes in a moderate oven until brown.

To boil an old hen: Dress, clean and cut in pieces, or leave it whole. Add salt, pepper and a little ginger and allow to stand several hours or over night. Place in a kettle, cover with boiling water; let simmer 3 or 4 hours, or until tender.

An even temperature of 330d F. may be used in roasting beef, but it requires longer time. Meat will not be as brown, but there will be less shrinkage. If not brown enough when done, brown under broiler a few minutes.

To open oysters: Pry open the shells wtih an oyster knife or a narrow strong blade. Oyster liquid, when used in cooknig, should be strained.

To measure bulk butter or fat, pack solidily into a cup or spoon and nake level with a knife. If very hard, soften by leaving it in a warm place for awhile or cut into small pieces before measuring.

A waterless cooker is a large, tightly covered steam kettle with fitted pans for cooking a complete meal at one time over one burner. It is made of aluminum and steel, constructed so that the bottom of the kettle does not rest directly on the flame. It pot roasts meat, cooks vegetables and fruits in their own juices so they retain all their nutriment and their natural flavor. It can be made so hot that it will sear meat and make the toughest cuts tender by long, slow cooking without danger of burning or scorching. It needs no watching or stirring.

Silver should be placed one inch from the edge of the table at either side of the service plate, in the order in which it is used, commencing from the outside and continuing toward the plate. It must always be placed at right angles to the edge of the table.

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WATCH WHAT MEN ORDER WHEN THEY'RE EATING BY THEMSELVES AND YOU'LL KNOW WHAT TO PLAN FOR THEIR MEALS AT HOME

DROP into any big restaurant where men are eating their luncheons alone or with other men. When a man is "on his own" he orders for himself and not for the lady across the table. Look around and notice the Ragouts*, the "made" dishes — the entrees — the crab cakes—the clam stews—and (yes, that's right) the glasses of National Bohemian beer. Now take those ideas home and figure out what economies they will affect in your budget.

MEN like the wholesome, filling, appetizing dishes and they surely do enjoy the perking up of their meals with glasses of sound wholesome sturdy National Bohemian beer. Of course you know many of us worry about what a glass of beer will do to the male equator, so it's good news to know that a glass of National Bohemian beer is just about the same as a slice of bread and butter. Cut out one and you can enjoy the other.

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* "stew" among us girls.

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