Simple Salads For Spring Menues

Not everyone has either the time or the desire to prepare elaborate, fancy salads, but this by no means means that salads can't appear on the table. There are so many, many tempting salads tha can literally be thrown together in a minute's time, requiring only that the ingredients be thoroughly chilled and that in the process of "htrowing" they be "thrown" in an attractive arrangement of the plate. Here as a few examples of these simple salads.

CRESS SALAD

1 pint water cress.
1 onion
French dressing

Pick over the leaves of the cress carefully, removing all bruised or wilted ones, wash and drain and with thet fingers break the stems into two-inch lengths. Lay the cress in a salad bowl, chop the onion very fine, strew it over the cress, add French dressing and serve.

BANANA AN DNUT SALAD

3 well ripened bananas
½ cup chopped nuts
6 lettuce leaves
½ cup mayonnaise or boiled dressing

Peel bananas nad cut in two lengthwise. Roll each half in nutmeats. Place on lettuce leaf and garnish with dressing. Equal parts of dressing and whipped cream may be used.

GRAPEFRUIT SALAD

Peel grapefruit and free the sections from all membrane and seeds. Cut sections in half, crosswise; lay on bed of lettuce leaves and serve with French dressing. Sprinkle with tarragon leaves or with mint if desired.

Fresh or Cooked Fruits Make Ideal Wholesome Desserts

Taking a hint from the French—we find tha tfresh or cooked fruits make an ideal and very simple dessert to serve after almost any type meal. Fresh berries by themselves or in combination are well known by all—melons chilled to the 'nth degree are just about the last word in smartness, fresh fruit cups or macedoine of fruit, or baked apples—well, one can go on and on naming dish after dish of fruits, all easy to prepare and as wholesome as can be.

MACEDOINE OF FRUIT

3 peaches
3 pears
½ cup diced pineapple
½ cup diced watermelon
1cup raspberries
1-3 cup sugar

Pare and slice peaches and pears, cut pineapple and melon in small pieces, mix fruit and sugar, and chill for one hour. Serve in glasses, adding one tablespoon of whipped cream to each glass just before serving. A berry or piece of pineapple placed on the cream gives color to the dish.

MERINGUED PEARS

6 large pears
6 tablespoons sugar
Grated lemon rind
Candied ginger
3 egg whites
¼ cup powdered sugar

Pare and core the pears, place them in a baking dish and fill center of each with one tablespoon sugar and a little grated lemon rind or candied ginger. Cover them with a meringue made with the stffly beaten egg whites and the sugar. Brown quickly.

APRICOT WHIP

1½ cups sweetened apricot pulp
1½ tablespoons lemon juice
⅛ teaspoon salt
1-3 cup sugar
3 egg whites, stiffly beaten

Mix pulp, lemon juice and salt together. Beat sugar into egg whites, fold in fruit mixture and serve garnished with chopped nuts. If desired this mixture may be piled lightly into a buttered baking dish and baked in a slow oven, 275 F., from 30 to 45 minutes.

To remove lumps from brown or powdered sugar, place the sugar in a pan in a warm oven for a very short time.

For Children's Parties

Vacation time for children really means a lot to them and therefore no effort on the part of parents to show them a good time is wasted, and every effort is appreciated. Little parties are the thing to have for them and of course, what's a party without such as this:

PARTY PUNCH

4 cups sugar
8 cups water
Juice of 12 lemons
4 cups pineapple juice
2 cups canned crushed pineapple
24 mraaschino cherries, quartered
Orange and lemon slices
4 pints carbonated water

Boil sugar and water together 10 minutes. Cool. Add fruit juice and crushed pineapple. Chill. Just befor eserving, add cherries, fruit slices and carbonated water. Pour immediately over ice. Makes about six quarts punch. This may also be served in a large punch bowl with two quarters of orange ice.

Hickory Nut Ice Cream Brings Whoops

Though ice cream is always a treat and children let out whoops of joy whe nit is served, novelty and variety are never found unpleasant, in fact, a surprise in flavor just increase the "whoops" from the children and the broad grins of the adults who themselves often react as children when pleasantly surprised.

HICKORY NUT ICE CREAM

½ box plain gelatin
1 pint milk
1 quart cream
½ cup sugar
8 teaspoons sherry
30 drops bitter almond extract
1 pint hickory nuts, chopped fine

Dissolve the gelatin in the pint of milk and add rest of the ingredients. Turn into refrigerator trays and freeze for 2 or 3 hours, stirring twice duing freezing, or pack in ice and salt and freeze in regular ice cream freezer.

Scrambled Eggs With Tomato and Ham

1½ cups strained tomatoes
¼ cup soft bread crumbs
2 tablespoons butter
4 eggs
½ cup cooked diced ham
Salt and pepper

Cook together the tomato, bread crumbs and butter for three minutes then add well beaten eggs and cook until it thickens. When thick add meat. Season to taste. Serve on hot baking powder biscuits.

Chopped nuts on cakes or in ice cream sauces add nutriment as well as daintiness to the dessert.

Quick Snacks Of Baked Beans

These are days when we bless the canners for the fine things they place on the market. These days are usally busy days for most of us, so feeling confidnet that our shelves are wel lstocked, we high us hence to the country, coming back just in time to wash up and put something quick on the table. Something canned that we have spent just a few moments improving, something like this for lunch:

BAKED BEANS

1 No. 2 can baked beans
1 cup bread crumbs
1 chopped onion
1 egg
Water or liquid from canned beans
Salt, pepper and paprika

Chop the baked beans very fine or mash them with a potato masher. Add the chopped onion, milk or water, beaten egg and seasonings. Make into a loaf and bake in a hot oven. Serve with tomato sauce.

Shrimps In Cream

1 pound shrimp
1 cup cream
2 tablespoons lemon juice
Lemon peel
Salt and pepper
1 scant tablespoon butter

Boil the shrimp. Drain and shell them and put in a pan with the butter. When the butter has melted, add the cream, a little salt, and a generous quantity of freshly ground black pepper and a bit of the lemon peel. Let simmer four minutes; add lemon juice and, when the cream has bubbled up once again, pour into a hot dish and serve with boiled hominy or rice.

To keep pots from being discolered when boiling eggs, beets, potatoes in jackets—use a small piece of lemon in the pot.

Using Up Left-Over Spinach

A good idea when cooking spinach is to prepare a little extra. Though it's hard to picture uses for left over spinach, here is one "what am one."

SPINACH SOUP

1½ cups cooked spinach
2cups milk, scalded
2 cups boiling water
3 bouillon cubes, chicken flavor
2 tablespoons butter
2tablespoons flour
1teaspoon salt
Dash of pepper
½ teaspoon scraped onion

Chop spinach and force through a sieve. Add to milk, water and bouillon cubes in double boiler. Melt butter, add flour and seasonings, and stir well. Add a small amount of hot liquid and stir until smooth. Return to double boiler and cook until slightly thickened, stirring constantly. Serves four.

A Real Breakfast Treat

For a real breakfast treat, huckleberry pancakes are just the thing. The men folks will be particularly fond of them and the children will go out of their way to show you just how many pancakes they can eat:

HUCKLEBERRY PANCAKES

2½ cups flour
2 cups sour milk
1 teaspoon soda
½ teaspoon salt
1 egg, well beaten
1½ tablespoons sugar
1½ tablespoons melted butter
2 cups huckleberries

Sift the dry ingredients together. Combine the egg and milk and add slowly to the dry ingredients, beating until smooth. Stir in the butter then the berries. Pour by tablespoonfuls onto a hot greased griddle. Fry on both sides until brown. Serve with powdered sugar.

Two Recipes For French Dressing

Her eare two ways for preparing French dressing—both of which can be put in jars and stored in a cool place until ready for use over a period of many days.

FRENCH DRESSING

¼ teaspoon salt
⅛ teaspoon paprika
⅛ teaspoon white pepper
1½ tablespoons vinegar
1½ tablespoons lemon juice
6 tablespoons olive oil

Mix the ingredients in a bowl and beat with wheel beater until well blended. Serve cold and use to marinate meats, vegetables and salads. If desired, add a few drops of onion juice. Put in bottle and shake well before using.

FRENCH DRESSING NO. 2

1 pint olive oil
¾ cup sugar
2 teaspoons salt
2 teaspoons paprika
¼ teaspoon white pepper
2 tablespoon Worcestershire sauce
6 tablespoons lemon juice
¾ cup cider vinegar
¼ cup tarragon vinegar
¼ cup water
2 tablespoons catsup
1 medium onion grated

Put in quart jar and shake well.

After each dishwashing, if the sink is new and unroughened, it should be wiped out with good soap suds or a mild scouring powder to keep it free from grease. Once roughened strong scouring powders will have to be used. Black or reddish stains can be cleaned with Javelle water applied with a brush or mop and rinsed thoroughly.

Left-over cocoa can be combined with coffee and served either hot or cold. Top the beverage with whipped cream. Or it may be substituted for liquid in chocolate sauce, candy or icings, adding more cocoa for flavor.

Hot Dessert For A Cool Day

Hot desserts occasionlly are grand things. We go along from day to day, week in and week out eating desserts just as cold as possible with seldom a variation. Possibly the weather has something to do with it, but even in the winter one seldom thinks of serving a hot dessert—what a pity—what a pity when a dessert lke this will make everyone so happy

BANANA AND APPLE BROWN BETTY

3 cups bread
2 apples
¾ cup granulated sugar
3 tablespoons butter
3 abananas
½ teaspoon cinnamon

Dice the bread and saute in the butter until brown. Peel the apples and bananas and cut into thin pieces. Dredge with sugar mixed with the cinnamon. Put bread in buttered dish an dcover with the fruit; alternate, saving crumbs for top. Bake for one-half hour in a moderate oven. Serve with a thin cream.

Some brasses and coppers are lacquered, in which case one should not use any polish on them as it removes the finish and entails cleaning thereafter. If not lacquered, apply commercial paste or liquid and polish with a soft cloth. Rub off well when it dries, and, if the article is for table or kitchen wash well with soapy water. To make a homemade brass paste, mix two tablespoons of salt and one of vinegar with enough flour to make a smooth paste. Apply with a damp cloth. Rub off stain and rinse in cold water.

Allow fat in the broiling pan to solidify and scrape out with a spoon or knife before washing; the pan will be less greasy to wash. Or wipe out greasy pans with a loose bunch of newspaper or a brown paper bag, or paper towels before washing.

Corn Pudding Rounds Out Skimpiest Meal

The vegetable that has the eye of the general public at the moment is oud old friend corn. Well, with corn in the limelight again there is little or no use talking or writing about anything else. We know corn on the cob, and we know of corn off the cob with butter, so here's a good corn pudding that makes the skimpiest meal a feast.

CORN PUDDING

1 quart fresh grated corn
2 eggs
1 teaspoon butter
Salt and pepper
½ cup cream

Grate the corn so that the husk sticks to the grater. Then add two whole eggs, well beaten and the butter, sugar, and salt and pepper to taste.

Last add one-half cup of cream (if the cream is too heavy put in a little milk). Put in a square pan. Put in a hot oven and brown for about 15 minutes. Serve real hot.

To clean paint brushes, wash in turpentine, then in soda water. Rinse in clear water and shape. Do not stand on bristles to dry but hang up on a string attached to the handle. If the brush will not be used for a long time, moisten with linseed oil before putting away. To soften bristles, soak in a solution made of one teaspoon of baking soda lisolved in one cup of warm water.

Earthenware and glassware, if chosen for cooking purposes should be non-absorbent, adapted to intense heat, and as smoothly finished as possible. Such ware conducts heat evenly, but slowly, so is adapted to long, slow baking. It may be used for serving the food as well as cooking it. However, it breaks easily when subjected to sudden changes in temperature.

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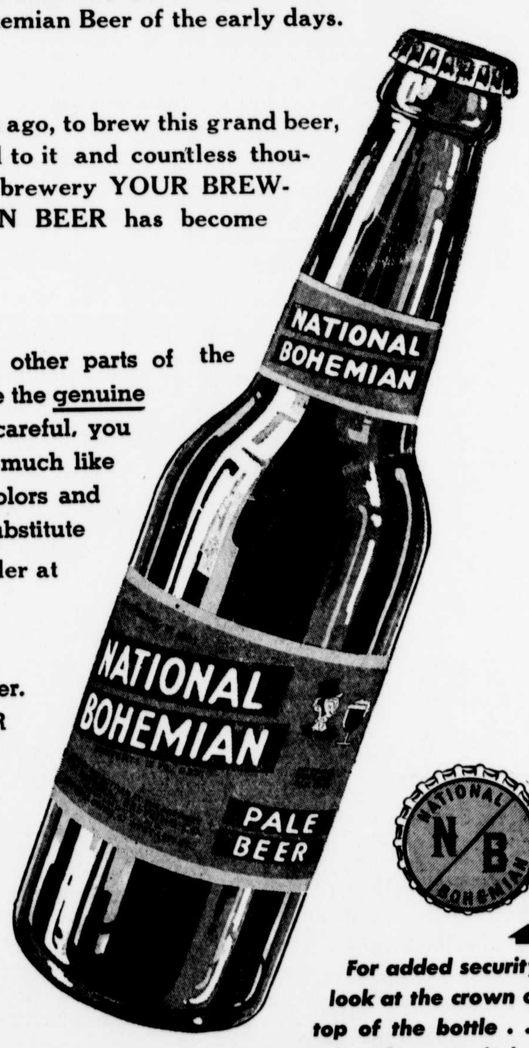

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