

Food, of course, must be well seasoned to be worthy of its piquancy

THREE MEALS A DAY

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Edited by WILMA DEUTE

SIDNEY SNOW will be glad to answer any questions on food

Boiled Cider Pie

centsTsatuo,cn [2] sh sh sh sh sh Here is a dessert that is just absolutely right for this time of year—particularly as most of us have a jug of cider right on hand!

BOILED CIDER PIE
1 cup sugar
1/4 cup water
2 tablespoons butter
7 tablespoons boiled cider
2 eggs, separated
Grated nutmeg
Combine sugar, water, butter and thick boiled cider, and simmer about 10 minutes. Cool. Add well beaten egg yolks. Fold in egg whites which have been stiffly beaten.
Line a pie pan with pastry. Pour in filling. Dust with nutmeg. Add a top crust and bake in a hot oven (450 F.) for 10 minutes; then reduce heat to moderate (350 F.) and bake for 25 to 30 minutes. Makes 1 (8 inch) pie.

Steamed Caramel Pudding

6 tablespoons sugar
1 tablespoon flour
3 ounces ground almonds
1 cup of hot milk
1/4 cup butter
6 eggs
Melt the sugar in a frying pan until light brown. Add milk very gradually, stirring all the time. Cool, then add butter; flour almonds, the yolks of eggs, well beaten, and lastly the whites that have been beaten stiff. Butter the form mold, cover butter with a little more sugar, pour in pudding, steam for 1 hour and serve with whipped cream.
Another good way to make this pudding is to melt 1 cup of brown sugar, add 1 pint of cream, then 1 dozen grated lady fingers. Beat the yolks of 5 eggs, add to the above mixture, and then add the stiffly beaten whites of 5 eggs. Put in a kettle of water and steam two hours. Serve hot with whipped cream or caramel sauce.

Scallops React To Touch Of French

A Frenchwoman's knack with cream sauce made possible this dainty scallop dish which turned Friday's fish dinner into an event to which to invite friends.
SCALLOPS AU GRATIN
In a saucepan place a pint of scallops and an ounce of butter. Season with salt and pepper and heat through. Strain off the juice and mix the scallops in one cup or heavy cream sauce. When well mixed, put sauce and scallops into a medium deep baking dish. Sprinkle liberally with grated Swiss cheese. Dot with small bits of butter. Bake in medium oven until brown.

Most clothes must be dampened before they are ironed, but time will be saved if the white clothes are taken from the line before they are too dry and immediately rolled up for ironing.

It is not necessary to soak clothes overnight. A two-hour soaking in tepid water will accomplish more than an over-night soaking in cold water. When garments are extremely soiled or very dusty a soaking in soapy water will make the washing easier.

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Lollipop Apples And Popcorn Balls Made By The Children

There are ever so many nice little things that either the housewife can do for her children, or that the children can have the fun of doing themselves. Remember the taffy pulls? They were always great fun! Or how we used to string colored pop-corn! But despite the fact that children seem to have so many more outside interests, they still like doing many of the same things—and here are two that will prove particularly intriguing to them:

LOLLIPOP APPLES

1 cup brown sugar
1/2 cup granulated sugar
1/2 cup light corn syrup
1/2 cup water
1 tablespoon butter
1/4 teaspoon salt
1 stick cinnamon
Few drops red vegetable coloring
6 red eating apples
Cook sugar, corn syrup, water, butter, salt and stick cinnamon until syrup crackles in cold water (300 F.). Remove from fire, take out stick cinnamon, add red coloring. Stick a wooden skewer in the stem end of apples, dip one at a time into the hot syrup, coating thoroughly. Place on oiled paper to cool. Makes 6 apples. Apples may also be colored green and flavored with mint or winter-green.

POPCORN BALLS

1 cup molasses
1 cup sugar
1 tablespoon vinegar
2 tablespoons butter
1/2 teaspoon soda
1/2 cups salted popcorn
Combine molasses, sugar, vinegar and butter; cook, stirring occasionally until a smooth amount of mixture forms a very hard ball in cold water; add soda. Remove from heat and pour over corn; cook slightly. Butter fingers lightly and mold corn into balls; cool on greased paper. Makes about 18 balls.

Serve Cranberries In Assorted Recipes

Saving cranberries only to serve around the Turkey is a very serious thing to some people—those being the people who know the versatility of this wee small morsel.

Cranberries have the happy habit of combining with just the right things to make up very tasty and interesting dishes. Here are just a few of the many:

CRANBERRY ICE

1 quart water
1 quart cranberries
3 cups sugar
Make a syrup by boiling water and sugar together for five minutes. Boil the cranberries in a little water until soft, then press through a sieve. Add to the syrup, cool, and freeze.

CRANBERRY PIE

1 1/2 cups cranberries
3/4 cup sugar
1/2 cup water
Cook cranberries, water and sugar for about ten minutes. Cool, place in one crust with a high rim and bake in a hot to slow oven (450F. for 10 minutes, then 325 F. for 30 minutes). Put strips of paste, lattice fashion, across the top.

CRANBERRY CONSERVE

1 1/2 cups cranberries
2 cups raisins
4 tablespoons chopped orange rind
1 tablespoon chopped lemon rind
2 tablespoons lemon juice
1/2 cup orange juice
6 cups sugar
Mix ingredients; let stand 30 minutes; boil quickly 10 minutes; lower fire and simmer until mixture thickens. Pour into sterilized jars and seal. Makes 6 jars.

Choose dishes of a pleasing design and color in harmony with the rest of the furnishing scheme, which can be replaced, if broken, without too much expense or difficulty, and which are good enough for company but yet not too costly and elaborate for everyday use.

Oysters With Tripe For A Tasty Stag Luncheon or Supper

Have you noticed that some dishes are just what we call "men's dishes," even if the women do eat them? Take for instance this dish of oysters and tripe—very tasty 'tis true, but not one we would be likely to serve at a ladies' luncheon—we'd be much more apt to set aside the recipe for the time when friend husband is having a group of his own particular friends in for a stag luncheon or supper.

OYSTERS WITH TRIPLE

1 pound honeycomb tripe
1 tablespoon butter
1 small onion, chopped
1 tablespoon flour
1 cup milk
25 large oysters
1/2 teaspoon salt
1/4 teaspoon pepper
Boil the tripe until tender. Cut into dice. Melt butter in a saucepan. Add the chopped onion. Cover saucepan and cook until onion is soft but not brown. Sprinkle in the flour and mix. Add the milk, stir until boiling; then add tripe and oysters. When oysters are cooked sufficiently to curl the gills, add salt and pepper. Serve at once. Serves 6.

Wash unvarnished oil paintings with warm, not hot studs of pure white soap. Use a lather as dry as possible on an almost dry wad of cotton wool; wetting a small portion at a time, rinse off with clear water and dry immediately. Use a soft cloth free from lint to dry. When surface is all washed and dried, go over with a piece of flannel moistened with the best quality of boiled linseed oil, using only enough to keep paint from drying out and cracking and to preserve the life and brilliancy of the colors. Well rectified spirits of turpentine may be used on unvarnished pictures also but never on varnished pictures. Varnished pictures are dusted only. Oil paintings should not be exposed to direct sunlight.

To refinish worn shellacked floors, if badly soiled and marked, they may need scrapping by hand or machine (an old floor will not stand more than two or three scrapings.) If not mared very badly they may be washed clean by using wood alcohol applied with steel wool, which will remove the old stained shellac. When using wood alcohol the worker should wear rubber gloves. A small portion is cleaned at a time and wiped dry. After the floor is clean apply a good filler and shellac.



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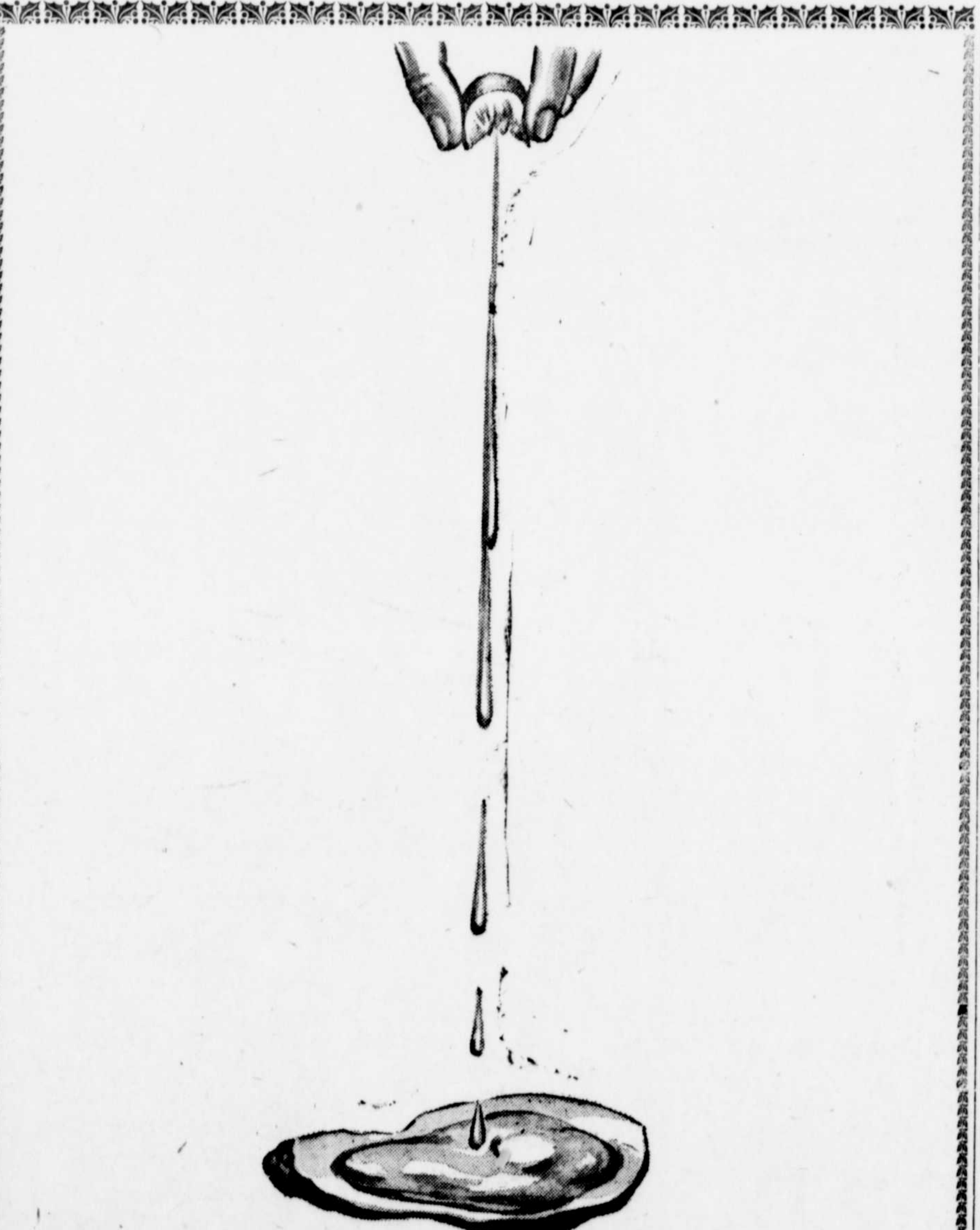
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