

PUTTING UP FRUITS

SEPTEMBER THE BEST MONTH FOR THE WORK.

Some Old-Fashioned Recipes That Are Decidedly Worth Trying—Delicious Preserves of Grapes and Peaches.

September preserving is by all odds the most pleasant of the fruit season. The days are much cooler, fruits are abundant and cheap and the preserving and pickling is of the pungent, spicy nature that is a distinct relief after the earlier preserves of a cloying nature. Such fruits and vegetables as are now in the market should be bought early in the morning and cooked immediately. Here are some old-fashioned recipes which it will pay to try. If the ingredients are bought at the proper figure the results will be much cheaper than factory-made articles.

The grape season is now at its height nearly all over the country. Here are the three suggestions for tasty grape condiments:

Grape Butter—Separate the pulp and the skin of the grapes. After boiling the pulp, strain it through a coarse sieve. Mix this with the skins and then measure. Boil half an hour, then add to it a pint of sugar to each quart of grapes and cook them until thick and jellied.

Grape Catsup—Take nine pounds of strained grapes, five pounds of sugar, two tablespoonfuls of cinnamon, allspice, cloves and one-fourth spoon of red pepper. Boil this together until thick and when cool thin with vinegar.

Spiced Grapes—Pour over five pounds of sugar as little vinegar as will dissolve it, six cloves, a stick of cinnamon and boil to a thick syrup. Pour this hot over seven pounds of grapes, picked from the stems, and let it stand over night; drain off the syrup, let this boil, and pour over the fruit again. Repeat this process three times.

The large late peaches are particularly well suited to both pickling and brading.

Branded Peaches—Take four pounds of peaches, the same weight of sugar, and one pint of brandy. Peel the fruit, place the sugar over it and let it stand over night. Drain carefully, boil and skim. When the syrup thickens add the peaches, and cook slowly until the peaches are clear. Lift the fruit carefully into jars. Boil the syrup until quite thick, add the brandy and fill the jars, sealing very tight.

Peach Fritters.

Beat together the yolks of two eggs and a half cupful of cold water. Add one cupful of sifted flour mixed with a pinch of salt and olive oil and beat well again. Then stir in lightly the whites whipped to a stiff froth and set aside in a cool place for several hours. Have ready a kettle partly filled with smoking hot fat. Dip pared and halved pieces of peaches into the batter. Hold on the fork for a moment that any extra amount may drain off, then drop into the hot fat and cook golden brown. Skim out and drain for a moment on unglazed paper, then roll in powdered sugar and send at once to the table.

Rug and Curtain Holder.

When beating carpets or rugs on the line the housewife is presented with a problem. To prevent the rug slipping out of position, after being adjusted, a Massachusetts man has devised a holder. It is made of strong spring wire, the upper portion being curved to fit over the rug. In connection with the four lower corners—which, on account of the tension of the spring wire, are inclined to come together—are prongs which force themselves into the rug. The operator has ample opportunity to stand at a distance from the rug and swing the beater with as great force as desired.

Salad Dressing.

Use two eggs, one-half lemon, one cup whipped cream, two teaspoons olive oil, sugar, salt. To the yolks of the eggs, beaten stiff, add the oil and juice of lemon slowly, beating hard all the while until all has been added and it is quite thick. Then add the beaten whites of eggs, salt and sugar to taste, and then add one cup of whipped cream. Whip all together until stiff and set on ice until ready to serve.

Delicious Cream Pie.

Line a pie tin with rich pie crust, prick with a fork and bake. For filling take one and a half cupfuls of cream and put in pan to heat; beat together two eggs, one cupful of sugar, two teaspoonfuls flour and half a cupful of cream. Add to cream and cook until thick; then whip it with a silver spoon until cool. Add a teaspoonful of vanilla and put in crust an hour before serving.

Cornmeal Cake Filling.

Bake any layer cake and let cool. Use one and one-half cups of brown sugar, with sweet milk to moisten, butter the size of hickory nut, and boil until it will harden in cold water like candy. Stir in quickly one teaspoonful of extract, spread between layers.

Make Peanut Butter.

Pound or grind to a powder one cupful of shelled and skinned peanuts, freshly roasted. Rub into this a half cup of butter; salt to taste and work to a smooth paste for use. This makes delicious sandwiches for picnics or luncheons.

FOR COZY LIVING ROOM.

Design That is Easy to Copy and Not Too Expensive.

Red is attractive for a living room for the cold season, though women are tired of the color which has been popular so long and want something decidedly new and pretty. The various shades of brown ranging to bright yellow are extremely beautiful. I saw a room recently which was very handsome, and everything was of the richest and finest, though it was a splendid copy for cheaper imitations, says a writer in the Chicago Daily News. The room was finished in quartered oak, the walls covered with plain maize-colored paper, which was divided from the cream motre ceiling with a narrow oak molding. The carpet was a chocolate brown, with a wide border of yellow cross bars. The furniture was severely plain without a scroll or outline upon the highly polished surface. Each piece was upholstered in dark-brown tapestry. The few pictures were brown tints, framed in natural wood frames. A few pieces of small statuary, two brass jardinières filled with pandora palms were the only decorations save a number of cream-colored pillows piled on one end of a brown leather couch. The most noticeable part of the beautiful room, almost exquisite in its rich simplicity, was an old-fashioned fireplace. On the mantel were two gold candlesticks and Diana, a piece of Parian marble statuary, which was graceful in the center of the shelf. The room was not large, but contained just enough furnishings to make it roomy and comfortable.

MINT FOR THE WINTER.

Best Put Up While Vegetable is in Good Condition.

Mint extracts may be put away for winter while the mint is in good condition. Mint sauce with spring lamb or with mutton may then be made at any season with gelatine. The mint leaves may be dried and the extract boiled out when desired, or the extract made now and bottled for winter. To make mint cherries or gooseberries for use in winter try a method that is recommended. The canned white cherries may be used, and if the leaves do not color green, buy vegetable color. Steep a quart of washed, fresh mint leaves with enough boiling water to cover them for half an hour. Strain through cheesecloth, squeezing the leaves to extract all the juice. Use a pound of sugar to each pint of extract and boil to a thick sirup. Turn the boiling sirup over large, pitted white cherries. Let it stand over night, then strain, beat the sirup and turn over the fruit again. The third day strain, boil the sirup, turn it over the fruit and seal.

Egg Salad.

While this is a little too hearty for a dinner salad, it is just the thing for the Sunday night supper. Boil the eggs hard, remove the shells, cut in halves crosswise or lengthwise, and take out the yolks. Mash the yolks, using a silver fork; then season with minced chow-chow with a little of the mustard sauce from the bottle, a little melted butter, salt and pepper, and if desired minced olives. Return to the whites of eggs, arrange on a bed of lettuce or cress, dress with French dressing or mayonnaise. If no olives have been used in filling of eggs a few olives or pinolas scattered over the salad add to its decoration.

Feet Warm and Dry.

We should wear rubbers whenever we need them and take them off as soon as we can. The feet must be kept warm and dry. A famous physician is reported as saying that his income would dwindle to a half if women kept their feet warm. And it may be added that a woman's chance of being a comfortable soul and a jolly person to have around would be improved by three halves if she would wear the right kind of shoes, care for them and her feet properly, and try to have everybody else do the same.

Delightful Kitchen.

A delightful kitchen furnished for a bride recently has pale yellow walls and white woodwork. The floor is covered with a brown and white oilcloth, and the pots and pans are of blue and white enamel. The washtubs are covered with white oilcloth and the table is enameled white and has a glass top. At the window is a curtain of white muslin with a coin spot of pale yellow.

Chili Chicken.

Boil a chicken until tender, cool it and chop it fine. Wash and dry a cupful of rice, put it into a pot containing hot lard or butter and fry it a few minutes. Then add some chopped tomatoes, onions, salt and chili powder to taste. Pour all over the chicken, adding some of the broth from the fowl. Put over the fire until very hot and serve. Add, if you like, mushrooms and peas to the other vegetables.

How to Keep Cake Fresh.

To keep cake fresh, cut a slice of new bread about an inch thick, and place in the tin with the cake; this will help to keep the cake fresh for some time. The bread must be renewed when stale. An apple placed in the cake-tin will answer the same purpose as the bread, and should also be renewed from time to time.

Seafoam Dessert.

To one pint cream add one glass of sherry wine, one cup confectioner's sugar, and the juice of one lemon. Whip cream; add sugar, wine, and lemon; whip all 30 minutes and serve, ice cold, with lady fingers.

AROUND THE HOUSE

VALUABLE HINTS ON MATTERS IN GENERAL.

One of the Best of the Perfumes for the Linen Closet—Mixture That Will Restore Faded Wall Paper.

Perfume for Linen—Take half a pound of lavender flowers without the stalks, one-half ounce each of dried thyme and mint, a quarter of an ounce of ground cloves and caraway, one ounce of common dry salt. Mix all well together and put into silk bags.

Apple Water—A change can be rung on the ordinary beverages when the first apples appear. Take two rather tart apples or two roasted apples. Peel them, take out the core and slice up thinly. Add a piece of yellow rind of a lemon and a little sugar. Place in the bottom of a jug and pour a pint of boiling water over it. When cold strain the liquid and serve with ice. Cloves or cinnamon may be added to the apples.

To Banish Fleas—Sprinkle camomile flowers in the beds and linen closets and among the clothes and the fleas will leave.

Restoring Faded Paper—Where cartridge paper has faded during the summer the original color can be restored by getting regular water color paint and mixing it with Paris white and the required amount of sizing to hold. Rub the dust off the paper with a cloth and apply the water color to the paper with a kalsomining brush.

To Exterminate Cockroaches—Perfect cleanliness is the first essential. Leave nothing to eat out of the refrigerator. Have all shelves, etc., thoroughly scrubbed and scalded and sprinkled with best borax.

To Preserve Flowers—The shape and color of flowers may be preserved long after they have become dry by dipping them carefully as soon as gathered in limpid gum-water. The gum forms a complete coating over the stem and petals, and the flowers often remain perfect for months.

Restoring Faded Cottons—When cotton goods have faded in washing dye of the desired shade can be used after the goods have been thoroughly washed. By getting an assortment of dyes—blue, red and yellow—almost any shade desired can be mixed. Use the dye in the last rinsing water.

A Cream Cheese Dish—If you like cream cheese or pot cheese, vary the dish sometime by serving finely chopped chives with it. Mix the cheese with a small pot of butter and then put in the chives and salt and pepper, and leave for a little while until the taste of chives has time to permeate the cheese.

Stuffing Squabs.

Make a bread stuffing for squabs moistened with sherry. Mrs. Eleanor Lucas, a writer for many magazines of cookery, whose recipes always make one hungry, says that an orange sauce should be made for either fried or roasted squabs. Make a plain gravy of flour and water, she says, in the pan in which the squabs are roasted. To this add a tablespoonful of chopped parsley, two tablespoonfuls of orange juice, the grated rind of an orange and salt and pepper. This must be strained and served hot. If the squabs are broiled make a gravy with a little stock or meat essence and finish in the same way.

Apples in Red Jelly.

Take six good-sized apples and core them. Put two cloves into each apple and as much granulated sugar as it will hold. Place them in a baking pan, without touching, and add a cupful of water, or more, as you think fit. Look at them often and try to keep them whole. When done, take out carefully and place in dish. Strain the sirup they were coked in and put in another saucepan, with a little gelatine (dissolved) and a few drops of red coloring. Boil till quite clear and then put around apples. Set away to cool till supper time.

Cucumber Pickles.

Pour boiling water over one peck of cucumbers, let stand until cold, then wipe dry and pack. Pour over them this prepared vinegar: Boil together one gallon of cider vinegar, three tablespoonfuls of black pepper, eight tablespoonfuls of salt, then mix in a little cold vinegar, two tablespoonfuls of curry powder, four tablespoonfuls of cornstarch, eight tablespoonfuls of mustard. Stir into boiling vinegar; let all boil up, then pour over cucumbers and seal. These are fine.

Fruit Cookies.

Take two cupfuls of sugar, one cupful of butter, beaten to a cream, three eggs well beaten, one-half a grated nutmeg, one cupful of cut dates, one cupful of chopped walnuts and one level teaspoonful of baking soda dissolved in two teaspoonfuls of hot water. Drop from spoon into pans and bake.

Velvet Rice Pudding.

One quart of milk, two tablespoonfuls rice, three tablespoonfuls sugar, a little salt and nutmeg, handful of raisins and butter the size of an egg. Put all in bean pot and bake in very slow oven five hours, stirring often until half an hour before serving. Serve hot with or without cream.

Note for Corn Season.

An easy and convenient way to remove the silk from sweet corn is to use a small vegetable scrub brush. It is surprising how easily and completely the silk is taken off.—Good Housekeeping.



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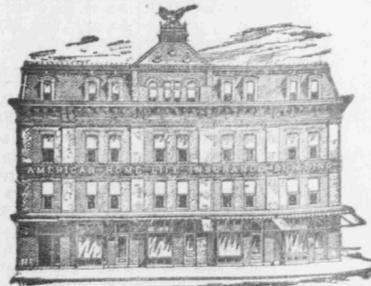
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