



THE PRACTICAL HOUSEKEEPER'S OWN PAGE



Delicious Pineapple Ways

By Mary Foster Snider.

Pineapple Sherbet.

To a pint of grated pineapple, juice and pulp, add the juice of one lemon, one cupful of water, and three-fourths of a pound of sugar. Dissolve the sugar in the water, add the lemon juice, let it boil up, and strain clear. When cold stir in the pineapple, and turn into a freezer. When partially frozen stir in the well whipped whites of two eggs.

Pineapple Snowballs.

Cover one-third of a box of granulated gelatine with cold water and let soak for an hour. When soft add boiling water to make a little more than a pint, and strain it on a platter. When cool break into it the whites of three eggs, and beat until it begins to thicken. Add sugar to sweeten, the juice and rind of one lemon, a pinch of salt, a tablespoonful of vanilla, and one cupful of chopped pineapple which has been sweetened and thoroughly scalded in a double boiler, and reduced to a pulp through a colander. Beat all together until stiff and foamy, then mould in egg cups, and set on ice to harden. Serve in a nest of whipped cream colored pink with strawberry juice.

Pineapple Ice Cream.

Allow a quart of cream to a large pineapple. Pare the pineapple, and chop it fine. Place in a deep dish and sprinkle with sugar. Cover, and let stand three hours. Then press through a sieve. Stir it into the cream, and beat well. Then turn it into a freezer and freeze.

Pineapple Jelly.

Soak one ounce of gelatine in one cupful of cold water for two hours, then stir it over hot water until thoroughly dissolved. Add the juice from a tin of pineapple, the juice of two lemons, four ounces of loaf sugar, and half a pint of boiling water. Strain until perfectly clear, then pour it into a quart mould dipped out of cold water. Pour in a layer of the jelly first, lay on a few slices of the fruit cut small, and let it harden. Then add more jelly and pineapple until the mould is full. Let it stand for six hours before turning it out. Serve with whipped cream. If fresh pineapple is used it should be thoroughly scalded first, as raw pineapple contains a principle that digests gelatine and other albuminoid substances, and will therefore prevent the mixture from thickening.

Pineapple Pie.

Mix lightly together the well beaten yolks of four eggs, one cupful of sweet

cream, one cupful of granulated sugar, one cupful of grated pineapple, and lastly the stiffly whipped whites of two eggs. Bake in one crust in a moderate oven. Cover with a meringue made with the whites of two eggs and two tablespoonfuls of sugar. To be eaten while fresh.

Pineapple Pie, No. 2.

Beat one-half cupful of butter and one cupful of fine white sugar to a cream. Add the well beaten yolks of five eggs, one small cupful of sweet cream, one small pineapple grated, and lastly the stiffly whipped whites of the eggs. Bake in one crust.

Pineapple Filling for Layer Cake.

Pare a small pineapple, chop very fine, and sprinkle with sugar. Let stand about four hours, then drain off the juice. Whisk the whites of two eggs to a very stiff froth with one small cupful of sugar, and add one cupful of the chopped pineapple. Place between the layers of the cake. For the frosting take one-half cupful of the juice drained from the pineapple and stir in one cupful of icing sugar.

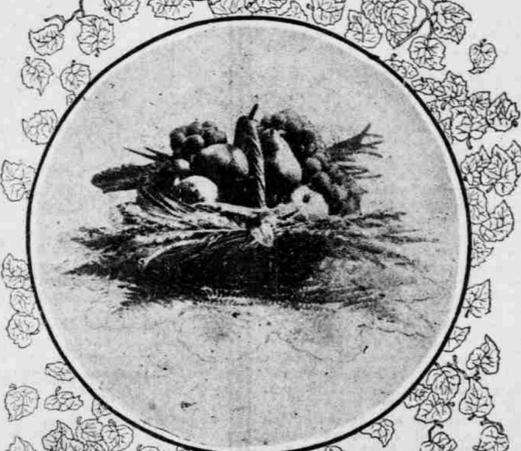
Pineapple and Chocolate Custard.

Pare a small, ripe pineapple and cut it in small pieces. Sprinkle it thickly with sugar, put it in a glass dish, and set in a cold place for several hours. Put a pint of milk in a double boiler, and when it is scalding hot stir in two tablespoonfuls of cornstarch and three tablespoonfuls of grated chocolate which have been mixed to a smooth paste with a little cold milk. Stir and cook until it begins to thicken, then add the yolks of two eggs beaten with four tablespoonfuls of sugar. Cook a few minutes longer, then remove from the fire, and stir in one teaspoonful of vanilla extract. Set the custard aside until it is cool, then pour it over the prepared pineapple, and set all on ice until very cold. Beat the whites of the eggs to a stiff froth with two tablespoonfuls of powdered sugar, and heap over the top. This is a novel and delicious pineapple dessert.

Pineapple and Orange Iced.

Pare half a ripe pineapple and cut into half-inch slices. Then remove the core and cut the slices into dice. Peel three oranges carefully, separate the sections, and remove every bit of membrane and the thin skin. Divide each section into two or three pieces. Mix the two fruits lightly together and place in a glass dish or salad bowl. Sprinkle with sugar and place on ice for two or three hours. Then cover with a layer of finely shaved ice, and

Illustrated Dishes



By Elizabeth W. Morrison.

Fruit Centerpiece.—There is nothing daintier than autumn fruit for a centerpiece. A willow basket trimmed with ripe grain, tied with cornucopia makes an appropriate receptacle, and a mat of pressed ferns on a white doily adds effectively to the arrangement. Polish the apples and pears. Dip the grapes and plums in ice water to remove the dust, but not to remove the bloom on them. Peaches should be dusted with a brush and the tomatoes and lemons wiped.

garnish with pitted cherries. Serve before the ice has time to melt.

Pineapple Tapioca Mould.

Soak half a cupful of pearl tapioca over night in water to cover. In the morning add a pinch of salt and two cupfuls of water, and let simmer in a

double boiler until the tapioca is perfectly clear. Peel, eye, and chop fine a small ripe pineapple, and cook it until tender with one cupful of sugar. When partly cold stir it into the tapioca, and pour it into individual moulds. Set in a cool place until firm. Whisk one pint of cream to a very stiff froth, add two tablespoonfuls of sugar, the well-beaten yolk of one egg, and a tablespoonful of lemon extract. Turn the tapioca out on small plates, and serve surrounded with a wreath of the whipped cream.

Pineapple Ice.

Chop one large pineapple or two small ones into dice. Add an equal measure each of sugar and water, stir until the sugar is dissolved, then freeze. Flavor with lemon or orange juice if preferred.

Pineapple Pudding.

Line a buttered pudding dish with slices of buttered coffee cake, then fill the dish up with sliced pineapple liberally sprinkled with sugar. Cover with a layer of the buttered cake, pour over a cupful of cold water, and bake for two hours, having the dish closely covered. Then remove the cover, and let the cake brown delicately. Serve with cream.

Pineapple Parfait.

Pare and shred a fine ripe pineapple. Sugar it generously, and let it stand for several hours. Then drain off one cupful of the juice, and boil it with three-fourths of a cupful of sugar until thick and rich. Add slowly the well beaten yolks of four eggs, and cook in a double, stirring all the time, until the mixture will coat the spoon. Remove from the fire, and beat until cold. Then add two tablespoonfuls of lemon juice and a pint of rich cream whipped to a stiff froth. Pack in a mould, cover tightly, and surround with ice and salt. Let stand about four hours, then turn out on a flaring glass dish and surround with a circle of plain whipped cream, then with one outside of this made a delicate pink by adding a little strawberry juice. Garnish with fine, ripe, pitted cherries.

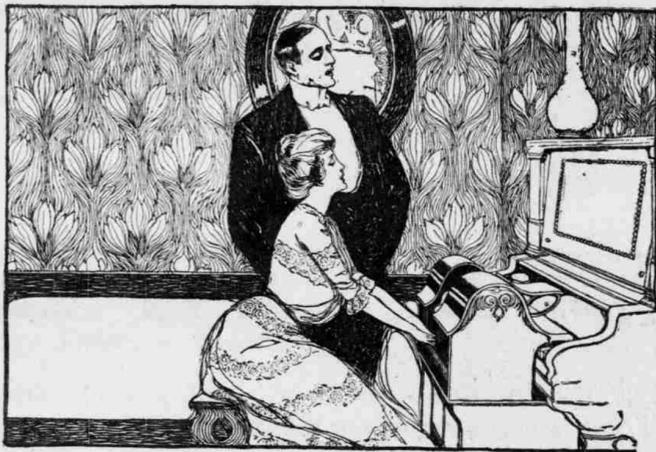
Pineapple Custard.

Scald two cupfuls of milk in a double boiler. Beat well together one cupful of sugar, a tablespoonful of cornstarch and four eggs. Turn the hot milk slowly into this mixture, beat constantly, and then place it over the fire again. Add a pinch of salt, and stir and cook until it thickens. Then remove from the fire and set aside until cool. Add a pint of whipped cream and a medium-sized pineapple, pared and grated. Freeze as for ice cream, then pack in ice and salt, and stand aside for two hours to ripen.

An excellent jelly may be made of the parings, eyes, and cores by combining them with tart apples. If to be utilized in this way the fruit should be very carefully washed before paring it. Allow about three medium-sized tart apples to each pineapple's parings, etc. Chop the fruit, and put it on to boil with water to nearly cover it. Cook for two hours, keeping the kettle tightly covered. Strain through a cheesecloth bag until clear, then measure the juice, allow an equal measure of sugar, and finish as for other jellies.

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Rare Foreign Recipes

By Agnes Noyes Wiltberger.

These recipes have been gathered from as many different sources as there are nations represented, some of them from natives of the countries, others from missionaries. Although the combinations may sound strange to American ears, these curious, but toothsome concoctions are much enjoyed by Americans who use them.

Turkish Sleeveless Manja.

One onion, cut fine, and one bunch of parsley, fried in butter in a kettle. Into this hot mixture put a number of pieces of mutton of suitable size for serving, add one-half teaspoonful of curry powder, with pepper and salt; cover, and occasionally stir. After the meat is well seasoned, cover with boiling water and let it simmer for three-fourths of an hour, then add prunes and cook until they are soft; sprinkle with a tablespoonful of sugar and serve hot.

Turkish Koofitais.

One pound mutton, minced; one small onion and one bunch parsley, cut fine; a few grains red pepper to taste; one beaten egg, one cupful bread crumbs. Mix one-half the crumbs with the other ingredients, and form the mixture into balls. Roll these in the rest of the crumbs until well covered and fry to a rich brown in butter.

India Rice and Curry.

Put into the kettle one tablespoonful of butter; when hot, slice in an onion and stir until nicely browned, then add one spoonful of curry powder. Stir, then add one-half cup meat stock. Thicken with a little flour or grated coconut, and add chopped chicken or other cold meat; or, in place of meat, chopped lard boiled eggs. Salt to taste, and eat with plain boiled rice.

India Curried Onion.

Fry sliced onions in butter or other good fat; salt well. Add one teaspoonful of curry powder, and stir in two raw eggs. Add a few drops of lemon juice just before removing from the fire.

Creole Kedgess.

One cup cold salmon or codfish steak, flaked and freed from bone; one cup cold boiled rice; one cold boiled egg chopped fine; one-half teaspoonful salt; one-fourth teaspoonful cayenne pepper; one tablespoonful butter. Mix well; cook for three minutes, and serve on buttered toast.

German Kaffeebrod.

One cup light bread sponge; one half cup sugar; one-fourth cup melted butter; one-fourth cup warm sweet milk; one egg; a little salt. Mix down with flour not quite so hard as for bread, put in a warm place and let rise over night. In the morning roll out flat, put in a drifter, cover the top with melted butter, sprinkle with sugar and cinnamon. Let rise and bake.

Bohemian Kolace.

Crumble a yeast cake, with one teaspoonful of sugar, into one-fourth cup warm milk. When light mix thoroughly with one pound flour, one egg, one tablespoon butter, one scant pint warm milk, one teaspoon salt. When light roll out to about half an inch in thickness, cut out with tumbler, and place in a greased dripping pan just not touching. Rub with melted butter. On the center of each biscuit put a little rich stewed chopped prunes. Let rise again and bake.

English Plum Pudding.

One quart each of finely chopped suet, soft sugar, currants and flour, one and one-half quarts seeded raisins, six eggs, two glasses sweet milk, two nutmegs, one teaspoon cloves, two teaspoons allspice, two teaspoons baking powder, one ounce candied citron or lemon peel. Boil in pudding bags.



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