SCHOOL for HOUSEWIVES

By Marion Harland



COME AUXILIARIES in COOKING



RHAPS because ours is such a big (and such a new!) country, we are disposed to take what we call large views of all aspects of the day of small things consistand constantly. The negro to be arguin over!"—is applied, ubstance, by housemothers to of auxiliaries in cookery that high rank with our friends over

correspondents — two of them we written of their disdain of in the family menu. According these Daniels who sit in judgpon dainty accessories to the ome everyday fare that was ough for our fathers and motherat they brand as "fancy cookastep in the downward path of lightery which leads surely to

for his Sunday-night supper. In the abstract, he had condemned them as "fungi, only fit for finical fools and

So cunningly disguised were the fungi

So cunningly disguised were the fungion with a flavorous white sauce, and so exquisitely seasoned, that the unknown delicacy appealed forthwith to his palate. After he had eaten the second pate, his wife said, "Do you know what you have had for supper? And how do you like it?"

He answered both questions at once: "Not the faintest idea! But I never tasted anything better in my life!"

Being, in the main, a fair-minded man, he was open to conviction.

I wish there were more Johns of like temper. I wish yet more earnestly that I could win John's wife to a right valuation of the "unconsidered trifles" indispensable to her sisters who are better trained in the finer branches of cookery. I seriously

further than a grain of the delightful mountain. One of the delightful Holabird sisters in Mrs. Whitney's "We Girls" says that in her mother's kitchen there was nothing in the way of bread left after breakfast, be-"We Girls" says that in her mother's kitchen there was nothing in the way of bread left after breakfast, between a loaf and crumbs. That is, no scraps and crusts and "heels of loaves." Our canny housemother is of the same way of thinking and acting. She has two kinds of breadcrumbs in the covered glass jars on the pantry shelf. Those designed to supply the foundation for pudding, and in the winter for griddle cakes dubbed "Grandpa's Favorites," are made by setting stray slices and half slices in an open oven for five minutes or so, just long enough to dry them out without coloring. These are crushed under the rolling-pin and stored. If not so dry as the practiced eye and touch agree they should be to keep well, she returns them to the oven after rolling, stirring them up several times to heat them into lightness.

Crumbs that are to be sifted over braised meats, or in which chops, croquettes and the like are to be rolled after dipping them in egg, are shut up in the oven until very lightly browned. A scorched crumb is a spoiled atom, unsightly to the eye and bitter to the taste. Burned crumbs are as flies in the apothecary's ointment's

I have a lively recollection of my disappointment, when in answer to my order at a fashionable hotel for

my order at a tashonable hotel for "clear soup with croutons," I was served with a plate of amber-colored liquid, on the surface of which bobbed a dozen dinner biscuits. Nice and crisp, and good in their place.

"But not croutons!" I complained to the waiter. He smiled in a superior fashion. "That is what we call them, madam".

madam."

Nor are croutons toasted bread-dice, buttered or plain, dropped into the soup, just as it is served. Well enough in their way, and "that is what some cooks call them." They lack the crisp delictousness of the genuine article.

Cut stale, dried bread with a sharp knife into cubes of uniform size, set in the open oven for a few minutes and fry very quickly in boiling fat to a fine golden yellow. Fish them out as fast as they gain this shade and lay in a hot colander to drain off every particle of fat. Set back in the oven until you are sending the soup to table. Drop them upon each plateful, It is a blunder to let them soak there. Some accomplished housewives send them around with the soup on a hot dish, each eater helping himself. A second's swim in the savory bath is all that the crouton requires. quires. Croutons a la Royale

Strictly speaking, these belong to the



"These Are Crushed with a Rolling Pin



under another name. Heat half a cupful of milk in a saucepan, adding a pinch of soda to prevent curdling. Make "roux" in a frying-pan by cooking together a tablespoonful of butter with two of flour. When it is smooth pour two of flour. When it is smooth four in the milk, gradually, stirring all the time. Now add half a cupful of soupstock and, when you have cooked one minute, a well beaten egg. Lastly, add flour to make a thick batter; cook and stir for a minute and pour out upon a platter. It should be a quarter-inch thick. Let it get very cold and cut into small oblongs with a jagging iron. Set on ice until you are ready to use them. Drop into the soup one minute before taking the latter from the fire. It must not boil after the cubes go in.

Rice for Curry the rice twice, and drain before dropping it into plenty of boiling salted water. Allow two quarts of water to a cupful of rice. Boil fast for twenty minutes, never stirring. The only time a spoon should touch cooking rice is when you take out a few grains and bite into them to determine whether they are done or not. They should be tender but not broken, and each grain stand alone, puffy and distinct from the rest. If they are tender, drain without stirring, and set the colander containing the rice in an open oven or at the back of the range, as you would boil potatoes—to dry off into mealiness. Serve in an uncovered deep dish. In helping out the curry, a portion of rice should be put upon the heated plate and the curry be heaped upon the rice.

A toothsome accompaniment to curry is ice-cold bananas. One is served to each person whole. With a silver fruitknife the eater removes the skin from the chilled fruit and slices it at will. The cool fragrance is a grateful relief

noodle tribe, although often passing from the pungency of the curry. This is an East Indian fashion, and a pleas-

> Dripping Grease should never be thrown inte the sink. It clogs the pipes, and it is too useful to be wasted. The really intelligent frugal housemother utilizes every drop of the fat which she skims from soups and gravies. Globules of fat floating upon soup are a swift witness to slovenly cookery. When practicable, let soup-stock stand for twelve hours before preparing it for table use. It takes all that time to throw to the top the slow-rising oils escaping through the liquid. Collect every flake and try out over the fire at your lesure by putting it into a saucepan with a cupful of hot water, letting all simmer for a few minutes, then setting the saucepan in cold water for some hours. The impurities left in the fat will sink to the bottom of the water and the coagulated oils be left comparatively pure. Take off and keep in a covered. the sink. It clogs the pipes, and it is to the bottom of the water and the coagulated oils be left comparatively pure. Take off and keep in a covered crock for future use. Unless it has been used for frying fish, the same drippings may be used more than once, unless it has been allowed to scorch. Then it is good for nothing except for greasing wagon wheels.
>
> Judicious management of drippings will make a marked difference in bills for lard and butter in the tourse of a year.

year.

If a tablespoonful of vinegar be stirred into the hot water in which is "tried out" the dripping left after frying fish, or the fat rising on water in which mutton has been boiled, it will measurably correct the strong taste and render it fit for future use.

Clarified Butter

If, after working over suspicious or very salt butter in iced water to which a little soda is added, the butter be

"strong," and not salty, do not correct the taste; stir a teaspoonful of baking soda into a pint of warm water and put over the fire with a pound of butter. Bring to a gentle bubble and keep this up for a minute. Plunge the saucepan into iced water and let the butter collect in a firm mass before touching it. Then work over in clear, very cold water.

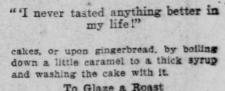
"Fry Quickly in Boiling Fat"

water. To Sweeten Sour Bread If, in warm weather, a batch of bread dough give out a sour, acrid odor when you begin to knead it for the final rising, do not despair. It is amazing how few articles of food are really and irretrievably ruined. Mix an eyen teaspoonful of saleratus in four tablespoon-

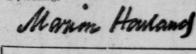
fuls of hot water; let it get lukewarm and work it into the dough, faithfully and long. The alkali will put the acid down and out. Caramel

Caramel

Put half a cupful of sugar into a saucepan and heat to bubbling over the fire, shaking as it melts and heats, but not stirring. When it has browned into a coffee-colored foam add a cupful of boiling water from the teakettle and stir until you have a clear, rich brown iquid. Strain through cheesecloth and bottle. It will color soups and gravies finely and keep for some weeks in a cold place. Be careful not to use enough to sweeten as well as color. A fine glaze is produced upon iced chocolate



To Glaze a Roast Dip a little of the gravy from the dripping pan; set in ice to throw the fat to the top. Take this off; set the gravy over the fire and bring to a slow boil. Meanwhile, make a roux in a frying-pan with a tablespoonful of butter and two spoonfuls of browned flour. Stir this into the gravy and cook five minutes, or until it is thick and smooth. Wash the roast with this after the final



FAMILY MEALS FOR A WEEK

SUNDAY

BREAKFAST. Grated pineappie, cold cereal and cream, scalloped crabs, baked tomato toast, dry toast, tea and coffee. LUNCHEON.

Veal and ham jellied loaf, potato and celery salad, plain brown bread and butter, crackers and cream cheese, radishes and cream, cookies and gooseberry jam, buttermilk and tea. DINNER.

Lima bean soup, chill con carne, Spanish rice, green peas, huckleberry shortcake, black coffee.

MONDAY BREAKFAST.

Oranges, cereal and cream, fried egg-plant, cornmeal muffins, toast, tea and coffee, LUNCHEON.

Yesterday's loaf, toasted corn cake from breakfast, baked Bermuda potatoes, lettuce salad with French dressing, catmeal crackers and American cheese, fruit dessert, iced tea. DINNER.

Vesterday's soup with croutons, roast lamb with mint sauce, souffie of green peas (a left-over), rice croquettes (a left-over), peaches and cream, light cakes, black coffee,

TUESDAY BREAKFAST.

Blackberries, cereal and cream, bacon, boiled eggs, French rolls, toast, tea and coffee. · LUNCHEON.

Frizzled beef with cream gravy, sliced tomatoes with French dressing, Saratogachips, toasted crackers and cheese, red raspberries, cookies, leed ten a la Russe. DINNER.

Tomato soup, cold lamb (a left-over) garnished with cream, lima beans, summer squash, peach ice cream (homemade), cake, black coffee.

WEDNESDAY BREAKFAST.

Oranges, cereal and cream, poached eggs on toast, fried hominy, brown bread, tea and coffee. LUNCHEON. Mince of lamb (a left-over), southe of squash (a left-over), cheese and olive sandwiches, bread and butter, pears and peaches, tea.

DINNER. Yesterday's soup mixed with mashed totato, round steak en casserole, succotash aggplant, berry tart, black coffee.

THURSDAY

BREAKFAST.

Fruit cup, cereal with cream, bacon and fried sweet peppers, graham biscuits, toast tea and coffee. LUNCHEON.

DINNER. Vegetable soup, calf's head en tortue imitation terrapin), eggplant stuffed with omatoes, green corn, raspberry cottag-udding with raspberry sauce, black account

FRIDAY BREAKFAST. Fruit, cereal and cream, fishcakes, load orn bread, toast, tea and coffee.

LUNCHEON. Calf's brain eroquettes, baked sweet pota-toes, green corn pudding (a left-over), heated crackers, jam and cottage cheese, ginger ale mint punch. Yesterday's soup, baked bluedah, mashed poistoes, green peas, queen of puddings, black coffee.

SATURDAY

BREAKFAST. Oranges, cereal and cream, cheese melet, rolls, toast, tea and coffee.

LUNCHEON. DINNER.

HOUSEMOTHERS' EXCHANGE THE

IMPORTANT NOTICE

BECAUSE of the enormous number of letters sent to the Exchange, I must ask contributors to limit their communicept in cases of formulas or recips which require greater space. I want all my correspondents to have a showing in the Corner, and if my request in this respect is complied with, it will be possible to print many more letters.

The foregoing has especial reference to communications that waste space and time in discoursing upon unimportant matters, or in long explanations of the causes that moved the writers to address the Exchange. Hours are thrown away by editor and secretaries in perusing letters of five, six or seven pages of unimportant details and pripages of unimportant details and private memoranda, that cannot find room in a department where the chief object is to subserve the general good. I make, then, this strong appeal to our members: STUDY BREVITY! Make up your mind what you would ask or advise; when you agree with a former contributor, say as much in a few strong words. If you take exception to her opinions, or to my ruling, signify as much, and then step aside to allow the other party to the discussion to have her say

sion to have her say Now and then I shall deviate from the

Now and then I shall deviate from the beaten track to conduct a symposium upon some subject of importance. In this case notice will be given of the intention, other topics being laid by while the symposium is in progress.

For example, today I take up two letters upon a matter that is never trivial in the practical housemother's sight, and which have of late assumed portentous proportions. I promised that Our Maid should have a fair chance to speak for berself and her order, and invited frank expression of her sentiments and views. I have tried with indifferent success for forty-odd years to convince her that she is not a being of different mold and feelings from those who chance to be in a position to employ her to do honest work, for which she receives good and honest wages. At least, that right-minded employers do not regard her in this light. We will let her have the floor for awhile before proceeding to regular business.

No. I lived in several families before

No. 1 lived in several families before the married happily and met. while in

Countries."

The best treatment I received was in an American family. The lady used to take a maid upon a week's trial. When the week was up, she said to me: "I think you aré a good worker and that we will get along well together." With that she handed to me a paper which stated what work was to be done every day. The evenings belonged to me entirely, and the afternoons or evenings out were to be settled between the "help." The way everybody was treated there made us all feel at home. There was never word of complaint on either side. I do not forget the cozy room I had, and one day the madam happened to notice my old, rusty washstand, and she had it exchanged at once for a better one. How pleased I was when she said, "It is a great pleasure to go into your room—it is so neat." At another time she offered me the use of the public library, signing her name on the recommendation card.

I always imagine there is something to be considered on both sides in order to make employers and employes agree.

A MARRIED EX-MAID ((New York City).

I believe that your experience is that of a thousand others in substance, if they would divest themselves of the notion, which would seem to be inherent in the class, that it is disloyal to their gulld to own to fair treatment and disinterested kindness in their respective "mad-

2 holds up another side of the

Now that the "help" are beginning to answer, it may throw light upon the "vexed question" which worries so many. I find in this state a determination to recognize but two classes, represented by mistress and maid or by wealth and poverty, or, better still, we may say by the idle and the workers. I do not blame any girl who refuses to go into the kitchen of our rich snobs to slave early and late for those who have ne mercy upon others.

I could give you an experience of my own with these "earnest churche workers" to show you why girls do not like to labor for those whose reputation is that they never pay a debt until they are forced to do it. I have exploded the hope that certain lawyers collect claims without pay. The tiching palm is what makes the successful lawyer.

The piteous letter of "O. D." (Chicago). itching palm is what makes the successful lawyer.

The piteous letter of "O. D." (Chicago), lately published by you, put the finger upon the naked sore of humanity that causes disgrace and sorrow to thousands.

For forty years I have kept house, and I am glad to say that every one who worked for me would come to me again in time of need to help me out of trouble. We belong to some of the best and oldest familles in the state, who are yet not ashamed to work and earn our money honestly.

The snobbish women are responsible for the wrecked girls in this country and commonwealth. To do to others as we would have them co to us is the remedy for the vexed question.

To keep back the hire of the la-

To keep back the hire of the la-borer is enumerated among the grave sins of wrongdoers by the scriptures. Having been trained to

mand not to let a working man's or woman's wages remain in my house overnight, I am unable to enter into the force of "A Mother's" assertion that rich women are prone to withhold money rightfully due their servants. If this be true, it is the grossest evil of our domestic system.

A Valuable Encouragement

A Valuable Encouragement

After reading the letter of the member who was so furious over the paper upon "Economy in the Kitchen," I feel that I must say a word of encouragement to our editor.

The domestic economy shoe does not pinch my toes at all. Yet I can say, with your critic, that only three things go into my garbage pail. I have kept house twenty-two years, and I am ever on the lookout for something new, and the best and cheapest way of preparing it.

Here are a few ways of cooking round steak I used to think it was not worth carrying home, to say nothing of having to pay sixteen cents per pound for it. I have changed my mind now that "porterhouse" is almost out of the question.

Round Steak en Casserole

Round Steak en Casserole Cut a pound of round steak into strips a finger long and lay in the casserole. Add a pint of boiling water and cook slowly one hour. Now season to taste with salt and peoper a fittle onion and parsley and cook for two hours and a half, adding hot water gradually as it boils away. Lift the meat then and keep hot in a dish. Add to the gravy in the casserole a half can of strained tomato juice, a teaspoonful of sugar, more salt if needed and a teaspoonful of cornstarch wet up with cold water. Pour over the meat after thickening the gravy by a minute's boil.

Or Cook the meat as just directed, and stir in a half cupful of rice. Cook the rice tender. Keep pienty of water in the cas-serole so that when the rice is done it and the meat will not be dry. The rice goes in with the meat, you understand. Still Another!

Put one pound of raw steak, a few raw potatoes and a little parbolled and minced onion together. Run through the meat grinder. Season well with sait, pepper and butter and bake one hour. When nearly done, add half a cupful of boiling water to moisten the whole. My John and the children think all these fine! I will come again if you care to have me do so.

8. S. D. (Belvedere, Ind.). do so.

You have done your work of encouraging the editor in a manner that makes me proud of my champion.

A Question of Etiquette Kindly tell me the right way to remove cherry pits from the mouth at table.

Also, if it is proper for a young lady to go horseback riding with a young man without a chaperon when they are not engaged. CURIOUS (Walker, Cal.).

Before answering your question, let me say that yours, bearing date two months old, has this hour been received by me.

I but wish to exculpate myself from the charge of remissness in answering correspondents. Ten other letters have been delayed in the same mail.

been delayed in the same mail.

1. There is but one way of taking cherry pits from the lips. Do it quietly and neatly as you can by taking each into the hollowed hand and laying it upon the side of the plate.

2. If the young people are well acquainted and the young man one whose character is known by the parents of the girl to be good, there is no improniety in the ride upon the public road. The chaperon is not easily obtained in such a case. It is not every elderly matron who can ride well and as fast as the young people would like to go.

Books Wanted by a Shut-in

I read of "ida E. K.'s" offer of books. I should be more than glad to get them if they are not already disposed of. I have been confined to my bed for nearly four years, with no hope of ever walking again, I have spinal disease. I am very fond of reading, and like many another "shut-in." I am in straitened circumstances and cannot purchase books at pleasure. I live in the country, and there is no public library near. If those books are not for me, I hope they will go to some worthy person to whom they will be a godsend.

Of course, if they are sent to me I will pay freight charges.

I. C. L. (Green Bay, Wis.).

Another note from the belated mail! I regret the delay the more, since the books the patient invalid longs for were given away long before we heard from her. Hier letter was two months old when I got it.

I commend this shut-in warmly to our members. There is a gentle, submissive tone in her letter and a generous disposition toward the more fortunate applicant for the books that appeals to me. Send to us for her address, and see that the weary weeks, months—and years!—are made less tedious by*indulgence in the only recreation possible to the bedridden sufferer.

Philadelphia Scrapple Books Wanted by a Shut-in

Philadelphia Scrapple

Philadelphia Scrapple

Kindly republish the recipe for Philadelphia scrapple. I think it is made of pork and other ingredients.

M. A. M. (San Francisco, Cal.).

Boil a cleaned pig's head until the meat leaves the bones. Drain and chop the meat. Reserve the liquor in which it was boiled, and when it is cold remove all the fat from the top. Put back the skimmed liquor over the fire; season well with sait and pepper and bring to a boil. Now stir in the chopped meat; boil for a minute and put in by the handful, stirring all the time, enough cornmeal to make a thick mush. When you have a smooth paste, cook for an hour, stirring often and faithfully from the bottom to prevent burning. Wet a long bakepan with cold water, and without wiping it pour in the meat mush. It will keep

When you would use it, slice and fry.

An Unusual Chop Suey observe that you have applications for op suey. Here is one which is highly mmended, and is unlike any other I have

commended, and is unlike any ounce commended, and is unlike any ounce of lamb chops into small pieces, and fry in hot chops into small pieces, and fry in hot olive oil to a nice brown. Turn into a saucepan and add two cups of mushrooms, two large onions chopped fine, a stalk of minced celery and a cupful of wheat smouts. two large onions chopped fine, a stalk of minced celery and a cupful of wheat sprouts.

Have ready a sauce made of three even and scant tablespoonfuls of cornstarch and two of sugar, stirred into a cupful of warm water with three tablespoonfuls of Chinese sauce. (If you can't get this, use Worcestershire.) Add this to the contents of the saucean just after the celery, onion, etc., go in. Cook over a hot fire, stirring constantly. The whole, when done, should be smooth and well blended. Cook for half an hour. If you cannot get the wheat sprouts, leave them out.

Mrs. I. K. (Reading, Pa.).

Many cooks of many recipes! As you

Mrs. I. K. (Reading, Pa.).
Many cooks of many recipes! As you say, the formula (which I have condensed slightly) does not resemble any other we have published. We accept, without demur, your assertion that it is drawn from a trustworthy source, and add this to other benefits we have received at your hands. Homemade Potato Yeast In a late issue of the Exchange I noted nexcellent recipe for homemade potato

an excellent recipe for homemade potato yeast.

I prefer this to the compressed yeast cakes. But I am not sure what quantity to use as an equivalent for one half cake of compressed yeast.

How much of the liquid yeast should be used for one loaf of bread?

X. Y. Z. (Hudson, N. Y.).

Three tablespoonfuls of homemade yeast should be equivalent to half a cake of compressed yeast dissolved in half a cupful of warm water. One and a half spoonfuls would make a large loaf of bread rise well.

This presupposes yeast of the best This presupposes yeast of the best quality—foamy and light as brewer's yeast. Practice for yourself upon these hints. I am pleased to have you acknowledge that you prefer the homemade to the compressed yeast. When I was young and lived in the country I used none other.

Making Ice at Home Making Ice at Home.

Some weeks ago you published a formula for making ice with ammonia and salt for the purpose of having cooling desserts-frozen custards and the like. Kindly print again, at your earkest possible convenience, directions as to material and proportions of the same for manufacturing ice in private families. I recollect you salt the approximate cost for each making was but 6 cents, JOHN L. (San Juan Capistrano, Cal.). If such a formula ever appeared in the Exchange it was not from my pen. Now and then a "filler" finds its way into a corner of our page after "copy"

recipe for making ice at home was one of these "strays." This is not the first time I have been held responsible for matter of which I am wholly ignorant. I am thus frank to explain why your reasonable request was not answered more satisfactorily. It would be a gratification to me were I in possession of a recipe that could be depended upon for the manufacture of that which is a necessity in the dog days and expensive everywhere, to say nothing of the difficulty of obtaining it in some regions. regions.
Will not somebody let us have the

Making a Rose Jar

Kindly tell me what will take rust from steel beads and buckles. I used alcohol, but it did no good.

Also give me a recipe for making potpourri er a rose jar.

To clean the beads and buckles, shake them hard and long in a bag of emery dust. Turn them upside down and around and shake steadily.

Potpourri Potpourri

Gather rose petals daily as soon as the dew is off and pack in a jar, with layers of fine salt between. The roses should lie two inches deep and two tablespoonfuls of salt cover each layer. Keep this up until you have all you want, adding petals and salt every day. Set the jar in a dark, cool place.

When you have a full supply, shake out the matted, salted petals upon a broad platter or wooden tray and break up the clumps, tossing them apart to let the air get at the leaves. Have ready this mixture:

One ounce each of violet powder and orris ropt one-half cunce each of heliotrope powder and of rose powder, one-half teaspoonful each of cloves and of mace, one-quarter teaspoonful of cinnamon, oll of roses (attar) four drops, twenty drops each of melissne and of oil of eucalyptus, ten drops each of oil of chiris and bergamet and two drams exalcohol.

When these ingredients are thoroughly

chiris and bergamot and two drams alcohol.

When these ingredients are thoroughly incorporated, mix them with the salted rose petals. Do this faithfully and with the fingers. Pack in a jar, cover closely and set away in the dark coolness of closet or cellar. It will be ripe and delicious in two months and keep for an indefinite number of years.

We have on hand the usual number of requests for the foregoing rule for making a potpourri or "rose jar" that flood us in the summer. Will readers who anticipate putting up rose leaves in this way be careful to cut the directions out and keep them safely? The formula will not be published again this season. We have too much other and more valuable matters before us.