The Secrets of Our Cooks

Two Pieces of Silver Ware Are Awarded Each Week For the Best Recipes

ADDRESS THE HOUSEKEEPER, THE CALL, SAN FRANCISCO

AWARDED A SILVER OLIVE SPOON

Various and Sundry Ways

Mrs. Marie Wright, 1378 Pacific Avenue, San Francisco

Game Deviled—Some hours before serving the game score the flesh rather deeply, making the incisions close together if a high flavor is liked; but if mild, score the meat in a few places only; mix together salt, black pepper, cayenne, mushroom powder, and, unless the flavor be objected to, curry powder, equal parts of each. Season the meat, rubbing the powder well into it, then dip the pieces into clarified butter, with a small quantity of mustard; broil or grill until very brightly browned, but not in the least burnt. If preferred dry, send to table as it is on a hot dish; garnish with cut lemons and fried parsley. For a wet devil, sauce or gravy wanted. A very tasty sauce is made by mixing together a good teaspoon of French mustard, a gill of brown sauce, a pinch of cayenne and a little chutney. As soon as boiling point is reached it is ready. It may be poured over the meat, or served with it.

Grouse Roasted—Squeeze out the interior and wipe the bird well; if washed, it must be done quickly. Finish off, and cook and serve like a pheasant; use only bread sauce and gravy. In no case omit the bacon on the breast, and baste them well, particularly at starting. Time, from 20 to 40 minutes.

Partridges, Broiled—Choose young birds; cut the heads off, split them up the back and flatten the breast bones a little; wipe with a cloth both inside and out; season with salt and cayenne and dip into oil or clarified butter; put the cut side to the fire first, and turn in a minute; give a quarter of an hour, turning often; spread a little more butter over just before dishing.

Snipe, Curried—The snipe should be plucked and cut through—not drawn—since the entrails afford a most delicious morsel. The snipe is worthy of the best curry sauce that can be concocted, the nicest gravy or stock being used for its foundation, and not a moment longer than is necessary for the cooking should it remain on the fire; neither should the pan be uncovered, or the aroma and flavor will suffer.

Snipes, Roasted—Pluck, singe and draw the snipes, remove the gizzards and carefully preserve the trails; truss the birds, cover them with thin slices of fat bacon and tie these on securely with twine; put them down before a clear fire; take a slice of bread for each bird and toast and butter it on both sides; chop the trails, spread on the toast, and put the slices in a brisk oven. Take the birds up and dish them on the slices of toast in a hot dish.

Teal, Filleted—The birds are half roasted, then taken down, cut into fillets from the breast and legs and stewed for 10 minutes in brown gravy or sauce, well flavored with port or claret and a little lemon or orange juice. With this some mushroom sauce should also be sent to table. The gravy should be poured over the birds. Make stock of the rest not used for this dish.

Ortalans—These birds are small and rare. They are prepared for roasting as a quail, but the trail is always left in. Baste often.

Canvasback Duck (for two ducks)—Peel all the yellow rind from the outside of two lemons and put a lemon inside of each duck and let it remain while ducks are hanging; this will remove any possibility of the gamy taste. Wipe carefully with a dry cloth and rub inside and outside with a little pepper and salt; lay in pan with a cup of water; cook from 15 to 20 minutes in a hot oven, basting carefully, and as soon as they begin to cook dredge with flour; take the heads, livers, hearts and necks and simmer in a cup of water till quite done; remove heads and necks and mince livers and hearts quite fine; add to them one tablespoon of butter, grated rind and juice of one lemon, two tablespoons of red currant jelly and two glasses of some light red wine; add to gravy in pan; let all boil well together and serve very hot in a sauceboat.

Wild Ducks—Some ducks are liable to have a fishy flavor. Before roasting them dissolve a teaspoon of soda in warm water, wash them in this, then in cold water and wipe dry. Another way to guard against a fishy taste is by parboiling them with a small onion, peeled, put within each.

Roast Duck—Parboil as above directed; throw away the onion, stuff with poultry dressing and roast until brown and tender, basting often with butter and water, then with the drippings; put ducks on a hot platter; add a tablespoon of currant jelly and a pinch of cayenne to pan; season gravy to taste; thicken with flour and serve with apple sauce.

To Roast Game—Truss; dust with flour and put inside a piece of butter rolled in pepper and salt; place on a rack in a tin with some butter, and baste well with the butter every 7 or 10 minutes all the time the bird is cooking, about half an hour for a partridge. For woodcock or snipe 15 or 20 minutes is long enough. When cooked, have ready a piece of toast buttered on one side; lift the bird from the tin; pour the fat away, but keep back the sediment in the tin and put it on the hot toast to flavor it; place the bird on the toast and it is ready to serve with chipped potatoes and brown bread crumbs, handed separately.

Stewed Duck—One duck, two onions, sage, thyme, butter, flour, pepper, salt, beef gravy, dripping. Brown duck and fry onions 20 minutes. Pour out dripping; put in beef gravy to cover duck; add herbs, minced, and simmer till tender; strain and thicken gravy with a little butter and flour.

Quail on Toast—Take quail, but don't remove the legs, for you would lose all the taste of the game. Wipe them well; string them tight, so as to raise the breasts; put a little butter on each, a little lemon juice, and inside each the quarter of a lemon without the peel. Then put a very thin slice of pork around each quail and string it tight. Let cook on a good fire, and when they are nearly done—for white meat game must be well done—cut the string. When done dress nicely on toast and serve hot. Pour the juice on the quail after having taken the fat off, and put some slices of lemon around the dish.

Pigeon en Casserole—Take 6 birds or more, 8 small onions, half a small cauliflower divided in pieces, 1 large turnip cut in pieces, 6 small French carrots, 6 small round potatoes, 1 cup green peas, 1 small bit of cabbage, salt and pepper to taste; line a kettle with tight fitting cover with thin slices of salt pork larding; tie birds so as to retain shape and put in the kettle; spread the vegetables over the birds and cover over the top with thin slices of the larding. No water will be required. Put on the tight fitting cover and set back on the range or bake in a slow oven for three or four hours.

Pigeon or Partridge (to be eaten cold)—Prepare as for roasting, season the inside and put in a lump of butter; put into a jar with some pale colored stock reduced to a jelly, and more seasoning, according to taste, with about a quarter pound of butter to each bird; tie your jar closely down and put in the oven for an hour, or longer, until the birds are tender. They should be covered with the stock and butter. Do not uncover the jar till birds are wanted; then they will keep for several days. Garnish with jelly and parsley.

Country Captain (Indian recipe)—Cut rabbit in small pieces; shred onion small and fry in butter; sprinkle rabbit with flour, salt and curry powder, and fry brown; then add pint of stock; stew slowly to half quantity and serve with rice. Slice three large Spanish onions very fine and blanch and slice 30 almonds. Fry both to a pretty light brown, and until quite dry. Sprinkle these over the above rabbit.

Game (potted)—Ingredients: Remains of cold game, pounded mace, allspice, cayenne, black pepper, salt, lump sugar, ham or butter; free the game from skin and bone and pound it in a mortar; then add the seasonings; pound an equal quantity of cold ham, or if not at hand, the same amount of butter; mix thoroughly, press into pots and cover with clarified butter.

Roast Venison (German style)—Take a piece from the saddle, let it hang in a cool place for about eight days; lard the saddle very closely with finely cut strips of fat pork; place in roasting pan with two tablespoons of butter; season with salt and pepper; dust with flour. When nearly done add a pint of sour cream; baste often. This dish would not be complete in the old fatherland without red cabbage as a side dish. Another way to prepare roast venison is to marinate first for a few days in vinegar, onion and spices, and then cook as above.

AWARDED A SILVER CHEESE SCOOP

From the Realm of the Huntsman

Mrs. Fred Whitney, 2048 Polk Street, San Francisco

The Campers' Delight—Into a large iron kettle put half a cup of fine cut salt pork and cook a few minutes. Have the game—any and all kinds together—cleaned and cut in pieces; put in pot and stir around a few minutes, then add hot water to more than cover the meat. Let boil gently 15 minutes, then cut up very fine one large clove of garlic, two green peppers and a bunch of parsley; add to game with four onions cut in pieces and four carrots cut in pieces; let cook 20 minutes, then season well with black pepper and salt and cook 15 minutes more, then add six peeled potatoes cut in pieces and a tablespoon of butter; be sure there is water enough to cover the stew. Cover and cook 20 minutes. While this is cooking sift a cup of flour with a teaspoon of baking powder and half a teaspoon of salt, beat the yolk of an egg with two tablespoons of milk (canned will do); put this with flour and beat to a smooth batter; drop this in tablespoons on top of stew quickly, cover tightly and cook 15 minutes more, and a hunter will have a dish for the gods.

Canvasback With Celery—Clean the duck and wipe dry. Wash and dry two heads of celery; chop it very fine with one onion and two hard boiled eggs, one teaspoon of sage, half a teaspoon of black pepper, a tablespoon of soft butter and yolk of raw egg well beaten; salt to suit. Fill duck, sew up and brush each duck well with olive oil; lay on rack in baking pan, put cup of water or stock in pan with a piece of onion and celery, salt and pepper. Cover and bake in medium hot oven half an hour, then see if pan needs more stock; then cover and cook half an hour more. Take off cover and let duck get nicely brown. These are very tender.

Venison Chops a la Royal—Cut and trim the chops neatly; put half a cup of olive oil in a frying pan to get hot slowly; dip each chop in flour, then into the hot oil, searing both sides quickly and well; then turn fire very low; cover frying pan and let chops cook very slowly 15 minutes; then turn each chop and add to pan four green onions, a clove of garlic, one green pepper, seeds removed, and cut very fine; two teaspoons of lemon juice, half teaspoon of sage, a few drops of tabasco, black pepper and salt; if the pan appears dry add half a cup of stock. Cover and let cook as before, turning the chops every 15 minutes and adding more stock if pan is dry. Cook one hour all together. These are tender and delicious, retaining their flavor.

Game a la Creole—Clean, wipe dry and cut in pieces the game. Put half a cup of olive oil in frying pan; roll the game in flour and put in hot oil and sear well; take meat from frying pan, putting it in saucepan. In frying pan put one onion and a clove of garlic cut fine; cook a few minutes, add this to the meat with one can of tomatoes, three small green peppers cut fine, a tablespoon of cut parsley, a tablespoon of finely minced salt pork, one cup of sliced olives, one teaspoon of sugar, a bay leaf, salt, pepper and paprika and one pint of good stock. Cover and simmer slowly one and a half hours. Five minutes before taking from fire moisten a tablespoon of browned flour and stir in; take up and sprinkle all over with parmesan cheese; garnish with points of toast.

Boiled Teal or Butter Balls—Clean, wipe, dry and split open; bruise a clove of garlic in half a cup of olive oil; brush the duck well all over with this; put the duck between a double broiler and put them under the gas flame, searing each side quickly; then put them lower and let each side cook eight minutes. Put the rest of the olive oil in a frying pan; peel tomatoes and cut in thick slices; dip each slice in flour and fry in the oil nicely; season them with salt and tabasco. Put two tablespoons of butter in a small saucepan with a teaspoon of lemon juice and some salt and pepper; lay the ducks on slices of hot toast on a large hot platter; around the edge put the tomatoes; pour the hot butter over the ducks and dust with finely minced parsley.

Braised Quail—Clean quail and wipe dry; wash well six bunches of spinach; cover with hot water and a little salt and boil until done. Drain very dry and chop fine; put two slices of bacon through meat chopper, cutting it fine, put this with spinach and a finely cut yolk of egg, a good sized pinch of celery salt and black pepper, paprika and salt to suit. Fill quail with this, sewing up well. Put two tablespoons of bacon fat in frying pan; to this put one onion and a clove of garlic cut fine; when these are light brown take from grease and throw away. Put in the quail and sear all over well, then put quail in braising pan; add a heaping tablespoon of flour to grease in pan, adding more if needed; stir and cook until a dark brown, then stir in a quart of stock and stir until smooth. Strain this over quail, add a tablespoon of vinegar, a tablespoon of chopped parsley, one of Worcestershire sauce, a big pinch of red pepper, one can of button mushrooms and the liquor from them. Cover very lightly; put in a slow oven and simmer two hours; dish each bird on a slice of toast, pour gravy over and dust with fine cut chives. Birds and small duck can be cooked in same way.

Venison With Bananas—Cut the venison in three inch pieces, dip in flour and fry in olive oil a few minutes. Chop one onion and a clove of garlic and fry with a large tablespoon of flour; when brown add a quart of stock, stirring smooth. Put meat in earthen ware baking pan; strain gravy over it, adding a piece of orange skin, half a cup of good claret, a tablespoon of chopped parsley, a teaspoon of brown sugar, a teaspoon of Worcestershire sauce, a large tablespoon of butter, one carrot and two young green peppers, seeds removed and cut very fine; a bay leaf, half a teaspoon of sage, pepper, a little tabasco and a pinch of mace. Cover very tightly, put in slow oven and simmer one hour; then season with salt and add more stock if needed. Cook one hour more. Peel the bananas, cut each in two, dip in beaten egg, then in flour, and fry in olive oil a nice brown, dusting them with paprika and salt. Dish the venison on platter, sprinkle with fine cut parsley, arrange bananas against meat and garnish with puff paste croutons.

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Wild Duck

Frances Lily, 2229 Ellsworth street, Berkeley

Before roasting, parboil them with a small peeled onion and carrot put inside of each duck. This absorbs the wild taste. Roast same as tame duck, using plenty of salt and pepper and a half spoon of sugar. Bake in hot oven 20 minutes. Serve hot in the gravy it yields in cooking, and currant jelly. Nearly all wild game should be parboiled with a little sugar, vinegar, salt and pepper before cooking any other way. Washing the game with a little baking soda in the water helps to make it tender.

Can You Contribute To This?

Many of our readers are new comers to California and unfamiliar with our fruits and vegetables. It is only fair, therefore, that we share our secrets and help them to gain results. With this in view The Sunday Call will award two pieces of silver ware for the best recipes on how to pickle, preserve, can and make jelly from the various fruits and vegetables for which our state is famous, such as figs, guavas, loquats, grapes, pomegranates, apricots, prunes, oranges, loganberries, etc. The recipes must be in the office by Friday, August 23, and will be published with the names of the winners in the paper of Sunday, September 1.

SEND IN YOUR FAVORITES AT ONCE!

A Few Wild Game Suggestions

Mrs. J. M. Lynch, 816 Douglass Street, San Francisco

Keeping a pan of water in the oven will keep fowls from scorching. If the fishy taste in wild game is objectionable it can be removed by putting a small onion, cut fine, into the water it is cooked in, or carrots if onions are not liked. Game can be kept two days in warm weather in the following way: Clean thoroughly, rub the insides and neck with pepper, place inside several pieces of charcoal, cover with a cloth and hang in a dark, cool place.

Apple Stuffing—Take a pint of tart apple sauce and mix with it a small cup of bread crumbs, a little powdered sage, a small onion sliced fine and season with cayenne pepper. This is used for roast goose, duck and game.

Roast Venison—Remove the bones from two or three ribs of venison, so it can be readily rolled; lay in a thin slice of pork to be rolled with it; roll tightly and bind with twine; dredge with flour, pepper and salt, and cook till well done. Serve with spiced gooseberries.

Broiled Venison Steak—Broil quickly over a clear fire and when sufficiently done pour over it two tablespoons of currant jelly melted with a piece of butter the size of a walnut. Season with pepper and salt and serve very hot.

Venison Steak—Wash and place in a frying pan; cover tight and let it steam in its own juice until done, then sprinkle over it salt, pepper and pieces of butter. Keep it covered in a tureen until ready to serve.

Broiled Squirrel—Skin the squirrels and lay them in salt water to remove the blood; remove the head and feet and broil whole; season with salt, pepper and butter. Serve with currant jam or grape jelly.

Roast Pigeon—When clean and ready for roasting fill the bird with a stuffing of bread crumbs, a spoon of butter, a little salt and nutmeg and three oysters to each bird. They must be well basted with melted butter and require 30 minutes' careful cooking.

Roast Duck—Prepare the duck for roasting and use the following stuffing: Chop fine and throw into cold water three good sized onions, one large spoon of sage, two tablespoons of bread crumbs, a piece of butter the size of a walnut, a little salt and pepper and onions drained. Mix well together and stuff the duck; if good sized roast one hour.

Broiled Quail—Remove the feathers without scalding and dress them carefully, then soak a short time in salt water, split down the back, dry with a cloth and rub them over with butter and place on the gridiron over a clear fire; turn often and put bits of butter over them. When taken up season with salt; prepare a slice of thin toast, nicely buttered and laid on a hot dish, for each bird and lay a bird, breast upward, on each slice; garnish with currant jelly.

Fried Rabbit—After skinning and washing it well put in a pan of cold water and let it lay two or three hours; cut off the legs and cut the body into three or four pieces; dry them on a cloth, dredge them with flour and fry in hot butter; take them from the pan and pour a cup of sweet cream into the pan and let it heat through, then pour over the rabbit.

Rabbit Stew—Take a couple of rabbits and divide them in quarters; flour them and fry in butter; then put them in a stewpan with some good gravy and a glass of white wine. Season with pepper, salt and a sprig of sweet herbs. Cover them close and let them stew until tender, then take the rabbit out in a deep dish, thicken the gravy with flour and butter and pour over the rabbit.

Sous Rabbit (Hasenpfeffer)—Select two good sized rabbits; skin, clean and wash in several waters; joint them and place in an open mouthed jar; cover them with vinegar, to which add a finely chopped onion and scant teaspoon each of whole cloves, allspice and green pepper skins and black pepper, good teaspoon of salt, a bit of the crust of black bread. Let stand 30 hours or more, after which cook the whole until the rabbit is most done; then take off and strain through colander. Now into a frying pan put large tablespoon of butter and a half tablespoon of lard; when hot add large tablespoon of flour; stir continuously until it is a dark brown, but do not burn; add one chopped onion; let brown, then slowly add the strained vinegar and rabbit joints; let boil away until done; add more seasoning if necessary.

Rabbit Pie—Parboil one or two rabbits; make a good pie crust and line a deep baking pan; put in layer of thinly sliced potatoes, one of rabbit and one of sliced onions; repeat until dish is full, then pour over liquor and sprinkle with herbs; add top crust and bake two hours. To remove a part of the unpleasant wild flavor of squirrel, rabbit or deer try this method: Skin and clean the animal, wash thoroughly and let stand in clean water about an hour, then take out and lay in a deep earthen crock or bowl. Sprinkle with salt, add whole pepper, cloves, laurel leaves, a few slices of lemon and enough vinegar to cover; put a white cloth over all and set it away for several days. When ready to use put on and cook until tender; salt and add a half cup of raisins or currants, one-half cup of the liquor from cooking, one cup of vinegar, pepper and flour to thicken. If one desires it can just be fried in lard or butter.

How to Prepare and Cook Wild Game

Mrs. A. E. Trumbo, Swanton

Game at some seasons of the year is as cheap as other meat, is more easily digested and healthful, therefore desirable.

Venison—This meat is usually kept several days before cooking. It should not be washed, only wiped; any moisture which gathers should be wiped off while hanging. If there is more meat than can be eaten, freshen by salting the hind quarters not too heavily; then 24 hours before cooking lay it in an earthen crock or jar and cover with buttermilk. Wash off the buttermilk when ready to cook and it will be almost like fresh. A leg of mutton may be kept in the same manner. My mother used to keep it so on the farm, where we did our own butchering and could not use the whole mutton before it would spoil.

Game should never be kept any longer than beef or fowl; while both are better if kept a short time, all game should be drawn as soon as possible; use as little water as possible in dressing game birds; draw them, wipe carefully with a dry cloth. It should be remembered that the odor about all wild birds is a peculiar, gamy one, not at all resembling that of tainted meat. Bits of fresh charcoal will help sweeten the inside of all game.

Larding, where it can be used to advantage, renders such dry game as venison, quail, etc., more palatable; a sauce should also be served with them. Ducks are so rich that this is hardly necessary. Currant jelly melted is a most appropriate sauce for venison. Venison should be served on hot plates.

Venison Steak—Beat and prepare the steak; have ready two or three slices of bacon; put steak on a very hot frying pan and lay slices of bacon on top; when brown turn and continue to do so until done to taste. Pepper, salt and serve hot.

Steak (No. 2)—Heat the gridiron well; butter the bars and lay on the steak, which should be cut from the neck or haunch. Broil thoroughly (venison requires more cooking than beef); save all the gravy possible; serve with currant jelly laid on each piece; salt and pepper.

Roast Venison—Take a leg of well kept venison, wipe thoroughly; rub a little salt over it, drench with flour, place in a dripping pan; add a little water; put small pieces of butter over the meat; cover with another pan, set in well heated oven and baste frequently until done. If leg is not very fat it is a good plan to lard with bacon or pork. Serve with currant jelly. Two tablespoons of currant jelly melted with butter the size of a walnut makes a good sauce.

Jelly Sauce—Strain the gravy from the roast (there should be at least one pint); thicken with one tablespoon of browned flour; add two tablespoons of currant jelly, one tablespoon lemon juice, half teaspoon of salt and one-fourth teaspoon of pepper.

Venison Rib Roast—Remove the bones from two or three ribs of venison, roll in a thin slice of salt fat pork, tie tightly in shape, season, dredge with flour and roast.

Venison Pie—Inferior cuts may be thus used. Cut the meat in pieces, fat and lean together; cover the sides of a deep baking dish with a thick rich paste; put in the meat, seasoning with salt and pepper; prepare a gravy by stewing the bones, well broken, and all trimmings in water enough to cover until the juices are extracted; strain, thicken slightly with flour, season with salt and pepper, pour into pie; dot the top with bits of butter rolled in flour; cover with a crust rolled thick, leaving an opening for the escape of steam. It should bake two hours or more if very large.

Venison Stew—The most inferior cut will answer. Cut the meat in small pieces; cover with water and boil two hours, adding more boiling water if necessary; season, add a few pared potatoes, thicken the gravy with browned flour and serve. A small onion may be added when first put on to cook if liked.

Rabbit Roasted—Skin, clean, lay in salt water while preparing the following dressing: Mince a slice of fat salt pork and mix sufficient moistened bread crumbs to fill the cavity, seasoning it with pepper, salt and thyme; some add a little mince of onion. Stuff the rabbit with this, sew up closely, cover with thin slices of fat pork bound on with cords; pour a cup of water in pan and bake one hour, basting frequently, adding a little lemon juice or vinegar to the gravy. Dredge with flour browned and remove from oven. Thicken the strained dripping with browned flour, season with salt and pepper. Serve on a hot platter garnished with the slices of pork, sliced lemons and greens.

Belgian Hare—Prepare and roast the same as rabbit.

Rabbit Fried—Skin and prepare as for roast; wipe dry; cut in pieces for serving; roll in flour that has been seasoned with salt and pepper. Cook several slices of fat salt pork in a frying pan, removing them as soon as dry and laying aside. Brown the joints of rabbit in the fat fried out from the pork, having it very hot, that they may brown quickly. Cover closely and set back to cook in their own steam until tender. Pour off all the fat from the pan and dissolve the glace in a very little water, this to be served in the platter with the rabbit. Send to the table with gooseberry jelly or any very tart jelly and horseradish sauce.

Horseradish Sauce—Grate very fine a small root (there should be half a pint); add to it half a cup of cream beaten stiff, a little salt, a speck of sugar and just before serving one tablespoon, more or less, of white vinegar; stir until the sauce is perfectly smooth and serve ice cold.

Rabbit Pie—Clean and disjoint; put in a stewpan and season highly with salt, black pepper and a little cayenne; dredge with flour and cover well with cold water; stew over a slow fire for three-quarters of an hour. Line the sides of a deep baking dish with nice crust. Lay the rabbit in the dish, pour in half the gravy, dredge lightly with flour and dot with bits of butter; cover with upper crust rolled thick; leave an opening in center for escape of steam; bake in quick oven about one hour; before sending to table pour in the remainder of gravy.

Rabbit Stew—Prepare same as venison; add a little butter to gravy if necessary.

Rabbit Fricasseed—Disjoint and put in stewpan, seasoning with cayenne pepper, chopped parsley and a little salt. Cover with a pint of hot water and stew slowly. When nearly done add some bits of butter rolled in flour; before removing from the fire pour in half a teacup of thin cream or rich milk. Serve the meat in a hot dish and pour gravy over it.

Stewed Rabbit (No. 2)—Take two rabbits and disjoint; cut small half pound of fat salt pork, one onion (if liked) sliced, 12 ears of corn cut from cob, six large tomatoes pared and sliced, three tablespoons of butter rolled in flour, parsley, enough water to cover rabbits. Put on rabbits, pork, onion and parsley in water and bring to boil; when this has lasted 10 minutes put in corn and boil until rabbits are tender, then add tomatoes cut fine, and 20 minutes later stir in butter and flour. Simmer 10 minutes and serve in large dish.

Gray squirrels stewed the same way are excellent.

Potpie—Squirrels, rabbits or venison, any one of these, make an excellent potpie. Proceed as for rabbit pie, stewing the game until tender; have ready a light biscuit dough cut in squares; lay on top of game, cover tightly and boil 30 minutes without lifting the cover or allowing the boiling to cease; lay the game in a deep dish, cover with the crust, season and thicken the gravy and pour over it.

Potpie Crust—One teacup of flour, one teaspoon of baking powder, one-fourth teaspoon of salt. Mix with sweet milk to a soft batter that will readily drop from spoon; butter a basin, pour it in and steam one hour; when done break apart with a fork and pour gravy over it.

Squirrels (fricasseed, stewed and fried)—Prepare squirrels for these dishes by the rules given for rabbits.

Mallard or Canvasback Duck to Roast—Singe, draw, wipe out and stuff; tie the wings and legs down to the sides and bake in a hot oven 30 or 40 minutes. If the oven is cool it draws out the juices too much; it may be allowed to cool somewhat toward the last. Baste frequently with fat from the pan; turn a second pan over while baking. Make force meat as follows: One quart of bread crumbs, one tablespoon minced onion, one teaspoon each of pepper, salt and sage, one egg, half cup of water, two tablespoons of sausage dripping or butter. Mix all together, moistening with egg and water; it will absorb enough gravy in baking to render it moist. Other wild fowl, such as geese, teal, pigeons and quail, can be prepared the same way. Some cooks leave out the sage and onions when cooking wild fowl, which is only a matter of taste.

Wild Pigeons or Quail Roasted—Dress and stuff with bread crumbs, seasoning with butter, salt and a little mace, adding three oysters to each bird; sew up and baste frequently with melted butter; roast half an hour carefully. The birds to roast should be tender.

Pigeons and Other Small Birds Stewed—Dress and stuff as above or use forcemeat given for duck; put them in stewpan with breasts down; turn in more than enough water to cover them. When stewed nearly tender put in half a cup of butter to every 12 birds; thicken the gravy with two or three spoons of browned flour rubbed smooth in a little cold water. If wished brown take up when tender and fry brown in pork drippings. Arrange on a platter and pour gravy over.

Pigeon or Quail Pie—Make the same as rabbit pie, adding small pieces of bacon or salt pork; season with parsley and bits of butter. Bake one hour. All small wild birds make excellent potpie. Proceed as for rabbit potpie. May use two or three kinds together.

Broiled Birds—Small birds are exceedingly nice to broil. Dress, divide the birds in half, butter the gridiron (a double gridiron is best) and broil carefully so that both sides are a delicate brown; put on a hot platter, season with butter, salt and pepper and serve with buttered dry toast.

Smothered Birds—Prepare as for broiling. Put in boiling water for 10 minutes; remove, arrange in baking pan and season highly with salt and pepper, putting a lump of butter on each bird; pour in the pan a little water, to which has been added enough vinegar to give it a slightly sour taste; dredge the whole lightly with flour; cover with another pan and bake until done.

Roast Wild Duck—Parboil with an onion in each to remove the fishy flavor; use a carrot unless there is to be onion in the dressing; stuff with dressing given for mallard; roast until tender, basting at first with melted butter, and then with the gravy in the pan. Weaken the gravy with boiling water, thicken with brown flour and stir in one tablespoon of currant jelly. Serve separately.

Frogs—Skin and dress the frogs, removing the head and feet; wipe dry with a towel; roll in seasoned cracker or bread crumbs; fry in butter to a light brown.

Frog Legs—Scald the frog legs for just a moment, drain and dry; dust with salt and pepper, dip in beaten egg, then in rolled cracker crumbs, and fry quickly in hot oil.

THE CLEARING HOUSE CORNER

The Clearing House Corner will be installed in a column of this page. This department will be handled solely for the convenience of our readers and for the purpose of aiding so far as possible those cooks who are seeking information.

Questions will be published in this column and the answers sent in will be printed as soon as received. If you are stuck with a knotty problem, let the dozens of good cooks contributing to this page give you the benefit of their experiences.

Information Desired

I wonder if any of the readers of the housekeeper's page of The Sunday Call could furnish me with the recipe for scripture cake given in full? Also any other recipes of similar nature?

A CONSTANT READER.

* * *

Will some one kindly give the recipe for mussels bordelaise? B. S.

* * *

Will some one kindly give me a recipe for potato flour cake and a pound cake, and oblige A CONSTANT READER.

* * *

Will some one kindly give me a recipe for lady fingers and cream puffs?

MRS. WARREN BAUMAN.

* * *

Answers to Inquiries

MRS. WALLACE MACGREGOR

Chili Sauce (No. 1)—Chop fine 36 ripe tomatoes, 13 onions and 9 red peppers; 14 tablespoons sugar, five tablespoons salt, two tablespoons ginger, two tablespoons cloves, two tablespoons allspice, two tablespoons cinnamon, two tablespoons nutmeg, five cups of vinegar. Boil two hours. Makes about six quarts.

Chili Sauce (No. 2)—Chop fine 24 tomatoes, six peppers and one onion; half cup sugar, two tablespoons salt, one teaspoon cloves, one teaspoon nutmeg, one teaspoon cinnamon, one teaspoon allspice, one quart vinegar. Cook slowly two hours.

Sweet Pickle—Eight pounds pared and cored fruit, one quart vinegar, two pounds sugar, 10 tablespoons cloves, two ounces stick cinnamon. Tie spices in bags and boil vinegar, sugar and spices 15 minutes, then add fruit and boil till soft.

Spiced Green Tomatoes—Eight quarts green tomatoes (chop or slice as preferred), four green peppers, six onions (can be left out if preferred), two pounds brown sugar, two tablespoons of mustard, two tablespoons of mustard seed, two tablespoons of celery seed, one tablespoon of cloves, one tablespoon of cinnamon, one tablespoon of mace. Chop or slice the tomatoes and mix salt with them and let stand one night. In the morning pour off the water and add onions and peppers (chopped) and sugar and spices. Mix all and put in enough vinegar to cover. Simmer two or three hours.

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MRS. GEORGE N. SMITH

To make Swedish knackebrod (or health bread) go to work as with any other bread, using rye instead of wheat flour and adding caraway seed. It is raised up three times, each time kneading well, the last time rolling out in thin round cakes scored across both ways. Bake in hot oven. If "Subscriber" will send me her address I will give the recipe as I find it in my Swedish cook book.

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MRS. MARIE WRIGHT

Cucumber Mangoes—Choose large green cucumbers, cut a long narrow strip out of the sides and scoop out the seeds with a teaspoon. Pound a few of these with a little scraped horseradish, finely shredded garlic, mustard seed and white pepper; stuff the hollows out of which the seeds came as full as they will hold, replace the strips and bind them in their places with a little thread. Boil as much vinegar as will cover them and pour it on them while hot; repeat this for three days. The last time boil the vinegar with half an ounce of mace, half an ounce of cloves, two ounces of pepper, two ounces of mustard seed, a stick of horseradish and one clove of garlic to every half gallon of vinegar. Put the cucumbers into jars, pour the boiling liquid over them, tie the lids closely down and set them aside for use. If preferred sweet boil together for half an hour, skimming often, a pint of cider vinegar, a pound of lump sugar, two blades of mace, half a teaspoon of whole cloves, two inches of stick cinnamon broken up. This should be poured over while boiling.

Ribs Roasted—The best piece to roast is the fore rib and it should be hung for three days before being cooked. The ends of the ribs should be sawed off. The joint should first be placed near the fire and drawn further back until done. Baste freely with clarified dripping at first; dredge with flour a quarter of an hour before taking it up. Time, about 15 minutes per pound and 15 minutes over. To carve ribs of beef a sharp knife is necessary. The slices should be thin. Unless this is well carved it is a wasteful joint and it is more economical to cut the end off to a greater extent than is usually done, or it becomes dry and overdone by the time the thick part is cooked. This can be boiled fresh or may be salted separately.

Hint on Cooking Roast Beef—Place a large piece of beef suet on top of roast; have baking pan perfectly dry and oven very hot. The roast will be very nice, brown and juicy, as it has been constantly basting itself all the while with the suet. Take roast out of pan, pour off drippings and make a gravy on top of stove. Thicken gravy with browned flour and season with pepper and salt. A nice addition to this is to put half a dozen peeled potatoes in the pan with roast when placing it in to cook.

Fillet of Beef, Mignonne (Paris)—Broil a fine fillet of beef, dusting it first with salt, pepper, onion juice and olive oil. When brown pour around a sauce made of half a cup of cream whipped stiff, with two tablespoons of grated horseradish, pepper and salt. Garnish with sliced and fried bananas.

Lemon Pie—Line a deep pie plate with a good pie crust; cut the pastry larger than the plate and build up a rim; flute with the fingers first dipped in flour, prick bottom and bake. Put on cup of sugar and one cup of water in a saucepan and let come to a boil. Mix one tablespoon of cornstarch in a little water and add to water and sugar on stove. When thick pour the mixture slowly over the well beaten yolks of two eggs, add the grated rind and juice of one lemon and a small piece of butter. Let all come to a boil, but do not boil, as eggs will curdle. When cooled a little pour into baked crust. Make meringue by whipping to froth the whites of the eggs, sweetening with two tablespoons of granulated sugar. Cover pie and brown in a slow oven.

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MRS. H. W. POWERS

I take great interest in the recipe page of The Call and have some very fine recipes which I will send soon. I read that some one wished a recipe for chili sauce, so send mine:

Chili Sauce—Eighteen large tomatoes, two onions, three green peppers, one cup white sugar, two and one-half cups vinegar, two teaspoons each of salt, cinnamon, cloves and allspice. Cook half an hour and bottle.

Spiced Figs—Seven pounds of figs, three and one-half pounds of sugar, one quart of vinegar, cloves and cinnamon to suit the taste. With figs I boil them in salt and water, as for vegetables, for half an hour, drain them carefully and add to the syrup.

Pickled Apples—Peel and core the apples and in each apple stick four or five whole cloves. Take half the weight of apples in sugar and to two pounds of sugar add one pint of vinegar; boil sugar and vinegar with a couple of ounces of stick cinnamon, broken in small pieces. Put in apples a few at a time and boil till tender.

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J. N. B.

To Make Sauerkraut—Shred the cabbage as fine as you like on a kraut cutting board and pack in a wooden keg, firkin or barrel—almost anything with wooden hoops. A layer about two inches deep is sprinkled with a large handful of salt and then pounded with an old style wooden potato masher, not too vigorously wielded. Another layer of cabbage, more salt and the same packing process follows, and so on until receptacle is filled. Cover with double thickness of cheese cloth and then a flat wooden cover over all, on which a heavy weight is placed. The kraut forms its own brine and each day from the third after packing the weight and cover should be lifted off, the cheesecloth rinsed in fair water, then all replaced as before. Something like five weeks suffices for the kraut to cure.