Favorite Recipes of California Housewives

Clever Strawberry Recipes

Little Log Cabins-Roll paste out thin. Cut eight inch strips half an inch wide. Pile strips "criss cross" at the four corners of each little square to a height of six strips, using 24 in all. Fill in the center with fine, large berries, sweetened with powdered sugar. Pile up in pointed shape for roof. A meringue made of whipped whites of eggs, sweetened and flavored with vanilla.

Strawberry Frappe-One quart berries, three pints water, juice of one lemon, three-quarters of a pound of sugar. Crush berries to a smooth paste, add ingredients, except the sugar, and let stand three hours. Strain over the sugar, stir until sugar is dissolved and set in ice to congeal into a soft mush.

Strawberry Ice Cream-Put one pint cream in a saucepan with half a pound of sugar, set over the fire to heat and when the sugar is dissolved stand aside to cool. Add another pint of cream. Mash one quart ripe berries with half a cup of sugar and let stand one hour. Strain off the juice, pour into the cream; mix well and turn into the freezer.

Strawberry Salad-Arrange large, ripe berries, cut in two. in a glass salad bowl: dust with powdered sugar and a little nutmeg. Pour over a dressing made of two tablespoons sugar, one gill sherry, one tablespoon maraschino, juice of one lemon and two oranges. Toss fruit lightly with a fork in the dressing and set away on the ice until serving.

Strawberry Eclairs-Boil together in a saucepan one cup boiling water, quarter of a cup butter and a pinch of salt. Stir in one cup sifted flour. Stir constantly until the paste leaves the sides of the pan and cleaves in a mass. When partly cool add your eggs, beating in one at a time. Drop carefully in long narrow strips on buttered tins some distance apart. Bake in a moderate oven until well risen, or about 30 minutes. Leave door open a few minutes before removing to prevent falling. When cool split open one side and fill with sweetened crushed berries. Cover whole surface of eclairs with boiled icing, tinted pink with berry juice.

Lady Locks-Cut paste in strips one inch wide and twelve inches long. Roll each strip around a "lady lock" mold and bake in a hot oven until a delicate brown. Slip off the molds and fill the hollow space with berries, sightly crushed and sweetened. Serve with whipped cream. (Anything in the pastry line with this fruit is always more delicious served warm.)

Croquante of Strawberries-Dissolve one tablespoon gelatine in a little cold water, add two tablespoons boiling water and stir until dissolved. Wet a mold in water; strain one quart ripe berries, dip each one in the gelatine and press them closely together around the side of the mold. Fill the center with a rich charlotte russe and set on ice. When ready to serve, wring a cloth out of boiling water and wrap around the mold a moment. It will lift off easily.

Dutch Cake-Separate two eggs. Add to the yolks half a cup of milk, one tablespoon melted butter, one cup pastry flour sifted four times. Add to flour one teaspoon baking powder. Beat ingredients thoroughly and fold in stiffly beaten whipped whites of eggs. Pour into a shallow greased pan. Cover top with fresh berries, pressing them down into the dough. Sprinkle over half cup sugar and bake. Cut into squares and serve warm with cream or hard sauce.

David Harum Individual Short Cakes-Sift four cups pastry flour, four level teaspoons baking powder together twice. Mix in half teaspoon salt and two tablespoons powdered sugar. Work in threequarters of a cup of butter with tips of fingers and add gradually two and a quarter cups milk. Roll out one inch thick, without touching any more than is absolutely necessary. Bake twelve minutes in a hot oven. When baked cut into round dice with cake cutter, about the size of the round of a teacup. Split and spread each piece with butter and spread with crushed, sweetened berries. Make a cream sauce, using one and a half cups of sweet, thick cream, half a cup milk, half a cup powdered sugar and half teaspoon vanilla. Whip cream stiff, adding the sugar and flavoring. On top layer of berries pile lightly a liberal spoonful of cream. Garnish the top and base with whipped cream, forced through pastry bag and tube, forming creamy roselike puffballs. On top, in the heart of the rose, place lightly a fine ripe berry

726 S. Pilgrim Street, Stockton. MRS. ANITA LOWE.

Seasonable Recipes

in halves lengthwise and scoop out the insides. Chop the pulp and mix it with

the same quantity of cold minced chicken or yeal, one handful bread

crumbs, salt, pepper, celery seed and lemon juice to taste and one generous

spoon melted butter. Mix thoroughly, return to the halved vegetable and

cover the top with browned crumbs.

Put into a baking pan, pour in sea-soned stock deep enough to cover one-

saucepan, cover with salted boiling

water and boil until they begin to getender. Lift carefully and drain. Fil

with creamed fish, cover the top with stale bread crumbs and place in a

shape. Lift out carefully with skimmer, and with a sharp knife

paper and serve with cream sauce

College City, Colusa Co.

Vegetable Cutlets

crumbs and fry in smoking hot, deep

SALADS

Lone Star

On a round plate make an eight pointed star of the following fresh vegetables cut fine and arranged sepa-rately in the order named: Green water-

Redwood City.

MISS ALICE HARRISON.

Baked Eggplant-Boil an eggplant

IN THE EDITOR'S MAIL

Editor Housekeepers' Page-I received today your check for two dollars for which I wish to thank you. I am glad my recipes have been available and hope some of the readers of The Call have tried them. Sincerely yours, Oakland. GRACE A. KENNEDY.

Editor Housekeepers' Page-I received the check for one dollar and for the same I wish to thank you. · Sincerely yours,

Modesto. HENRIETTA SIMONS. Editor Housekeepers' Page-Wil you kindly publish a good reliable pound cake recipe? Also will some one let me know how to preserve corn on the cob? Trusting I will be able to help some one with a recipe later.

I am respectfully yours,

MRS. G. R. MILLER.

1737 Leavenworth Street, City.

Health Bread

Two cups bran, one cup white flour one cup sour milk, one tablespoon mo-dasses, one small teaspoon soda. Raisins may be added if desired. MRS. C. A. GREELY. 3760 Seventeenth street, City.

Corn Bread

One and a half cups unsifted yellow cornmeal, two tablespoons melted but-ter, two tablespoons sugar, one scant teaspoon sait. Let two and a half cups milk come to boiling point and pour it over the first mixture; beat well three minutes; then add two well beaten eggs, beat well again and add the last egg and one and a half tea-spoons baking powder; beat gently and pour into well buttered baking pan.
Bake 30 minutes in moderate oven.
MRS. H. G. ADAMS. 1501 Leavenworth street, City.

ENGLISH CHEESECAKE

Turn two quarts fresh milk by putting into it a piece of rennet the size of a 50 cent piece and one and one-half tablespoons essence of rennet. Let the milk be warm, but not too hot, and let it stand on warm stove. When it is turned, pour it into a coarse towel and allow the whey to drip from it, gently pressing it until it is dry. Then add three ounces currants, previously washed and thoroughly dry; two ounces candied lemon peel in small, chunky bits: yolks of three eggs and white of one well beaten; two ounces butter, slightly creamed and stirred in: two teaspoons sugar, half a nutmeg, finely grated, and a dash of salt. Line patty tins with good short paste and fill in with the mixture. Then put a narrow curled strip or two of paste across and bake in a rather quick oven, but not too

MRS. M. L. HASBROUCK. Box 25. Rhinebeck, N. Y.

Nut Cake

One-half cup butter, one and one-half cups sugar, three eggs, two and one-half cups flour, one and one-half teaspoons baking powder, one-half cup milk, one cup chopped nuts. Rub the sugar and butter to a light cream; add the eggs, beaten a littlefi then the milk, with the powder and flour sifted together, and the nuts. Bake in a paper lined tin in a steady oven 35 minutes.

M. E. STEVENSON.

Westport, Cal.

Chocolate Filling

One cup brown sugar, one cup thick sour cream, one square chocolate boiled until it becomes thick when cool. Flavor with vanilla.

M. E. STEVENSON.

Westport, Cal.

Five Egg Orange Cake Five eggs, one-half cup butter, one cup sugar, three-fourths cups milk, three cups flour, one and one-half teaspoons vanilla, one and one-half teaspoons baking powder. Beat sugar and butter to a cream and drop in yolks of eggs thoroughly beaten. Add one cup flour, the milk and then another cup flour, beating well all the time. Add flour, the milk and then another. Add flour, beating well all the time. Add balance of flour with the whites of the

eggs beaten to a stiff froth. Bake in layer tins in a moderate oven.

Filling—Beat the white of one egg stiffly and add one teacup pulverized sugar. Grate the outside of an orange down to the white, squeeze out juice and add to the frosting.
MRS. ROSA OTTOSON.
Little River, Cal.

Chocolate Layer Cake

One cup sugar, one slice butter, olks of three eggs, one cup sweet nilk, one small cup chocolate, two ups flour, two teaspoons baking powder, two teaspoons vanilla extract. Beat the whites of three eggs stiff and

Filling-Two cups powdered sugar five teaspoons boiling water. Stir fore putting in stove, then let it until it candies. Have whites of two
eggs beaten stiff and beat into boiling
sugar until it gets hard. Add half a
teaspoon vanilla extract and half a cup chopped walnuts.
MRS. B. M. STEELE.

517 Washington street, Santa Rosa

Prune Cake One cup sugar, two tablespoons butter, two eggs, one cup cooked, well chopped prunes without syrup, one tea-spoon spices mixed well, one large tablespoon chocolate, one teaspoon soda dissolved in half a cup prune syrup, one and a quarter cups flour. syrup, one and a quarter cups flour. Bake in three layers and put together with marshmallow filling. This cake will keep indefinitely.

Marshmallow Filling—Boil two cups sugar, ten tablespoons hot water and one-fourth teaspoon cream tartar until thick like candy. Then add 32 marsh-mallows and cook until melted, being careful not to burn. Have ready the whites of three eggs, whipped to a stiff froth and pour the above mixture into whites, beating all the while. When cool add one cup chepped walnuts. Spread as thick as possible between layers and frost the whole cake
with icing.

MRS. M. LACEY.

219 Market street, Redding.

Easy Cup Cakes

Sift twice one heaping measuring cup of salt. Put one-fourth of a cup melted outter in measuring cup, add two unthe remainder of cup up to brim with sweet milk or cream and add to first mixture. Beat well a few minutes add one heaping teaspoon Royal bak ing powder and beat gently. One cup chopped walnuts may be added. Bake in moderate oven almost 20 minutes. MRS. H. G. ADAMS.

1501 Leavenworth street, City. Mahogany Cake

Cook half a cup chocolate and half cup milk together and let cool. Cream one and a half cups sugar and one cup butter well together; then add three eggs, saving out white of one, one small cup milk, two cups flour and two teaspoons baking powder. Add the chocolate mixture, to which has een added half a teaspoon soda. Bake slowly in three layers.

Filling—One and a half cups of powdered sugar, three tablespoons coffee, one thin slice butter, three tablespoons chocolate, white of one fourth up the side of the eggplant and bake nearly an hour, basting fre-quently. Transfer to a hot dish. Add onion juice, salt and pepper to the sauce in the pan, thicken with browned egg and vanilla flavor. Beat until creamy. GERTRUDE THOMPSON. flour and pour about the eggplant.

Baked Cueumbers—Cut in halves
lengthwise without paring. Place in a 3538B Seventeenth street, City.

REQUESTED RECIPES

Enchiladas

stale bread crumbs and place in a baking pan. Place in the oven until browned on top and serve as a fish course.

Cucumbers With Shrimps—Cut cucumbers in haives lengthwise and cook until tender. Scoop out the seeds, drain and place in a baking pan. Fill with canned or freshly cooked shrimps have due in the center. See the control of the cooked shrimps have due in the center. See the cooked shrimps have due in the center of the cooked shrimps have due in the center of the cooked shrimps. salt, pepper and bits of butter over the shrimps. Bake until thoroughly heated.

Onion Cups With Ham Filling—Boil large white onlons until the content of the shrimps. Bake until thoroughly heated. on plate and cover. Have ready plenty grated cheese, chopped onions, and about 20c round beefsteak run through chopping machine and fried brown. Now take a little gravy, add a little boiling water and put in frying pan in which put two or three of the cakes. Let cook a minute, take out and put large white onlons until they are ten-der, but firm enough to retain their skimmer, and with a sharp knife remove the center. For the filling mix two tablespoons finely chopped ham with one cup bread crumbs, pour over one tablespoon melted butter and sprinkle with bread crumbs. Wrap each in a square of buttered tissue paper and twist the ends so they will stand up at the corners. Bake in a slow oven 30 minutes. Remove the in the center of each a little onion, cheese, olives, the fried beefsteak and and a little salt. Roll up in platter; when Wrap all are done pour on gravy and garnish with lettuce. MRS. ELLA CHAMPION.

Rust, Cal. Economy Cake

Here is a splendid plain cake recipe for the "St. Helens Subscriber": One cup sugar, one-third cup butter, Mash six large hot boiled potatoes, adding butter, seasoning and enough hot milk to slightly moisten. Chop fine one onion and slowly fry golden brown flour, one cup milk. Cream the sugar and butter and add the broken un-beaten egg and vanilla. Add to this in one tablespoon butter. Add this to the potatoes with one cup each of chopped cooked carrots and white onions. Season all; add one heaping tablespoon chopped parsley and mold in small cutlets. Dip each in slightly beaten egg, roll in fine dry bread crumbs and fry in smoking hot deep the milk, the sifted flour and the bak-ing powder. Bake 30 minutes in a moderate oven.

This cake is delicious to serve warm with berries. MRS. L. C. BROWN.

ith berries. Martinez. Cal.

Whole Wheat Bread

Whole Wheat Bread

Take three cups whole wheat flour, three teaspoons baking powder, half a teaspoon salt, two teaspoons sugar, milk. Sitt together the flour, baking powder, salt and sugar. Then add enough milk to make a dough just stiff enough to handle conveniently. Handling as little as possible, shape into a loaf and place in a deep buttered pan. Allow it to stand five minutes before placing in the oven. Bake slowly and a little longer than is necessary to bake white bread. Protect the loaf by placing a sheet of paper on the top, buttering the side which comes next to the bread.

MRS. R. H. B.

rately in the order named: Green watercress, white cucumbers, red peppers,
white chickory, green lettuce, white
onions, red tomatoes and white celery,
Put half a lemon in the center, around
which place cut radishes and green
peppers with the white of a hard boiled
egg, chopped fine, heaped on the
lemon. The tiny leaves of the lettuce
can form the outside border around
all. In serving, first place letture
leaves on each plate and on them a
spoon of each of the veegtables, with
a little of the egg, and cover with
French dressing. Put the star on ice
for an hour before serving.

MRS. H. LIPMAN.

1733 Post street, City.

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necessary to bake white bread. Protect the loaf by placing a sheet of
paper on the top, buttering the side
which comes next to the bread.

MRS. R. H. B.

Box 222, Vallejo.

Plain Cake

Half a cup butter, one cup sugar,
two and a half cups flour, two eggs,
two teaspoons baking powder, one and
a half cups milk. Cream butter and
sugar, beat eggs, sift together flour
and baking powder, mix altogether and
add milk; bake 30 minutes.
Box 222, Vallejo, MRS. R. H. B.

MONTHLY PRIZES FOR COOKING RECIPES

A first prize of \$3, second prize of \$2 and five prizes of \$1 will be given each month for the best cooking recipes sent to this department and published on this

Contributors will please write on ONE SIDE of the paper only and sign name and address after each recipe.

Address The Housekeeper, The Call, San Francisco. Cal.

MEAT

Onion Dressing

Select four or five onions, pare and core them and place them in the body of the duck to give flavor. The onion is not to be served. A. C. JOCHMUS.

Tripe Allumido

Soak tripe 10 or 15 minutes in hot water and vinegar. In a stewpan place one large tablespoon butter and two tablespoons olive oil. Cut tripe in small strips and brown in mixture. Chop a kernel of garlic fine; add a lit-le parsley, onion, celery, one handful dry mushrooms soaked in a little water, a small piece carrot, one cup hot toma-toes, salt, pepper and a pinch of cloves. Cook all one hour and when nearly done add one handful cheese.

MISS N. KEARNEY. 127 E. Church street, Stockton.

Veal With Ginger Root

Buy 15 cents' worth of a cheap cut of veal, cut it in small pieces and dip each piece in flour. Fry one sliced onion, add veal and fry until brown. Then add pepper and salt and a small piece of ginger root. Cover with water and stew until done, adding water as needed. The meat will be delicious and the gravy fine. HENRIETTA SIMONS.

Plain Steak Roast

Get a good plain steak, cut medium thick. Chop one large onion fine. Spread out the steak and sait, pepper and flour it good. Then put in the onions and roll it tight. Close the ends with skewers to keep the juice in. Spread grease on the outside, bake one hour and serve hot. nour and serve hot.
MRS. ARMANDA CHAVARRIA.

Beef Rissoles

From Leftover Meat.

811 S. San Joaquin street, Stockton

EGGS

Buttered Eggs and Oysters Three eggs, 12 oysters, one tablespe cream, one tablespoon butter; salt and pepper. Beat eggs until frothy and add the milk and seasoning. Melt butter, pour in the egg mixture, stir over a slow fire, and when just beginning to thicken put in the oysters and cook to

a soft, creamy mass.
A. C. JOCHMUS.
Pacific Grove, Cal.

FOREIGN RECIPES

Castamen Torte-Boil one and one-half pounds chestnuts until you can peel them. Boil half a pint milk, add one teaspoon vanilla and let it cool. Cream onequarter cup butter with onequarter pound sugar, add six egg yolks, stir and mix well with the cold milk. Stir in the chestnuts and add whites of six eggs beaten to a snow.

Mock Pate de Foie Gras-Fry chicken livers and slices of young calves liver in chicken fat until well done. Remove the yolks of two hard boiled eggs. mash with a spoon and add to the liver, which should be pounded or mashed. Add onion juice and butter to taste. Halve some boiled chestnuts to represent the truffles. Salt and pepper to suit.

Wine Soup-Take half wine and half water, sugar to taste and add three beaten egg yolks. Pour the boiling mixture into the eggs, stirring all the time. While cooking put in sliced and peeled lemon, small squares of bread browned in butter and salt. Take off the stove and drop in the beaten egg whites by the spoonful.

Beet Soup-Put about eight young beets into vinegar. Let them boil and add salt and pepper to taste. Beat up five eggs and pour some of the boiling soup into the eggs, stirring all the time; return this to the soup in pot and serve

Sweet Pickled Carrots-Feel and cut carrots in sticks three inches long and half an inch thick, boiling in salt water until nearly tender. Drain, and to each pound of carrots take half a cup vinegar, three-quarters of a pound sugar and two cups water. Cook water, sugar and vinegar to a thin syrup, in which finish cooking carrots. Add lemon peel, cinnamon stick and whole cloves. Seal in jars.

MRS. M. VICKERS, 1419 Scott st., city.

MISCELLANEOUS

Rhubarb and Raisins Add seeded raisins when stewing hubarb and the result will prove a success. MRS. WHEELER.

Stuffed Peppers Take eight green sweet bell peppers.
remove the tops with the seeds and
set in a bowl of boiling water. While
cooling prepare stuffing as follows:
Chop fine one-fourth of a cup blanched
almonds; add one cup boiled rice, one
peeled tomato chopped fine, one pair
sweetbreads that have been parboiled and picked to pieces, or one set of brains, one teaspoon onion juice and salt and pepper to taste. Mix these in-gredients well together and stuff pepgredients well together and stuff peppers. Then place them in pen and cover with half a cup water and one tablespoon butter. Bake 30 minutes and serve hot with the following sauce:

Sauce—Beat four eggs, two tablespoons butter and four tablespoons water together. In the meantime have one tablespoon vinegar, one bay leaf, one sliced onlon over fire until aroma of vinegar arises; then stir it into the egg mixture. Stand all in bolling water and stir until thick. Serve hot. Delicious with hot rolls and coffee for luncheon. MRS. H. B. TOWNE,

244 Mission street, Santa Cruz.

Hotchpotch

Equal parts of cold boiled meat, cold boiled potatoes, chopped, and stale bread. Mix well and inclose in a crust as for chicken pie. Moisten with milk or broth. Bake 30 minutes with a crust of mashed potatoes spread over the top dotted with pieces of butter.

MRS. M. A. CENCIRULO.

811 S. San Joaquin street, Stockton.

Scalloped Spaghetti Half a package of spaghetti, half pound chopped raw steak, half a can tomatoes, one onion, one clove, garlic, two tablespoons butter, half a pound cheese. Boll spaghettl in salt water. Put butter in frying pan and fry chopped onion and garlic; then add steak. Add strained tomatoes and cook 15 minutes. Pour over spaghetti and cover with grated cheese. Garnish

MRS. J. D. WILLIAMS.

Turta, an Italian Dish Take one dozen artichokes and cut ery fine, using only tender part; six ggs, one loaf stale bread crumbs eggs, one loaf stale bread crumbs soaked in milk and squeezed out, three tablespoons grated cheese, three cloves garlic, one onion chopped fine, three sprigs parsley, some celery and half a cup olive oil. Mix all together with plenty of salt and pepper and bake slow. You may use asparagus tips or boiled rice in place of artichokes. MRS. D. DEVOTO JR. Sonoma.

Creamed Celery With Poached

Make the cream sauce by any one of the three methods in general use, but if the cream or milk be added to the flour and butter and cooked together, let it first come in contact with only Chop cold roast beef and season with salt, pepper and tomato catsup or a little prepared mustard. Make some plain pastry, roll very thin and cut into pieces four inches square. In each place some of the prepared beef, fold one edge of the paste over like a turnover; drop in hot lard and fry as doughnuts to a very light brown. The paste should be rolled very thin. A delicious breakfast dish.

MRS. M. A. CENCIRULO.

811 S. San Joaquin street, Stockton. ease, then lightly spread them with butter. Above the celery set the freshest of eggs, cooked in salted water, which, as the French say, have been just "smiled" on one side. Garnish with a bit of parsley or cress and a of curied celery.

A. C. JOCHMUS.

Pacific Grove.

Purchase 75c beef flank, 25c dried corn. 15c chili peppers, 25c olives, 15c raisins, two large onions, small head of garlic, two tablespoons flour. This makes about 80 tomales. Boil beef until done, but not too tender. Keep all the broth in which meat was cooked. Cut the meat in small dice. Heat about a pint of hot fat, half lard and half beef fat. Stir flour into hot grease, add chopped onion and garlic and stir until onion and garlic are half cooked. Add the beef, some of the broth and all of the chili sauce, which should be prepared in the same manner as for enchiladas. Put in salt to taste and work all up together 20 minutes. This completes the stew. The corn must be prepared the day before as follows. lows: Cover the corn with a strong lye made of two tablespoons lime. Now put on stove with cold water to cover, and boil until corn begins to peel. When cool rinse in several waters, rubbing between the hands till the skin rubs off. Soak in cold water over night. Next day grind in a meat chop-per. When ground add about one pint of the same fat as used for the stew, the remainder of the broth and salt to the remainder of the broth and salt to taste. Work it up thoroughly into the corn until it becomes light. Have some clean dried corn husks ready and on each husk spread two tablespoons of the corn. Fill with two tablespoons of the stew, put in a couple of olives and raisins, cover with another piece of husk, spread with corn, tie up and trim off the ends. Tie with small strips of the husks or string. Take a strips of the husks or string. Take a large kettle, fill half full of water, put in a little salt, put in tamales, cover tightly and cook one hour. As soon as cooked take out of water, let stand a while and sarve

while, and serve. MRS. AMBROSE TORRES. 134 El Dorado street, Monterey.

The savarin and baba are so much alike that the same recipe will do for both. They are familiar to all tourists in gay Paris, and very rich and light.

Mix one pound sifted flour, four ounces sugar, half a pound butter, eight eggs and one ounce yeast. Melt the yeast in half a pint of warm milk and set to rise. It is best to add only a little flour and then, when risen, the rest. When light, add the eggs and sugar and butter melted, and stir until smooth with the rest of the flour. Line a mold with butter and chopped almonds and pour in the dough, three-fourths full. When risen to the edge bake in a moderate oven one and a half hours. Before turning out, gash the top with a knife, pour over it a syrup of sugar and water boiled, and some rum.

MARIE WRIGHT.

1298 Union street, City. The savarin and baba are so my

FISH AND SHELLFISH

Flake fine any cold cooked fish—it makes no difference if it has been taked, boiled or fried, so long as it can be pulled into small pieces. Make makes no directors.

baked, boiled or fried, so long as it can be pulled into small pieces. Make a cup of white sauce by cooking together one tablespoon each of flour and butter until they bubble, pourting upon them a cup of milk and stirring until sauce is thick and smoothly blended. Put the fish with this, season to taste with pepper and sait, turn into small nappies or one large bake dish, sprinkle bread crumbs over the top, dot with bits of butter and bake ten minutes, covered. Then uncover and brown. Serve with sliced lemon.

MRS. STELLA HAGGARD.

Redwood City.

Rhubarb Jelly

Rhubarb Jelly

Wash and cut in inch pieces without skinning. To each quart add one pint water and boil gently until it is a mush. Strain without pressure through two thicknesses of cheese-cloth. Reheat and make very sweet. Measure, and to a pint and a half soak a generous half package of granulated gelatine in half a cup cold water. When softened add the hot rhubarb, stir until dissolved and pour into wet moids. Serve with cream.

MRS. STELLA HAGGARD.

More Good Asparagus News

Baked Asparagus-Wash two small bundles of asparagus until perfectly free from sand and stand them upright in a kettle of water, leaving the tender tips uncovered. In this way the steam will cook the tips while the boiling water is making the stalks tender, and the former will not cook to pieces, as is too frequently the case. When done, drain and cut into small pieces, removing only the toughest portion of the ends. To each two cups of asparagus add an equal amount of grated bread crumbs, two tablespoons butter, one cup milk, nalf a teaspoon salt and three or four dashes of pepper. Dust a well buttered mold lightly with crumbs, then arrange the asparagus and crumbs in alternate layers, dusting each with salt and pepper, and dotting with little bits of butter. Have the last layer of crumbs, pour over the milk and bake in a moderate oven 20 minutes. Serve hot.

Asparagus Mold-Make a cream sauce with two tablespoons each of flour and butter, half a teaspoon salt, a dash or two of pepper and one cup cream. When smooth and boiling add half a cup cold chicken or veal chopped fine, one cup cooked asparagus tips and four well beaten eggs. Line a well buttered mold with cooked asparagus tips and turn in the asparagus mixture. Set the mold in a dish of hot water and bake in a hot oven until the center is firm. Then let stand a few minutes, invert over a shallow heated dish and gently lift the mold. Serve at once with butter sauce.

Asparagus With Eggs-Place cooked asparagus in a buttered baking dish and season nicely. Beat the yolks of four eggs until very light, add two tablespoons each of butter and cream, season delicately and whip in the stiffly beaten whites of the eggs. Pour it over the asparagus and bake in a quick oven until the eggs are set.

Asparagus on Toast-Wash the asparagus carefully after separating it and tie each bunch into three bundles. Boil as for other recipes until nearly done, then add two level teaspoons salt and cook five minutes longer. Cook a small onion, chopped fine, a bay leaf and six peppercorns in two tablespoons butter until it bubbles, but it must not be allowed to brown; add gradually three level tablespoons flour, stir and cook until smooth and thick, then add two cups chicken or veal broth (milk may be used instead) and a pinch of nutmeg, and cook five minutes. Strain into a saucepan and add very gradually the well beaten yolks of two eggs and one tablespoon lemon juice. Add bit by bit to prevent oiling, one tablespoon butter, and stir until very hot, but it must not boil after the eggs are added. This quantity of sauce will be sufficient for two bunches of asparagus. Place the hot asparagus on rounds of hot toast and serve the sauce in a boat.

Scalloped Asparagus-Cook the asparagus in slightly salted boiling water until tender and then place a layer in a buttered baking dish, which has been lightly sprinkled with bread crumbs. Dust the asparagus with grated cheese, chopped hard boiled eggs, salt and pepper and arrange layers in this way until the pan is full, having the last layer of asparagus. Pour over one cup thin cream sauce and allow it to soak through the mixture. Mix a little grated cheese with an equal quantity of bread crumbs, place over the top, dot generously with bits of butter and bake in a quick oven until lightly browned.

Asparagus With Cheese-Wash the asparagus thoroughly and cook it until tender in slightly salted boiling water. When done drain off the water and save it. Arrange nicely toasted rounds of bread on a heated dish, moisten them slightly with the asparagus water, until the asparagus bundles and place the stalks neatly over the slices of toast. Dust with seasoning, sprinkle rather thickly with grated cheese and break a fresh egg carefully on each round of the toast. Set in a hot oven until the whites of the eggs are cooked and serve at once.

Asparagus Balls-Chop very fine one cup cold cooked asparagus; mix with it half a cup fine bread crumbs, one tablespoon melted butter. salt and pepper to taste and the well beaten yolks of two eggs. Form into small balls, coat thickly with fine bread crumbs and fry to a delisate brown in hot fat.

Asparagus Piquante-Remove the coarse scales from the asparagus. tie it in a bunch and cook in boiling water until done. Place the asparatablespoons lemon juice or vinegar and poach in it as many eggs as there are persons to be served. To four tablespoons melted butter add a fourth of a teaspoon salt, two dashes pepper and very gradually stir in two tablespoons lemon juice or vinegar. Place eggs over asparagus. pour sauce over all and serve.

Pacific Grove.

EVERYDAY HELPS

MAKING A HAY BOX

RICE WATER FOR BREAD

FROZEN STRAWBERRY SHORTCAKE

This was a novel finish to a country club dinner lately: A cup shaped cake was inverted and alightly hollowed for each portion, the filling being a sherbet of crushed strawberries, topped with stiffly whipped and highly sweetened cream. A huge berry with its cap on formed the apex of the prettily colored concoction. MRS. I. N. M. 311 Lester avenue, East Oakland.

DESSERTS

Raspberry Parfait Mix one cup powdered sugar with one quart raspberries and mash through a fine sieve. Add to the juice a third of a box of gelatin which has been softened in cold water and melted. Whip one pint cream stiff, beat the salted whites of three eggs and fold them into the juice as it thicken

them into the juice as it thickens. Freeze in a mold packed in equal parts of ice and salt, without churning, in a freezer. Serve with mashed and sweetened raspberries as a sauce.

MRS. J. J. O'CONNELL

934 I St., N. W., Washington, D. C.

Pineapple Sponge

Pack a number of small molds with sponge cake crumbled very fine, then fill with pineapple syrup in which a little gelatin has been dissolved. Wifen firm unmold on slices of pineapple. MRS. M. A. CENCIRULO. \$11 S. San Joaquin street, Stockton.

Two Dainty Desserts

One cup chopped dates, one cup chopped nuts, two eggs well beaten, one cup flour and one cup sugar. Bake one cup nour and one cup sugar. Bake and serve with whipped cream.

Orange Tarriets — Cover inverted patty pans with plain pastry and bake in a quick oven. Remove from pans, place on tin baking sheet, fill with orange filling, cover with meringue and bake ten minutes.

MRS. STELLA HAGGARD. JELLIES, JAM, ETC.

Cherry Jam

Stone very ripe black cherries, run through a food chopper, weigh fruit and juice. Add an equal weight of sugar and cook 20 to 30 minutes, stirring constantly. Put in jelly glasses and cover with melted paraffin.

Box 512, Hollister. IDA ALLEN.

1830 Harrison st., Oakland.

A. C. JOCHMUS.

Welsh Rarebit

One-half pound grated cheese, onefourth teaspoon salt, one-fourth tea-spoon mustard, a pinch of cayenne pepper, one tablespoon butter, one cup thin cream, one egg. Mix butter, salt, mus-tard and pepper together and add cheese. Stir until all is melted and add egg beaten with cream. Cook until smooth and slightly thick. Serve on

NISSINE RASMUSSEN.

TEMPTING DESSERTS

PEACH PUDDING

Line the bottom of a deep pudding dish with thick stale sponge cake, soaked in sherry, fill the dish with fresh sliced peaches, and sprinkle well with sugar. Spread over the top the white of an egg, beaten lightly with one tablespoonful sugar, and put in the even to brown. Remove when the meringue is a light brown, and set in ice.

When cold serve with cream. BANANAS EN CASSEBOLE

Peel and scrape lightly five or six bananas, cutting them in halves lengthwise and again crosswise. Put these into a casserole or pudding dish and pour over them a glass of currant jelly, which has been melted in one cup hot water. Squeeze over this the juice of half a lemon and bake in a moderate oven 30 minutes. This makes a deliclous sweet entree served with a roast, or maybe served with cream as a dessert.

ORANGE PUDDING

Squeeze the juice from enough orange's to make a cupful, adding one cup water and the juice of a lemon. Sweeten to taste and put over the fire. Rub three teaspoons corn starch in a little cold water and add to the juice. Cook 10 minutes, stirring in the stiff beaten whites of two eggs. Remove and pour into a mold some of the pudding and then some cut pieces of orange, alternating until the mold is full. Allow this to become very cold, and serve

with whipped cream or sauce. MISS G. A. KENNEDY.