

Favorite Recipes of California Housewives

June Roses and Their Uses

With roses running riot over all this glorious California in the month of June, the lady of the home often wishes that she might make use of the soft, velvety petals and in some way preserve their fragrance. Here are several delightful ways of doing this:

Potpourri—Gather the rose petals early in the morning, while the dew is on them, as they are sweeter at that time. Spread them on clean papers to dry in the sun, and when you have a quart or more dried leaves put half of them in a jar in which a thin layer of cotton batting has been placed; wet with a few drops of oil of bergamot and six drops of oil of rose geranium. Mix with the leaves 12 whole cloves, a blade of mace broken up, a stick of cinnamon broken and a crushed nutmeg. Add more rose leaves and one ounce powdered orris root or powdered sandalwood. Keep the jar tightly covered three weeks. When you wish to fill a room with the fragrance of fresh flowers, open the jar for a few minutes.

Potpourri No. 2—Mix the petals while they are moist and add dried lemon and orange peel coarsely powdered, one ounce of sweet lavender, a few cloves and any preferred sachet powder.

Rose Vinegar—This is a delightful concoction for the complexion and for the bath. Cover red rose petals with white wine vinegar and let stand in a tightly corked bottle one week, where the morning sun shines full upon it. Strain into a toilet bottle and fill the bottle with distilled water.

Rose Conserve—Rose petals make one of the most delicious conserves. Fill a jar with alternate layers of rose petals and sugar, then cover it tightly with heavy paper and set away three months or more. By that time a rich conserve will be formed and will be delicious to serve with little cakes covered with rose icing as a "rose tea."

Candied Rose Petals—Boil one pound sugar and one pint of water two minutes. Into this toss a quantity of dried rose petals and set away 24 hours. Drain the petals on a fine sieve, add a quarter of a pound sugar and let them stand one more day. The third day add more sugar and boil the petals and sugar until it granulates. Then pour on waxed paper and when cool separate the petals with a silver fork.

Rose Sandwiches—Fresh rose petals sprinkled with pulverized sugar make dainty sandwiches for the afternoon tea.

Rose Beads—Grind the freshly gathered rose petals in an ordinary food chopper each morning for eight days, placing in a china bowl, adding to the mass each morning until you have sufficient. Keep the ground petals in a tin, stirring them occasionally. If a crust forms, stir in a little water, as the mass must be plastic in order to form the beads. Mix in rose sachet, a few ground cloves and several drops of attar of roses. If the latter is not available, use rose extract. This will form a sort of dough, which can be taken in the fingers and molded into beads. Stick a hatpin through the center of each bead and form into strands, leaving them on the pin in the sun until dry. If you wish a polished surface, rub them with vaseline, or you can make little crosses and stars with the point of a pin while they are soft. String them on linen thread and they will retain the perfume of roses a long time.

Callistoga, Cal. MRS. STELLA HAGGARD.

PUDDINGS

Caramel Custard

Cook one cup brown sugar with a little water and line a mold with it. Put in one pint sweet milk, yolks of four eggs, two whole eggs, a little salt and sugar. Bake until done. Modesto. MRS. WILLIAM MORRIS.

Fairy Pudding With Strawberry Sauce

Three eggs, one cup sugar, one scant cup flour, one and a half teaspoons baking powder, three teaspoons water, the grated rind of one lemon and two tablespoons lemon juice. Beat the sugar and yolks of eggs together till light. Beat the whites to a stiff froth. Add the water and lemon juice to the sugar and yolks, then add the whites and the flour, with the baking powder. Steam one hour, turn out, dredge with powdered sugar and serve with following sauce: Rub half cup butter and one cup sugar together until creamy, then gradually add one boiling water and one cup crushed berries.

MRS. A. J. KERCHER, 2028 Francisco street, Berkeley.

Steam Pudding

Two eggs, one cup syrup, one thin slice butter, two cups flour, one cup sweet milk, half teaspoon different spices, one cup seeded raisins, one tablespoon brandy and a little salt, one teaspoon soda. Steam two hours and serve hot with any sauce desired.

Newark, Cal. MRS. J. G. LOGAN.

Madeira Pudding

Half a cup butter, one cup sugar, six eggs, one and a half cups flour, one teaspoon baking powder, one cup milk, one glass Madeira wine. Steam 1 hour and serve with wine sauce.

College City, Cal. E. A. EDDY.

AN INEXPENSIVE DINNER

Tomato Soup

Boil two large cups of tomatoes chopped fine in one quart water 20 minutes; add a bit of soda as large as a pea, stir, turn in one pint sweet milk and a little salt, pepper and a good sized piece of butter. Thicken with three crackers rolled fine, let boil up and serve.

Delicious Roast Meat

Heat the baking pan hot, put in the roast and let it brown well. Turn over and sear the side thoroughly. This method retains the juice in the meat. Then put in oven and bake until done, basting often. The inside will be pink and juicy.

Brown Potatoes

Boil and peel some large potatoes 45 minutes before the roast beef is taken from the oven. Skin the fat from the gravy. Dredge the potatoes with flour and put in with the meat. Bake often with the gravy and bake until brown.

String Beans

Wash, string and cut the beans in pieces. Put to cook in boiling water, add half a teaspoon baking soda to each quart water. Let boil 15 minutes, skim into clean boiling water, salt and boil until tender. Season with half a cup cream or milk, butter and pepper.

Hot Lettuce Salad

Take half cup sour cream and fill the cup with vinegar. Add one egg, well beaten, and turn into a frying pan with a little melted butter and a pinch of salt. Have the lettuce prepared and when the mixture boils pour in the lettuce. Stir well together.

Apple Tapioca Pudding

Soak one cup tapioca two hours in one quart water. Put six apples, pared and cored, in a pudding dish, with one cup water, and cook on the top of the stove until the apples are tender. Then fill the opening with sugar, ground nutmeg and lemon peel. Pour over tapioca and bake one hour. Serve with cream and sugar.

Coffee Dripper

Have a dripper made, fitting it closely at the top of coffee pot and two-thirds as long. The bottom of dripper should be finely perforated. Put the coffee in the dripper and pour in boiling water. Do this a few minutes before serving. Keep hot on the stove, but do not let boil. A delicious and fragrant drink. Use less coffee.

MRS. M. A. CENCIRULO, 811 South San Joaquin street, Stockton.

SALADS

About Salads

The careless hand never yet achieved a perfect salad. Only the skilled hand of the artist can do this. This is, that and the other thing, and dress it with a little oil and vinegar and send it to the table a masterpiece. There are many places and a wide range for the exercise of individuality. Many an exquisite combination has been tossed together on the spur of the moment and has afterward found its way to the table of epicures.

Tongue Salad

Mix together and put in a salad dresser a small quantity each of celery salt, red pepper, black pepper, white sugar and allspice. Take some thin slices of tongue, squeeze some lemon juice over it and slightly dredge with the mixture. Wash some white onions and celery and put them in the salad bowl with a few white lettuce hearts. Add the tongue next, then pour several spoonsful of oil over the whole, with a dash of vinegar, and serve at once.

MRS. J. O'CONNELL, 934 Eye street, N. W., Washington, D. C.

Chicken Cream Salad

Half an envelope gelatin, three-fourths of a cup hot chicken stock highly seasoned, one cup cold cooked chicken, one cup heavy cream, salt and pepper, one-fourth of a cup cold chicken stock. Soak the gelatin in cold stock, dissolve in hot stock and mix with the chicken. Drain the chicken and mix with the dressing. Put a spoon of mayonnaise on each slice and garnish with half an English walnut meat. Cut each slice into small pieces to make three cups. Break into pieces one cup pecan or English walnut meats and brown in a moderate oven. Mix cold cream, sprinkle with half a teaspoon salt and add the salad dressing. Surround each slice of chicken cream with celery and nut mixture. A simpler dish is desired the celery and nuts may be omitted.

College City, Cal. E. A. EDDY.

Chicken Salad With Almonds

Cook chicken until tender. When taken from the fire there should be one quart of stock left. Cut the chicken meat and three stalks of celery into small bits. Prepare half a pound blanched almonds, cutting each kernel lengthwise into two or three pieces. Mix all lightly together, and add enough cooked dressing to season well. Serve on lettuce leaves with mayonnaise dressing.

MRS. ROSA OTTOSON, Little River, Cal.

Pineapple Salad

Place the shredded fruit into a deep glass dish and pour over it half a pint powdered sugar mixed with one teaspoonful each of orange and lemon juice. This should be done at least three hours before serving, so that the sugar will dissolve in the juice.

MARIAN TAYLOR, 442 East Sixteenth street, Oakland.

MISCELLANEOUS

Scrapple

Cook a pig's head in barley water until the flesh slips easily from the bones. Remove the bones and chop the meat fine. When the liquor has become cold mix with one egg and heat to boiling point. To this add the chopped meat, one teaspoon salt to each quart liquid, and pepper to taste; then heat again to boiling point. Now sift in, through the fingers of one hand while stirring the mixture with the other, as much cornmeal as will make the consistency of mush. Boil all for several minutes. Then set back where it will cool slowly half an hour. Stir occasionally to keep from sticking and burning and when cooled turn into bread pans and set aside to cool. This will keep for several weeks in very cold weather. To cook, slice and fry in butter, season with fat or drippings.

Note—If they get too dry they will break. MRS. J. O'CONNELL, 934 Eye street, N. W., Washington, D. C.

Two Noodles Better Than One

Grated Noodles—Take one egg and all the flour it will take up to make a hard dough. You can not get it too hard. Then grate and spread on a clean cloth to dry.

German Noodles

One egg, one-half shell of cold water, flour enough to make stiff. Roll in thin sheets, hang up to partly dry, roll and shave fine.

Note—If they get too dry they will break. MRS. AMANDA CHAVARRIA, Safe Deposit building, San Jose.

FISH AND SHELLFISH

New Shrimp Dish

Fry a small can of shrimps, after chopping coarsely, with half an ounce butter and one ounce minced ham. Add 1 cup boiling white stock, the juice of half a lemon and a little chopped parsley. Season with pepper and salt to taste, and pour mixture over small squares of toast. Serve hot as quickly as possible. MARIAN TAYLOR, 442 E. Sixteenth street, Oakland.

Oyster Purse

Take three dozen large oysters, season with salt and cayenne and lay in a sieve to drain. Stew the liquor down, thicken with one tablespoon butter rolled in flour and let cool. Dip each oyster into the sauce until well coated. Roll a sheet of puff paste out thin, cut out in rounds and lay an oyster on each. Gather the paste up with the fingers and lay this strip around it twice and tie. Flatten the bottom so as to form a bag shape and fry in boiling fat. Drain on brown paper and serve hot. E. A. EDDY, College City, Cal.

Stuffed Halibut Steak

Two one inch thick halibut steaks six slices thin bread, one cup bread crumbs, one tablespoonful melted butter, one tablespoon chopped parsley, one teaspoon onion juice or chopped onion, salt and pepper. Remove the bones from the steaks; then wash and dry them thoroughly. Lay one steak in a buttered baking pan. Mix together the bread crumbs, butter, parsley, onion, salt and pepper and lay this dressing on the steak, and over that put the other steak. Over the fish lay the salt pork. Bake 40 minutes in a hot oven. Serve with a white sauce containing a little chopped parsley. A. C. JOCHMUS, Pacific Grove, Cal.

Clam Entree

Melt one tablespoon butter and add as much flour as it will take. Brown dark brown, add half a cup milk, cook till smooth and add the contents of two cans minced clams and half a cup cracker crumbs. Fill a buttered place in pan half filled with water and brown in oven. A neat luncheon dish. MRS. A. KERCHER, 2028 Francisco street, Berkeley.

PIES AND PASTRY

Chocolate Pie

Put half a teaspoon of grated chocolate in a pan with one cup hot water, butter size of an egg, one cup of sugar, yolks of two eggs, two tablespoons cornstarch mixed in cold water and mix all together. Boil until thick, stirring constantly. Flavor with vanilla. Beat whites of eggs and make a frosting for top. Brown in a preheated oven. MRS. H. P. HIGGINBOTHAM, Selma, Cal.

Vinegar Pie

One egg, one tablespoon flour and one cup sugar beaten well together. Add one tablespoon sharp vinegar and one cup water. Use whites of eggs on top. Brown in a preheated oven. MRS. L. J. BISHOP, 1005 Market street, Oakland.

Date Pie

Soak the dates over night and stew until they can be strained; mix with one cup milk, three eggs and add a little salt and nutmeg. Bake with an undercrust only. One pound of dates will be sufficient for three pies, and the other ingredients are given in proportion to that quantity of dates. MISS VARINA STARCK, 1270 Elysian Park av., Los Angeles.

DESSERTS

Toasted Marshmallows on Bread

Cut thin pieces of bread with biscuit cutter. Either butter the rounds or spread with jelly, place each marshmallow on top, a little butter dabbed on that, and bake all until the marshmallow is puffed and brown. Eat before they are cold. A. C. JOCHMUS, Pacific Grove, Cal.

Cornstarch Mold

One pint milk, three tablespoons cornstarch, four teaspoons chocolate or cocoa, half a teaspoon lemon, vanilla or rose flavoring, a little salt. Save two tablespoons milk and scald rest in double boiler. Measure all dry material in bowl and mix well, stirring cold milk into them. Add this to scalded milk and cook from 10 to 15 minutes, or until thick, like a custard. Flavor now. Wet an enamel cup or bowl in cold water and turn in pudding. Set cup in cold water five minutes and then in refrigerator to harden. Serve with cream or milk.

MRS. G. CROWLEY, 318 E. Poplar street, Stockton.

Date and Apple Salad

Half a pound choice dates, four apples, lettuce leaves, five tablespoons olive oil, juice of half a lemon, salt. Stone the dates, pare and core the apples and cut both into strips. Add a little salt, the lemon juice and oil and mix thoroughly. Serve on lettuce leaves.

Date Sandwiches

One cup stoned dates, one cup nut meats, three tablespoons thick, sweet cream, two tablespoons butter, one loaf of wheat bread. Chop the dates and nuts and mix well with the cream. Slice the bread thinly and trim off the crusts. Let the butter stand near the fire until soft. Butter each slice of bread and spread the date filling between two slices.

Date Rolls

Wheat bread dough, chopped dates melted butter. Roll wheat bread dough out quarter of an inch thick in a long strip. Spread this with melted butter, sprinkle with chopped dates, roll up like a jelly roll and cut with a sharp knife into one inch pieces. Place close together in a buttered pan, flat side down, and set aside to rise until double in bulk. Bake in hot oven. These are delicious for children's lunch.

Best Ever Date Cake

One cup stoned and chopped dates, one teaspoon soda, one tablespoon butter, one cup sugar, one and a half cups flour, pinch of salt, one egg, one teaspoon vanilla, one cup boiling water, half cup nut meats. Sprinkle the soda over the chopped dates and add the boiling water. Stand until cool. Then add to the other ingredients and bake in medium oven 25 minutes.

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 page.

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

Lamb With String Beans (Original)

Pre-quarter of lamb, from which all bones have been removed and rolled. Place in a Dutch oven or any iron kettle with a tight cover, brown in butter, and while turning the meat sift in a little flour. Season with salt and pepper, two cloves of garlic cut fine. Add a cup water and cover with string beans, which have been broken. Cook slowly about two hours. MRS. ALFRED BERARD, 1907 Leavenworth street, City.

Chicken Truffles

Chop the raw meat of a four pound chicken very fine and add four well beaten eggs, one at a time, with a third of a pint thick cream, brown in butter, and pepper to taste. Cook in buttered timbale molds, garnished with truffles and set in a pan of hot water in a slow oven. Cover with buttered paper. Bake 30 minutes. Serve with this sauce: Two tablespoons each butter and flour and one cup chicken stock or milk turned out to the beaten yolks of three eggs. E. A. EDDY, College City, Cal.

Rechauffe of Cold Meat

One large cup cold meat, one and one-half cups chopped raw potatoes, one small onion minced fine, one dessert-spoon butter, one teaspoon salt, half teaspoon pepper, a little parsley. Simmer the meat 15 minutes in water to cover. Then add the onion, potatoes and seasoning. Cook 30 minutes longer and add butter and parsley. The potatoes furnish thickening. MRS. M. A. CENCIRULO, 811 S. San Joaquin St., Stockton.

Vegetarian Sausages

One and one-half cups lima beans, two tablespoons butter, one teaspoon salt, a dash tabasco sauce. Soak the beans over night, cook them in salted water until soft, drain, perfectly dry, and then squeeze the pulp through a potato ricer. Beat in the butter and seasoning. If not moist enough, add one beaten egg or as much of it as required, mixing the paste so soft that it can be rolled into croquettes. Shape like sausages, dip in beaten egg and flour, and fry in butter until brown. MRS. ROSA OTTOSON, Little River, Cal.

FRUITS

Fruit Glace

Put the fruit on hooks of fine wire, dip into sugar at the sixth degree and hang where nothing will touch until dry. MISS VARINA STARCK, 1270 Elysian Park avenue, Los Angeles.

Pickled Pears, Peaches and Plums

Select sound pears which are just turning yellow and are rather hard. Cut in half, core and peel. Prepare enough pickle to cover pears, using these ingredients in the given proportions to each quart of vinegar: Four cups brown sugar and one teaspoon each of allspice and cinnamon. Put a clove in every other piece and cook just enough to fill a jar with boiling pickle. When pears are tender take out a piece at a time with a silver fork and pack neatly in a jar that is standing ready in hot water. Fill up with the boiling pickle and seal at once. Peaches and plums may be pickled in the same way, but the latter will require about one cup more sugar to the quart. MISS ELINOR ATCHISON, Fairfield, Cal.

Date Fudge

Quarter pound dates, one pound sugar, one cup milk, one tablespoon butter, one teaspoon lemon extract. Put the sugar, butter and milk into a saucepan and boil the mixture, stirring constantly in till a teaspoonful will form a soft ball when tried in cold water. Remove from fire and allow to cool five minutes. Then add the dates, which have been stoned and chopped and the lemon extract. Mix thoroughly, and when beginning to grain, pour into a buttered tin and spread to the thickness of about half an inch. When set break into square pieces.

Date and Nut Loaf

One pound stoned dates, one pound walnut meats, one cup flour, one cup sugar, four eggs, two teaspoons baking powder, one teaspoon vanilla, half teaspoon salt. Beat the eggs separately, cream the yolks and sugar, then stir in the whites. Mix the bread crumbs and finely chopped nut and add to the eggs and sugar. Sift the baking powder into the flour and stir into the mixture alternately with the milk. Add the chopped dates and mix thoroughly. Place in a pudding bag and steam three hours. Serve with hard or wine sauce.

Stuffed Dates

One pound dates, half cup sugar, quarter pound ground almonds, teaspoon vanilla, red and yellow coloring, white of an egg. Wash dates and dry and remove the stones. Stir together the sugar and almonds, put in the vanilla and moisten with the egg. Knead thoroughly, then divide into three portions. Color one portion pink with a few drops of red coloring, another yellow with a few drops of yellow and leave the other white. Mold all into small egg shaped pieces and insert in the stoned dates. Put in paper cases and sprinkle grated coconut over the top.

MRS. FRED WOOD, 2811 Bush Street, City.

EGGS

Raspberry Omelet

Put one pint fresh, sweet raspberries in a bowl with powdered sugar and a small glass of brandy and let steep 15 minutes. Then take another pint of berries, mix with four ounces powdered sugar and rub through a sieve to make a puree. Beat 10 eggs in a large bowl and add a pinch of salt and two ounces sugar. Melt four ounces of butter in an omelet pan, add the eggs and cook the omelet; spread this in the pan, pour the steeped whole berries in the center, add the puree, raspberries, and turn into a warm dish. Sprinkle with powdered sugar, glaze with a red hot iron, pour the puree around the omelet and serve. MRS. CORA GERBIC, 1788 Goss street, Oakland.

CAKES

Delicious Date Cake

Two cups brown sugar, one cup butter, four eggs, one cup sour milk, one teaspoon soda, one teaspoon cream of tartar, one cup molasses, one pound raisins, two pounds stoned and chopped dates, juice of one lemon, a little vanilla, three cups flour and one cup chopped nut meats. Turn out on waxed paper. MRS. E. A. EDDY, College City, Cal.

Pork Cake

One pound fat salt pork, one pint boiling water, three cups brown sugar, one cup molasses, one tablespoon lemon extract, one teaspoon soda, one teaspoon cinnamon, one teaspoon cloves, one pound raisins, one pound currants. Rub the salt pork through a grater and pour the boiling water on it. MRS. L. J. BISHOP, 1005 Market street, Oakland.

Cheep Fruit Cake

One cup sugar, two eggs, three cups flour, one cup strong coffee, one cup sorghum molasses, half cup butter, one teaspoonful soda, half teaspoon cinnamon, one teaspoon nutmeg, one pound raisins, one tablespoon grated chocolate. Flavor with vanilla, bake in layers and put together with caramel filling. MRS. H. P. HIGGINBOTHAM, 2108 Stillman street, Selma.

Cracker Cake

Eight tablespoons sugar, yolks of eight eggs beaten well, six tablespoons grated chocolate, eight tablespoons cracker crumbs (don't roll too fine), one cup chopped walnuts, whites of eight eggs beaten well and added last. Bake in a slow oven. MRS. E. J. BISHOP, 1005 Market street, Oakland.

Coconut Pound Cake

Beat one pound butter to a cream; add gradually one pound sugar, one pint flour, one cup milk, one cup raisins, one cup grated coconut, one cup baking powder, a pinch of salt, one teaspoon grated lemon peel, a quarter pound prepared coconut, four well beaten eggs and one cup milk. Mix thoroughly, butter the tins and line them with buttered paper. Pour the mixture in to the depth of one and a half inches and bake in a good oven. When baked, take out and spread icing over them and return to the oven to dry icing. MRS. J. SEABORG, 2712 Central avenue, Alameda.

RELISHES

Sauerkraut

Select large, yellow cucumbers, pare and cut in quarters lengthwise, cut out seeds, sprinkle with salt and let stand over night. In the morning wash well and dry. Soak small white onions over night in hot brine, wash well and put in jars with cucumbers with spices of bay leaves, horseradish root, whole pepper, allspice, white mustard seed, red pepper, poppy seeds. Fill jars with cold vinegar, sweetened and salted to taste. Vinegar should be scalded and cooled before pouring over cucumbers. Repeat second day, then seal jars. A little alum may be dissolved in the vinegar to crisp them. MRS. J. SEABORG, 2712 Central avenue, Alameda.

CHEESE

Welsh Rabbit

Dip six slices toasted bread in hot water, then in melted butter, and put in a pan with butter and put in oven until the cheese is prepared. Take one and a half pounds mild cheese and cut enough in cubes to fill two coffee cups. Put in a stewpan, but one teaspoon oil of milk, quarter teaspoon soda in just enough warm water to moisten, two teaspoons mustard and a dash of cayenne. Melt on the fire, but do not let boil. Then add two eggs and half teaspoon salt. Put back on fire, thicken and spread on toast. MRS. M. STEWART, 1743 Larkin street, city.

LADIES' CABBAGE

Cook tender leaves of cabbage in plenty of boiling salted water, adding a pinch of soda. Separate the leaves of cabbage before dropping them in one at a time. Cook until tender, drain, and add one teaspoon flour blended with one cup rich milk. Then add salt and pepper and cook until sauce is thick. The mixture may be used for baking dish with bread crumbs on top. Dip with butter and brown in oven, serving hot. MRS. J. SEABORG, 2712 Central Av., Alameda.

TURNIPS GLAZE AU SUCRE

Clean young tender turnips and put them in a stewpan with a small piece of butter, two tablespoons sugar, a little salt and half pint water. Simmer 40 minutes, and when nearly done place the stewpan over a brisk fire to reduce the sauce to a glaze, rolling the turnips about in it. Keep them from breaking. Dish up and pour the glazed sauce over them. MRS. ROSA OTTOSON, Little River, Cal.

CANDY

Mexican Cream Caramels

Two cups granulated sugar, one cup brown sugar, one cup milk, two teaspoons butter, one teaspoon vanilla, one cup pecan or walnut meats. Caramelize one cup granulated sugar by stirring in frying pan over fire until it becomes a light brown syrup; gradually add milk and remainder of sugar and butter. Boil until it forms a soft ball in water. Remove from fire and add vanilla and nuts. Stir until creamy and pour into a tin. College City, Cal. E. A. EDDY.

Walnut Nougat

Three cups white sugar, one cup syrup, one cup water; cook until brittle, when dropped into cold water; then pour into beaten whites of three eggs and beat until stiff. Add one cup walnuts and flavor. Good candy depends on beating. MRS. L. J. BISHOP, 1005 Market street, Oakland.

JELLIES, JAM, ETC.

A Marmalade Conserve and Jam

Here is an improved method of preparing orange marmalade, which is as delicious as it is simple. Four boiling water over six oranges and three lemons, leaving fruit whole, and let stand over night. In the morning put fruit through a food chopper, being careful to save all the juice. Pour nine cups sugar and boil until like jam. When done add one cup chopped walnuts.

Rhubarb and Strawberry Jam

Take one quart each rhubarb, strawberries and sugar. Mix well and place at once on fire and cook till thick as you like it. Add nuts if desired. MRS. A. J. KERCHER, 2028 Francisco street, Berkeley.

June Prize Winners

Mrs. Edw. H. Noheden, 150 W. Lake avenue, Watsonville, Cal., is the lucky "newlywed," and The Call takes pleasure in announcing her the winner of the first prize of \$3