

WHAT FOOD KEEPS STAGE STARS SO YOUNG?

ANNIE RUSSELL'S BREAD SOUFFLE



Annie Russell.

By Caroline Coe.

Up in the Maine woods Annie Russell has her summer home. Miss Russell and her husband, Oswald Yorke, are among the serious "uplifters" of the drama. Next summer she will star again under the managerial wing of Charles Frohman. Those of Miss Russell's friends who have been privileged to visit her in her mountain home often have eaten, on a summer morning, her bread souffle, made this way:

Soak 2 cupfuls of stale bread crumbs in hot milk. Add 1 cupful of grated cheese and beat thoroughly with an egg beater. Beat 3 eggs until light and add half a teaspoon of salt and a quarter teaspoon of paprika. Put a tablespoon of butter in a pan and cook half of the mixture at a time, as this makes two omelets. Cook more slowly than for plain omelet. When it is set, it will

be as light as souffle. Fold over the edges and serve immediately.

HOUSEHOLD HINTS

Before making mince pies brush over the top with water and sprinkle with caster sugar. The appearance will be much improved and they will be brown and crisp.

If suet be melted down in the oven and put into jars it will keep for any length of time and is much better to chop up if done in this way. Puddings will keep better if made with suet that has been melted in the oven.

Never starch linen that is to be stored for a long time; it is apt to crack, and if left for many years will rot. Rinse the articles quite free from starch, dry and fold away, if possible, in blue paper. The blue paper always keeps them from turning yellow.

How many, both men and women, are bothered with that saw-like roughness at the edge of collars after being laundered several times? A complete cure may be effected by merely rubbing the edge with a piece of ordinary paraffin wax. Thus the collars do not soil so readily and the material lasts much longer, for the wax in a wonderful way fills up the roughness of the edges and greatly enhances the comfort of the wearer.

PRESERVED PEACHES

Peel peaches that are not too ripe or soft and allow one pound of sugar to each pound of fruit. Put in a stone crock and allow to stand over night. In morning pour off syrup. Boil a few minutes and set off fire. Take off all scum. Put syrup back in kettle and when boiling put in peaches. Boil or slowly simmer for three-quarters of an hour. Take peaches out and pack in jars.

Boil syrup rapidly for fifteen minutes and pour over peaches and seal.

Don't add any water. Use only peach juice and sugar.