

THE KITCHEN CABINET



HE countless gold of a merry heart,
The rubies and pearls of a loving life;
The idle man never can bring to the mart,
Nor the cunning hoard up in his treasury.

MEAT SUBSTITUTES.

The housewife who finds it difficult, with the present high prices of meat, to keep her household expense within bounds, may gain new inspiration from studying the following nut dishes.

Nut Timbales.—Crush a cup of hickory nut meats and roll very fine; add two well beaten eggs, one-fourth of a cup of bread crumbs, a cup of thin cream, half a teaspoonful of salt and a few dashes of red pepper. Line timbale molds with strips of pimento, and turn in the mixture. Put the molds in a basin of boiling water and bake in a moderate oven for twenty minutes. Unmold and serve with cream sauce.

Nuts and mushrooms served in a white sauce in ramekins makes a delicious entree.

Nut Chowder.—Cook slowly until tender two cups of pecan nut meats (either chopped or broken) in four cups of water, then strain and add a half cup each of diced potatoes and carrots, two small onions thinly sliced, two tablespoonfuls of green pepper chopped and two cups of stewed tomatoes. Cook until the diced vegetables are soft, without losing the shape, and turn the mixture into a colander to drain.

Mix in carefully the nut meats and turn into a hot serving dish. Reheat the stock in which the vegetables were cooked, thicken with two tablespoonfuls each of peanut butter and flour cooked together; cook until smooth, and pour over the vegetables and serve.

Lentil Fillets.—Wash one cup of lentils and soak over night. In the morning drain and parboil in fresh boiling water thirty minutes; drain and cook until soft in sufficient boiling water to cover; rub through a sieve and to the puree add a fourth of a cup of olive oil, one cup of fine graham bread crumbs, one cup of strained tomatoes to which a speck of soda has been added, one cup of filberts chopped and crushed to a paste, a tablespoonful each of grated celery and onion. Season with mixed herbs, salt and pepper. Mix well and mold in the form of fillets, place in a well oiled pan and brown in a quick oven. Serve with tomato sauce.

Nellie Maxwell.

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CAREFUL with fire—is good advice we know
Careful with words—is ten times doubly so.
Thoughts unexpressed may fall back dead
But God himself can't kill them when they're said.

SOME GOOD EATINGS.

Here are a few good things worth saving and trying when opportunity permits:

Date Surprise.—Mix a tablespoonful of butter with a cup of sugar put into a saucepan and add a quart of milk, bring to the boiling point and thicken with four tablespoonfuls of cornstarch which has been mixed with a little cold milk; cook eight minutes, stirring constantly, flavor with almond extract and add a cup of pitted and chopped dates and a few drops of vanilla. Pour into sherbet glasses and set away to cool. Serve decorated with pitted dates.

Pork Sausage in Batter.—Brown pork sausage, then place in a baking pan and cover with Yorkshire pudding batter, made as follows: Mix a half teaspoonful of salt, a cup of flour, two well beaten eggs and a cup of milk; pour over the sausage and bake. Serve from the baking dish.

Grilled Breast of Lamb.—Put the breast, well wiped, into boiling water and simmer for two hours; add an onion and a stalk of celery. When the meat is tender the bones may be removed and the meat tied up into a roll; brown in a little butter and serve with lima beans or green peas.

Dainty Salad.—Arrange slices of pineapple with the centers removed on lettuce, lay a ball of cheese in each center and serve with French dressing.

Chicken Salad.—Take four cups of finely cut chicken, two cups of minced celery, one green pepper minced, one tablespoonful of onion juice and sufficient dressing as needed.

Fried Pineapple.—This is delicious with broiled steak. Sprinkle a bit of sugar on the slices and brown them in butter. Serve as a garnish for steak.

Green apples and onions cooked together with a little bacon fat or salt pork are also delicious served with beefsteak.

Nellie Maxwell.

EDGEFIELD COUNTY FAIR 1913

Begin to plan your exhibits for the biggest and best fair ever held in the county. It will last for three days, Nov. 5, 6, 7.

The grounds will be enlarged to make room for the largest carnival that has ever been brought to Edgefield. A strong aggregation of good, clean shows.

TALK UP THE FAIR—IT IS YOUR FAIR IF YOU LIVE IN EDGEFIELD COUNTY.

It is the purpose of the managers to make every department better than the fairs that have been held. The farmers will give more hearty support than heretofore and the agricultural exhibits will be more varied and of even higher class than in the past.

Let every section take an interest and be well represented in every department.

The parades this year will surpass even all former years. The ladies who are planning this the most attractive feature of the fair will leave nothing undone to insure success.

A big brass band of expert performers will give free concerts throughout each day. Prepare your exhibits and urge your neighbors to do likewise.

November 5, 6, 7.

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HOW soon the millenium would come if the good things people intend to do tomorrow were only done to day.

Stay, stay at home, my heart, and rest,
Home keeping hearts are happiest,
For those who wander they know not where
Are full of sorrow, full of care,
To stay at home is best.

USEFUL SOUR MILK.

For those who have never eaten a dish of thick sour milk, sprinkled with a bit of maple or brown sugar and a dusting of nutmeg, there is a dish new worth trying. A pan of milk left with the cream on it and allowed to thicken may be still more delicious and palatable. Another point in its favor is the wholesomeness. In foreign countries they are using the sour milk cure, which is said to destroy harmful bacteria found in the alimentary canal.

Sour milk may be used in spice cake, giving it the flavor and moisture particularly well liked. Ginger cake is another cake especially nice, made with sour milk. The following recipes are worth trying and putting into the family scrap book:

Spice Cake.—Soften three tablespoonfuls of butter and mix with a cup of sugar, add a teaspoonful of soda to a cup of sour milk, a well beaten egg and a teaspoonful each of nutmeg, cinnamon and cloves, a half teaspoonful of salt; mix all together, beat well and add two cups of bread flour. Bake in a loaf or in patty tins. A few tablespoonfuls of cocoa is liked by many in a spice cake; it makes it a richer color.

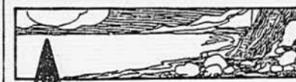
Cottage Cheese Salad.—Mix chopped chiver, added to cottage cheese well seasoned; serve on lettuce with a boiled dressing. Cottage cheese made at home is prepared by pouring boiling water into a pan of thickened milk and then putting the curd which results to drain in a sieve or bag. Cheese made this way is never tough and hard, as it often is when cooked on the stove, for if left for a moment, too long it becomes hard and indigestible.

Thick milk may be put into a bag without any cooking, if carefully done, and left to drain over night, then in the morning the curds may be seasoned as desired.

When one has a little sour milk put it in a pitcher or glass jar, add a little salt, and at each addition stir it well, then when a cupful is wanted it will be ready to use.

Nellie Maxwell.

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AND of you fall—why, rise again! Get up, go on; you may be sorely bruised and soiled with your fall, but is that any reason for lying still, and giving up the struggle cowardly?
—Chas. Kingsley.

HOUSEKEEPING HINTS.

A few minced nasturtium leaves sprinkled over an omelet gives it a nice flavor for a variety.

Bleach linen or lace in a bowl or dish covered with glass to keep out dust, and let it stand in the bright sunshine. An ideal place for bleaching is the hot bed after the plants are removed. Put the linen in wash-bowls and keep covered with the windows.

Raisins are well cleaned by rubbing them with dry flour, then shaking them in a sieve.

Leather chair seats or any leather covers may be restored to their original color by using oil paints and gasoline. Get the color desired, dilute with gasoline and paint over the leather. Laces of all colors may be dyed in this way, dipping them until the desired shade is reached.

A little alcohol on a damp cloth will clean mirrors beautifully. Follow with a polish from a chamois skin.

Pepper Loaf.—Take a pound of beef and half a pound of pork, grind fine and add one onion and one green pepper chopped, one egg, salt and pepper to season; make in the form of a loaf, lay on strips of bacon and bake one hour. The last half of the baking, pour over a cup of tomato.

If one has a scrap of an old India shawl or a paisley or broche, save the bits mount them, have a pretty frame and some brass handles put on it, and you will have a tray that will be an heirloom worth handing down. Rare bits of lace or embroidery, cross-stitch or other antique treasures may be used in the same way.

Clean chamois gloves with flour and gasoline. Put on the gloves and wash as if washing the hands, then hang in the air and dust out all the flour.

Nellie Maxwell.

This world generally gives its admiration, not to the one who does what nobody else can do, but to the one who does best what others do well.—Macaulay.