

ECONOMY IN COOKING USE MACHINE FOR DARNING

PROPER USE OF THE LEFTOVERS MEANS MUCH.

Really There Should Be Little or No Waste in the Well-Conducted Kitchen—Some Ideas of Worth.

It takes thought as well as time to handle leftovers to the best advantage, but nothing proves more tempting than a savory rechauffe, says Fannie Merritt Farmer in the Woman's Home Companion. The prudent use of leftovers involves a considerable saving, and if the housewife is careful there is little need of waste.

Cold Roast Beef.—Try slicing it very thin and arrange the slices overlapping one another on a platter. Pour over a French dressing, to which has been added a little chopped green pepper; then surround with crisp lettuce leaves and garnish with parsley, stoned olives and curled celery. Curled celery makes a most attractive garnish to many dishes. Cut stalks of celery in three-inch pieces, with a sharp knife, beginning at one side of stalks, make five cuts parallel to each other, extending one-third the length of pieces. Make six cuts at the right angles to cuts already made. Treat other ends in the same manner. Put pieces in ice water and let stand for an hour or more, when celery will curl back and be very crisp.

Beef Casserole.—Cut roast beef or broiled steak in one-inch cubes. Put two cupfuls in a casserole dish and add one cupful of brown gravy or sauce, one-fourth cupful of celery, cut in small pieces, one-third cupful of carrots, cut in small cubes, one-half cupful of onion, thinly sliced, one-half cupful of canned tomatoes, one-half teaspoonful of Worcestershire sauce, and salt and pepper to taste. Cover and cook in a slow oven one hour. Add one-half cupful of canned peas and two-thirds cupful of one-half-inch potato cubes, which have been parboiled in boiling salted water, to cover five minutes. Again cover and cook 30 minutes, or until potatoes are soft. Send to table in casserole dish.

For Savory Fish.—Separate cold, cooked fish into flakes; there should be one cupful. Cut a two-inch cube of fat salt pork in very small cubes, try out and drain. To two tablespoonfuls of the fat add two tablespoonfuls of flour and stir until well blended; then pour on gradually, while stirring constantly, one cupful of rich milk. Bring to the boiling point and add fish, two egg yolks, slightly beaten, pork scraps and 1 1/2 cupfuls of hot boiled potato cubes. Season, and serve very hot.

Baked-Bean Soup.—Put three cupfuls of cold baked beans, three pints of cold water, two slices of onion and two stalks of celery, cut in pieces, in a saucepan. Bring to the boiling point and let simmer 30 minutes; then rub through a sieve. Add 1 1/2 cupfuls of stewed and strained tomatoes, and one tablespoonful of chili sauce. Melt two tablespoonfuls of butter, and two tablespoonfuls of flour, and stir until well blended, then pour on gradually, while stirring constantly, the hot liquid. Bring to the boiling point, season and serve.

Salad Pyramids.
About one pound of cold new potatoes, one pound cooked beef, one cucumber, a little grated horseradish and some salad dressing. With a round cutter cut out equal-sized rounds of the potato, beet and cucumber, the slices to be about one-eighth of an inch thick. Arrange these in alternative layers in mounds or pyramids; the top layer should be rather smaller rounds. Put a heap of very finely chopped grated horseradish on the top of each. Arrange the pyramids in a bowl and pour the salad dressing round.

White Fruit Cake.
Stir together one cup of sugar and one-half cup of butter. Beat until very light the whites of four eggs and mix with the sugar and butter; then add one cup of stoned and chopped raisins and one-half cup of citron cut in small shavings and rolled in flour. Sift two teaspoons baking powder with two cups of flour. After adding to the mixture one cup of sweet milk, stir in the flour and bake in a moderate oven. —Miss F. Winifred Dunham.

Oyster Pepper Pot.
Strain ripe tomatoes for two persons. One pint of juice will do. Place over fire, add pinch of salt, finely chopped green peppers and small piece of a onion. Let get boiling hot; strain the juice from one can of oysters and add; add oysters just before taking from fire, just long enough to get heated through. Have ready toasted bread cut thin and in three cornered pieces; pour oysters and sauce over toast and serve hot.

Emergency Beef Tea.
One pound of shredded beef, one pint of water; place the meat in a saucepan with cold water, stir it to separate the meat, and allow the water to extract the juice. Leave for ten minutes, then place over a moderate fire, and stir till it simmers, then pour off the liquid, remove the fat from the surface with paper, and serve at once.

A Dainty Touch.
For variety cook some little white onions with the green peas. Fresh peas need no flavor but if not perfectly fresh the onions improve them.

Work Can Be Done More Quickly and Easily Than in the Old-Fashioned Manner.

The darning and mending of bed and table linen, towels, etc., can easily be done on a sewing machine. Several sewing machines have a special attachment to be used for this purpose, but the work can be done without it. When using the machine to darn your linen the edges of the hole should not be trimmed, as the stitching weaves over and under the ragged edges. An embroidery hoop is useful in doing this work, as it spreads the material smoothly and keeps the threads from drawing up and puckering. The cloth should be placed over the hoop wrong side out and the ring turned over when working, so that the material will lie flat under the machine foot and the right side be seen.

A small needle and fine cotton should be used and the tension of the upper and shuttle thread made loose and the stitch made as long as possible. The presser foot should not be lowered, so that the work can be done back and forth without turning. Cut the hoop at each row. Starting parallel with the thread of the linen, a row of stitching is made along the edge of the hole of the opposite side, then back to the starting place, sewing across the hole, just as if the material were there. A small space should be left between rows. After the lengthwise rows are finished, the ring should be turned and the crosswise rows put in, running back and forth, so as to have an irregular outline around the edges and bringing the rows of stitching close together. If the hole is too large to be covered with machine stitching, a piece of an old napkin may be used to mend the cloth. The table cloth is put over the loop in the same way of stitching, then the piece, which should be cut larger than the hole, is basted on the wrong side of the material over the hole, without turning in the edges. The stitching is done back and forth over the raw edges.

Never wrap steel or silver in a woolen cloth. Use softest tissue paper to the boiling point and add fish, two egg yolks, slightly beaten, pork scraps and 1 1/2 cupfuls of hot boiled potato cubes. Season, and serve very hot.



Peel onions from the root upward and they will not make your eyes smart.

Save cold tea left from supper and use in place of water on your house plants.

Insects like neither salt nor alum and enough adheres to the carpet to keep them away.

Starch should be mixed with soapy water, for thus the linen will have a more glossy appearance and be less likely to stick to the iron.

Silver teaspoons that have not been used for some time get musty and so give a peculiar flavor. This can be prevented by putting a lump of sugar into the pot before putting away.

Marks of matches on white paint will be found removable if the marks are rubbed with half a lemon and then washed with whiting, after which they should be rubbed well and dried thoroughly.

It is a mistake to leave out a number of large silver pieces unless you have competent help to take care of them. Dinky silver is most unattractive and it takes a good deal of time and elbow grease to keep it free from tarnish and bright as silver should look to be really attractive.

To Clean Jars.
The easiest way to clean and sweeten the old glass jars is to wash them carefully, then put them in the wash boiler with enough cold water to cover them, and add enough good soap powder to make a strong suds. Allow them to come to a boil and keep covered; take from the stove and leave to steam until cold, keeping covered if the jars are to be used at once, rinse them with hot water and fill rapidly.

Cup Omelets.
Butter half a dozen custard cups and fill lightly with equal quantities of stale bread crumbs and cold meat, chopped fine and seasoned well. Beat three eggs, add one cupful of milk and divide among the cups, adding more milk if desired. Set the cups in a pan of hot water and bake in a moderate oven until firm in the center. Turn out on a platter and serve with tomato or white sauce.

Potato Balls.
Pare the potatoes and cut them into small round balls with a vegetable scoop. Put them in boiling water, cook ten minutes or until tender, drain, dust with salt and turn them into a warm dish. Garnish with melted butter into which finely chopped parsley has been introduced. A fresh vegetable salad, such as lettuce and tomatoes, and a pastry of frozen dessert may complete the menu.

Radish and Olive Salad.
Slice the radishes on a fluted vegetable slicer and cut the olives in strips. Mix, add a French dressing made with four tablespoonfuls of olive oil, a half teaspoonful of vinegar, and garnish with lettuce, cress or radish crowns.

Fertilizers

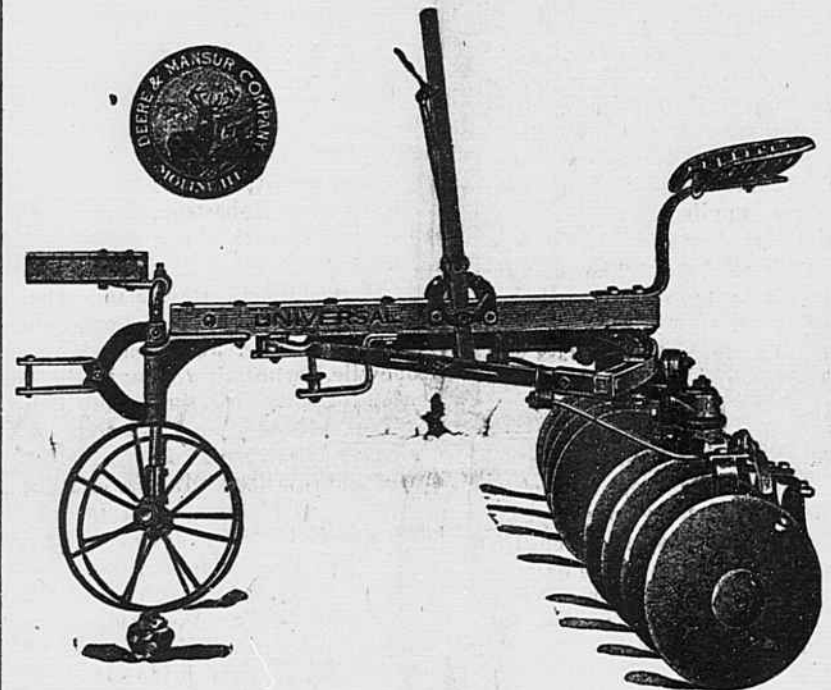
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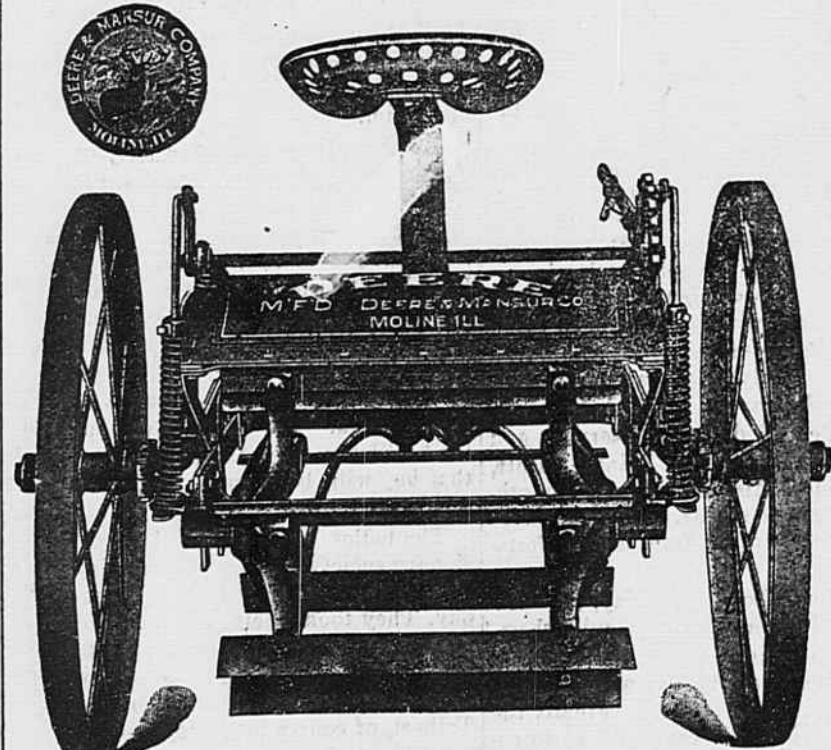
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