

# THE KITCHEN CABINET

A great man or woman is he or she who works cheerfully and merrily, rests cheerfully and merrily and does not slumber in the tents of "the good old times."

## SANDWICHES AND SALADS FOR EVENING PARTIES.

A most attractive cabbage salad is made as follows: Mix together finely shredded cabbage and green peppers and olives. Chop the olives and remove the seeds and tough white portion from the peppers. Moisten with a rich mayonnaise dressing and fill lemon cups with the mixture. Place each on a small plate, covered with a dolly.

A most delicious salad and one easy to prepare is crisp fresh lettuce dressed with a French dressing to which has been added a teaspoonful of tomato catchup, a tablespoonful of chopped green pepper, a teaspoonful of minced parsley and a tablespoonful of chopped onion. Shake or beat well with a Dover eggbeater, and serve very cold. The dressing is best passed as the oil and vinegar wilts the lettuce very soon.

**Mock Crab Sandwiches.**—Take a quarter of a cupful of grated cheese, a pinch of mustard and pepper, a quarter of a teaspoonful of salt, a teaspoonful of anchovy paste, a tablespoonful of chopped olives, a teaspoonful of lemon juice and two tablespoonfuls of creamed butter. Spread on buttered bread after blending well.

**Fig Paste for Sandwiches.**—Cut three-quarters of a pound of figs into small pieces, add the same amount of brown sugar, a quarter of a pound of seeded raisins, a cupful of water and the juice of half a lemon. Stew on the back of the stove until very soft, remove and add a tablespoonful of vanilla. Put all through the meat grinder and to clean the grinder finish with three or four crackers which may be added to the paste. This will keep if packed in jars indefinitely and is delicious as a sandwich filling for any kind of bread or crackers. Used with two kinds of bread, the slices pressed together and then cut like cake makes a most attractive sandwich.

**Cocoonut Sandwiches.**—Take a cupful of freshly grated cocoonut, a half cupful of chopped almonds, a teaspoonful of lemon juice, two teaspoonfuls of powdered sugar and three tablespoonfuls of thick cream. Spread this on wafers or buttered bread.

Nellie Maxwell.

# THE KITCHEN CABINET

There is never a thing remembered so As the word with kindness fraught; And never a sky with us bright a glow As you make with a loving thought.

## A REVIEW OF SOME HOMELY DISHES.

We often forget the old and satisfying dishes of which we used to be so fond in the multiplicity of newer dishes appearing every day. It is well to look over the recipes that have been marked by much using and see if we cannot surprise our families with an old favorite.

**Apple Dowdy.**—Line a baking dish with slices of brown bread, buttered; fill the spaces with apples which have been pared, cored and chopped; mix a teaspoonful of cinnamon with a half cupful of brown sugar, sprinkled over the apples; add a half cupful of water, lay on another layer of bread buttered side up. Bake slowly for one hour and serve with clear sauce. Use a cupful of cider thickened with two tablespoonfuls each of flour and butter, cooked together.

**Prune Souffle.**—Remove the stones from half a pound of stewed prunes; press the prunes through a sieve; add to them the yolks of three eggs, slightly beaten, and four tablespoonfuls of powdered sugar. Fold in the well-beaten whites of six eggs; turn into a baking dish; dust the top with powdered sugar, bake in a quick oven for 15 minutes or until the egg is set. Send immediately to the table and serve with cream and sugar.

**Fruit Gelatin.**—Stone and chop a quarter of a pound of dates; mix with the same amount of figs; a sliced banana, the pulp of an orange and a few shredded almonds; cover a box of gelatin with a half pint of cold water and let soak for half an hour. Add to it a cupful of sugar and a quart of boiling water; stir until dissolved; add juice of two lemons and one orange and two teaspoonfuls of caramel. Strain into a mold over the fruit and set away to harden. Serve with whipped cream garnished with candied pineapple.

**Favorite Dessert (Mrs. Rorer's).**—Mix orange pulp, white grapes, cut in halves with seeds removed, candied cherries, chopped and grated pineapple with powdered sugar. Fill sherbet cups with two tablespoonfuls of this; add a tablespoonful of lemon ice and four tablespoonfuls of whipped cream. Serve at once.

Nellie Maxwell.

## TO COOK ASPARAGUS

MANY WAYS IN WHICH VEGETABLE MAY BE SERVED.

Because of its Health-Giving Qualities It Should Be on the Table as Often as It Can Be Afforded.

Much has been written and said about the health-giving qualities of asparagus. Taking all these qualities for granted, here are some interesting ways of cooking this vegetable so that it may be served many times without palling on the most exacting and fastidious appetite:

**Baked With Cheese.**—Drain boiled asparagus and arrange the stalks neatly on a buttered baking dish. Fry a chopped onion in butter and pour this over the asparagus. Sprinkle over it bread crumbs and grated cheese and bake brown. The asparagus can be cut into one-inch lengths for this dish.

**Fried Asparagus.**—Boil the asparagus, drain it, dip each stalk in beaten egg crumbs and fry in deep fat. Serve with cream sauce.

**Creamed.**—Cut a bunch or two of asparagus into one-inch lengths and boil until tender. Drain and put into rich, white sauce, rather thick, for the asparagus contains water that thins it; heat thoroughly, season with salt and paprika and serve very hot.

**In Rolls.**—Remove the center from stale, rather long, pointed rolls and fry the rolls golden brown in deep fat. Drain on brown paper and keep hot. Cut a bunch of asparagus, in the meantime, into one-inch lengths and boil until tender. Drain and put in a double boiler with a cupful of milk. Add the yolks of five eggs and stir until thick and smooth. Season with salt and a little grated nutmeg and pour into the hot rolls. White sauce may be used instead of the egg sauce if desired.

**Baked Asparagus.**—Cut asparagus into inch lengths and boil. Drain and put a layer in a buttered baking dish. Season with salt and pepper, dot with bits of butter, sprinkle with crumbs and finely-minced boiled egg. Add more asparagus and repeat in the order mentioned until the dish is filled. Have crumbs on top and bake brown.

**Served Cold.**—Boil until tender stalks of asparagus and drain them. Chill them and serve them with mayonnaise, with hollandaise or with tartar sauce. It can also be served with a sauce of oil and vinegar, sprinkle with chopped cucumber pickle.

**Boiled.**—Boiled asparagus can be served with melted butter, pepper and salt, either on toast or without it; with drawn butter or white sauce, with a little hot cream poured over it or with melted butter and lemon juice.

**Worth Knowing.** No odor of cooking should greet the guest in a private home, or even an apartment which claims to be of the exclusive class.

A simple and agreeable deodorizer may be made of a handful of cloves, allowed to scorch with bits of orange peel or a tin plate in the oven. This mixture imparts a fragrance not unlike that of carnations, and, scattered about the rooms, it will completely destroy the odor of cooking vegetables or roasting meats. In the country the wise housewife may gather sweet clover and the sprigs, if dried out, will impart a fresh and delicious fragrance to the house linens all next winter. Lavender, that standby of old-time housekeepers, may be purchased in little bags at trifling cost and makes a delightful fragrance for the linen closet.

### New Idea for Doughnuts.

When frying doughnuts have a dish of boiling water beside the hot fat. As you remove the doughnuts from the frying kettle dip hastily into the boiling water. This removes all grease and renders them more healthful than they would otherwise be.

There is another point not to be despised when lard is as expensive as it is at present. After the water cools the grease may be skimmed from the top and used again. One will be surprised to see the amount of fat that will rise.

### Orange Parfait.

One cupful of orange juice, one cupful of granulated sugar, one ten-cent bottle of maraschino cherries, one pint of whipped cream. Dissolve sugar in orange juice; chop cherries fine, whip cream stiff. Mix ingredients, add one tablespoonful of gelatin dissolved in cold water. Put in mold and pack in ice and salt from three to four hours.

### Economical Sponge Cake.

Two eggs, one cupful sugar, one-half cupful hot water, one cupful flour, 1 1/2 teaspoonfuls baking powder and a pinch of salt. Beat the yolks with half the sugar, then add hot water, then the remaining sugar and flour, sifted with baking powder and salt. Lastly fold the stiffly beaten whites in. Bake 20 minutes in medium oven. Flavor to taste.

### Fried Fish for Breakfast.

Among the seasonable fish which try most satisfactorily for breakfast are perch, butter fish, porgies, flounders, river bass and both weakfish and whitefish and smelts.

Any one of these, fried and served with potatoes in some form, preferably creamed or baked, make a most delicious Lenten breakfast menu.

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State of South Carolina,  
County of Edgefield.

Whereas, Mrs. Annie E. Rives has made application unto this Court for final discharge as administratrix in re the estate of James U. Rives deceased, on this the 10th day of May, 1915.

These, Are Therefore, to cite any and all kindred creditors, or parties interested, that said administratrix will make a full and final settlement of said estate in my office on 10th day of June, 1915. And will ask

at said time and place for final discharge, as said administratrix of said estate, and you are hereby required to show cause before me in my office at Edgefield, South Carolina, at said time why said order of discharge should not be granted.

W. T. KINNAIRD,  
Probate Judge E. C.

May 10, 1915.

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