https://core.ac.uk/download/pdf/270234371.pdf

Mother’s Cook Book

Innumerable men and women have seen

the kettle boll, but it occurred to only

one, that the force which lifted the lid

might be confined and made to do human

service. The man finds or makes his

opportunities and in turn they help him.t

—Spaulding.

SELECTED GOOD THINGS.

When there Is a little popped corn

left try this wholesome dessert:

Popped Corn Pudding.

Scald three cupfuls of milk and

pour over two cupfuls of popped corn

which has been pounded until fine

and let stand one hour. Add three

eggs slightly beaten, one-half cupful

of brown sugar, one tablespoonful of

butter, three-fourths of a teaspoonful

of salt and stir until well mixed.

Turn Into a well buttered baking dish

and bake In a stow oven thirty-five

minutes. Serve hot with thin cream

or maple syrup.

Peach Whip.

Beat the whites of three eggs until

stiff, add three tablespoonfuls of

powdered sugar and heat to a glossy

meringue. Peel half a dozen peaches

and press through a sieve; gradually

add this pulp to the meringue, beating

all the time and sprinkling In one

tablespoonful of lemon Juice. Heap

In tall glasses and serve at once.

Crisps.

Cream one cupful of butter, add

gradually two cupfuls of sugar, three

eggs beaten until light, the grated

rind and juice of a lemon and flour to

make a mixture to roll. Knead slight-^

ly, cut In shapes, brush with white of'

au egg, sprinkle with coarse granulated sugar and chopped nuts. Bake a

light brown.

Velvet Sherbet.

Take the Juice of six lemons, and

the grated peel of two, soaked In the

Juice one-half hour. Add one cupful

of sugar to each lemon, or sugar to

taste; three pints of rich milk aDd

turn Into the freezer. The mixture

will curdle hut the freezing will make

It smooth and velvety. Turn the

freezer slowly at first.

Chess Cakes.

Put Into a mixing bowl, one-half

cupful of butter, add the grated rind

of two oranges and one-half cupful

of powdered sugar, one-half cupful of

currants, one well beaten egg, two

tablespoonfuls of grated coconut and

half a dozen crumbled macaroons;

mix the Ingredients and pour Into

small patty tins lined with pastry.

Bake fifteen minutes In a hot oven.

Baked Pears.

A delicious way of serving pears Is

to cut them In halves, core them,

place In a baking pan with a generous

sprinkling of sugar and half fill the

pan with water. Cook slowly two

hours In a moderate oven. Serve with

sweetened whipped cream.

Cucumber Sauce.

Beat one-half cupful of heavy cream

stiff, add a few grains of salt, cayenne

to taste, two tablespoonfuls of malt

vinegar, one medium sized cucumber

grated and drained. Reason with the

Juice of an onion. This sauce Is especially good to serve with fish.

Cherry Sherbet

Take one pint can of cherries, drain

and cut In small pieces. Add one cupful of water to.the Juice, cook five

minutes and add a tablespoonful of

gelatin that has been softened In a

cupful of cold water. Add the cherries and four egg whites beaten stiff.

Freeze and serve In glasses, garnished

with candled cherries.

Candy Without Sugar.

Take two cupfuls of raisins and one

cupful of nuts, put them through the

meat chopper, mix with one-fourth of

a cupful of honey; pack under weight

for a day, then cut Into bars.

Nellie Maxwell

C 1920. Western Newspaper Union.)