

traycloth at each end of the table, put the carving knife and fork before the master if the menu demand them, and tablespoons for the cereal, potato and fruit beside the dishes which require. Set a water decanter in one corner of the table and a salt and pepper between two covers. Before the mistress put a sugar bowl and cream pitcher, cups and saucers, cereal dishes and fruit dishes. When the fruit to be served consists of oranges, grape fruit or anything which does not require small dishes, put the fruit dish in the center of the table and small plates instead of breakfast plates at each cover. The waitress removes the dishes of each course and brings in the meat, potato and hot muffins or biscuits. After the family is served, the waitress is usually dismissed, the mistress ringing if her services are required. Should griddlecakes or waffles be served after the meat, with this course come fresh knives and forks and another set of hot plates.

Walnut Wafers

An error in the printing of the recipe for walnut wafers contributed to *GOOD HOUSE-KEEPING* for September by Miss Mattie Jewell of San Francisco provoked numerous inquiries from our readers. The recipe is herewith reprinted more in detail, by courtesy of Miss Jewell:

Walnut Wafers

One-half pound brown sugar, one-half pound walnut meats slightly broken but *not* chopped, three even tablespoonfuls of flour, one-quarter teaspoonful of baking powder, one-third teaspoonful of salt, two eggs. Beat the eggs, add sugar, salt, flour, baking powder mixed in flour, and last the meats. Drop a small teaspoonful on well buttered pans, and bake until brown in hot oven. Remove from pans as soon as possible. Any other nuts may be used.

"The difficulty," Miss Jewell writes, "may have arisen from using a pan which has been used for other things and too thoroughly washed. The pan I use I always wipe out but do not wash, and I keep it for wafers only."

ECONOMY is a large consideration in the use of the simmerer. A gasman in a city where gas is one dollar a thousand assures me the simmerer burned at ordinary simmering light for a working day of ten hours would consume about four cents' worth of gas.—C.

"Aunt Tempy's" Maryland Dishes

BY MARIAN V. DORSEY

Partridge

The partridge Aunt Tempy splits down the back, removes the contents, saving the liver to go in the gravy, and wipes the bird dry after washing. A little strip of bacon is then tied on the breast, and a small quantity of water and butter put in the pan to baste it with, the bird having been lightly sprinkled with flour to help it brown well. This is broiled in the oven and served on toast with a garnish of parsley. Or she sometimes bakes it stuffed, like a little turkey, and this is always an interesting looking dish to a sick child or, indeed, to any invalid.

Crabs

After removing the necessary part of the soft crab, she washes it free of sand, seasons with pepper and salt, and fries in butter (it takes very little). After frying brown on one side, turn them over and then cover the frying pan with an inverted tin pan or a lid that does not fit too closely. This makes them cook thoroughly and seems to plump them up, though they must all the while be watched, to keep from burning. The picked meat of the hard crabs she seasons highly with pepper, salt, mustard, vinegar and an egg. To the meat of a dozen crabs she adds first a beaten egg, then a teaspoon of dry mustard, half a teaspoon of salt, a dash of red pepper and several good shakes from the black pepper caster. Add a tablespoon of vinegar, mix all together and pack into the pretty, clean shells; put a bit of butter on each and brown them in the oven, set in a long pan. A cup of bread crumbs will increase the quantity of crab meat considerably and many cooks add it, but the superfine palate prefers the crab without the crumbs.

Fried Chicken

Clean and wash a chicken of the frying size, twice the age of a broiler; cut it up, dividing the breast into two pieces, and lay it in cold water for half an hour. Have on the stove a frying pan with lard an inch deep in it. Season the chicken well with salt and pepper, and dredge well with flour. Drop into the boiling lard and turn frequently till it is beautifully brown. It must not cook done on one side before turning on the other, as it will not be so evenly and nicely cooked. Maryland cooks often invert a pan over the frying chicken in order to cook it in the very best way.

Wild Duck

Wash the dressed canvasback, or other wild duck, very thoroughly, and then season with salt and pepper. Put a little water in the pan and baste frequently. When half done, continue to baste, using a little sherry or Madeira wine for the purpose, and cook until the blood is out, but not the juice. There are some who profess to like their duck "run through the oven," but they are the minority.