

SOME SUMMER DISHES

DELICIOUS TO MAKE AND DELICIOUS TO EAT

CONTRIBUTED BY VARIOUS HOUSEKEEPERS

SOME of the most delicious and dainty of dishes can be made for the summer table when the housewife is most puzzled what to provide. We give a few receipts which have been culled from the experiences of some of the ablest housewives throughout the country, and which have been prepared with a special view to simplicity in preparation during the heated months.

TO MAKE ALMOND BISQUE

ONE pound sugar, twelve ounces almonds. Blanch the almonds and dry them. Put the sugar in a kettle on the fire without water, and melt it so that it has the color of molasses, then put in the almonds, mixing gently; put the candy on a platter; when cold, pound quite fine, put in three pints of milk, set on the fire and when it boils add the beaten yolks of ten eggs. Strain the burnt almond custard thus made into a freezer and freeze.

A DELICIOUS GRAPE ICE

ONE cupful of ripe Concord grapes, one pound of sugar, one quart of water, four whites of eggs. Mash the raw grapes and sugar together, add juice of one lemon, strain into a freezer at once.

A GOOD BISQUE OF LOBSTER

CHOP one pound of lobster meat very fine. Melt two ounces of butter, adding three tablespoonfuls of sifted flour; when smooth add one pint of rich stock or soup; when boiled up add the lobster meat, one tablespoonful of fresh butter, one pint cream, salt, pepper and mace to taste.

A PALATABLE ITALIENNE SAUCE

BBROWN two medium size onions in one ounce of butter, add a cupful of minced ham, a few minced mushrooms, one pint of good beef stock, pepper and salt to taste. Boil for ten minutes; strain.

A FOUNDATION FOR SAUCES

A GOOD foundation for sauces may be made as follows: Heat in a saucepan one ounce of butter, two carrots, one onion, one sprig of thyme, a bay leaf, six whole peppers, three cloves, two pieces of celery, and one of parsley. Boil fifteen minutes. Add one pint of soup stock, then strain. Melt two ounces of chicken fat, add four ounces of browned flour, stir smooth, then add the strained liquid of the vegetables, two more quarts of soup stock, simmer and reduce to half; strain. A good base for many sauces.

STRAWBERRY SHERBET

ONE quart of strawberries, three pints of water, juice of one lemon, one tablespoonful orange flower water, three-quarters of a pound of white sugar. Crush to a smooth paste the berries, add all of the ingredients except the sugar, and let stand for three hours. Strain it over the sugar and stir until the sugar is dissolved; strain again, and set in ice for three hours before using.

A DELICIOUS CHERRY TART

LINE the pie dish with rich paste, sprinkle over it about a level tablespoonful of sifted flour and a little sweet butter. Pour into it the fresh cherries stemmed and seeded, and sprinkle over it one-half a cup granulated sugar. When baked take from the oven and cover with a thin meringue made of the white of one egg beaten to a stiff froth, with a large spoonful of pulverized sugar. Return to the oven long enough to bake the icing firm.

LOBSTER CUTLETS

MINCE the meat of the lobsters fine, season with salt and spice, melt a piece of butter in a saucepan, mix with it one tablespoonful of flour, add the lobster and a little finely chopped parsley, add a little stock also, and let it come to a boil; remove from the fire and stir into it the yolks of two eggs, spread this mixture in a shallow pan; when cold cut into cutlet shapes, dip carefully in beaten egg, then in cracker crumbs and fry to a rich brown color in hot lard.

IMPERIAL PUDDING

BOIL one quart of milk, quarter pound of butter, quarter pound of sugar and the yolks of twelve eggs. Beat the eggs and sugar together, then blend the butter and flour together and add to the eggs and sugar; then put in the hot milk and add last the whites of fourteen eggs beaten to a stiff froth; place the dish in a pan of hot water while cooking, and bake one hour in a moderate oven. Sauce for pudding: two cups of sugar, one tablespoonful of butter and one quart of strawberries. Beat the butter and sugar to a cream, mash and add the strawberries.

NESSELRODE PUDDING

BEAT up yolk of four eggs, one-half pound sugar, and one ounce powdered sweet almonds, and add to it a quart of milk and cream mixed; boil until thick. Remove from the fire, and when cold, freeze. When frozen, remove dasher and stir in one ounce cherries, one ounce currants and one pound preserved peaches. Mix well and let stand for two hours.

BLANC MANGE

THE most delicious blanc mange is made of calf's foot jelly. Take one quart of stiff stock and melt it; then add to it one pint of rich, sweet cream, eight ounces of white sugar, a teaspoonful of vanilla extract, and half a gill of bitter almonds beaten to a froth. Stir well and pour into moulds to get cold.