

## DISHES FOR THE WINTER TABLE

SOME WHOLESOME RECEIPTS WRITTEN BY  
WOMEN WHO HAVE TRIED THEM

### DELICIOUS POTATO PANCAKES

**B**OIL six medium-sized potatoes in salted water until thoroughly cooked, mash them and set aside to cool; then add three well-beaten eggs, a quart of milk and flour enough to make a pancake batter. Bake quickly on a well-greased griddle and serve very hot.

### A GOOD HOMINY PUDDING

**T**WO cupfuls of cold boiled hominy, two tablespoonfuls of melted butter, three well-beaten eggs and a cup of sweet milk; mix thoroughly, season to taste and bake in a buttered pan for half an hour. This pudding may be served with the meat course at dinner.

### SAVORY STEWED KIDNEY

**C**CAREFULLY prepare a moderate-sized beef kidney by removing all the fat and fibre; place in boiling water in a porcelain kettle and boil slowly for about half an hour, then cut into small pieces and place in a farina kettle; cover with milk; add a tablespoonful of butter and thicken with flour until about the consistency of custard. Season with salt and white pepper, add a little chopped parsley, and serve with boiled rice.

### A CURRY OF MUSHROOMS

**S**TEW a quart of button mushrooms for about twenty minutes in enough good stock to cover them well; add a tablespoonful of butter and thicken with a teaspoonful of curry and a teaspoonful of wheat flour; boil slowly for ten minutes longer, and just before taking from the fire add half a cupful of cream. Serve on very hot toast on a very hot dish.

### CABBAGE WITH CREAM SAUCE

**W**ASH thoroughly a medium-sized cabbage; cut off the thick stalk. Plunge the cabbage into slightly-salted boiling water and boil it until it is uniformly tender. Drain, and serve with a sauce made by mixing together one and a half ounces of fresh butter and a scant tablespoonful of flour until creamy; add to this half a pint of warm milk, a small teaspoonful of salt and a sprinkling of cayenne. Put in a farina boiler and cook until it will cling lightly to the spoon, then add another ounce and a half of butter and a teaspoonful of lemon juice, stirring until smooth.

### DELICIOUS CHICKEN PIE

**T**AKE a pair of chickens, not too young, that have been carefully dressed; remove all the fat and skin, and the tendons from the drumsticks. Place in a saucepan, cover with boiling water and allow them to simmer gently for about two hours, keeping them tightly covered during the entire time. Remove the chickens from the fire, and add to the liquor in the saucepan a pint of milk; thicken with two tablespoonfuls of flour creamed with one of butter, season with a very little cayenne pepper, some onion juice and salt, and when thoroughly cooked and just before removing from the fire add the well-beaten yolks of two eggs. Pour over the chicken, which should previously have been cut into pieces and placed in a deep earthenware pie dish. When both sauce and chicken are quite cold place over all a rich cover of good paste, making an incision in the centre for the steam to escape; ornament prettily, brush over with the white of an egg and bake in a moderately hot oven. When the paste is cooked the pie will be done.

### ECONOMICAL LAYER CAKE

**R**UB one cup of sugar and one-half cup of butter to a cream. Stir in one well-beaten egg; add two cups of flour in which has been sifted two teaspoonfuls baking powder; add one cup of sweet milk, and beat until very light. This makes a very delicate layer cake. It may also be baked in a long tin, flavored with lemon, and fruit added. A nice marbled chocolate cake may be made by adding one tablespoonful of grated and melted chocolate to one-third the mixture, and dropping it in the cake tin in alternate spoonfuls with the white batter. Pink sugar may be used in place of the chocolate and the whole delicately flavored with vanilla.

### DELICATE SPICE CAKE

**S**TIR two-thirds of a cup of butter and two-thirds of a cup of sugar together. Then stir in three well-beaten eggs; add two-thirds cup of molasses and stir well. Then add two and one-half generous cups of flour, two teaspoonfuls baking powder, one tablespoonful mixed spices (cloves, cinnamon and nutmeg), a tiny pinch of salt, and, lastly, one cup of milk. Bake slowly in a rather shallow pan.

### BAKED INDIAN PUDDING

**A**DD one cup of molasses and five tablespoonfuls of cornmeal to one quart of fresh scalded milk. Melt a piece of butter the size of an egg into a pudding dish, then pour in the mixture. If whey is liked add a cup of cold milk to the pudding as soon as it begins to cook. Bake in a moderate oven. Serve hot.