



CONDUCTED BY LAURA WILLIS LATHROP.

JUNE JOTTINGS. X

SPRING has passed with its dreams and vivid realizations of moving, house-cleaning, general sewing, and kindred duties, and we gladly close our eyes upon them to welcome June with its entrancing, dreamy, quiet and sunny skies. Our homes are fairly embowered in its gorgeous wealth of roses, while over in the snow-tipped garden-beds, we catch the dazzling gleam of the scarlet strawberry, and we drink deep draughts of the summer air freighted with their delightful aroma which is but a faint suggestion of the royal fare in store for us. No other fruit meets with such universal acceptance, its appetizing acidity and delicious flavor combining to tempt the most fastidious palate and to meet the requirements of the system at this season. The most wholesome form of serving is with sugar alone, and eaten with good home-made bread and butter, especially for the little folks; but where is the child whose eyes do not open wide at the mere mention of that delightful dish, strawberry shortcake?—and before the month is over, he will have discovered that cherries are ripe. The housewife will have discovered it also, and that raspberries are on hand and that the Tropics have added to our plentiful store immense quantities of the delicious pineapple, reminding her that June has its thoroughly practical side as well as poetical. So we will turn from thoughts of new-mown hay and June roses to the discussion of more substantial topics.

Table Delicacies.

STRAWBERRY SHORTCAKE:—For the benefit of those who have been unsuccessful in presenting this popular dish at the table in an attractive and wholesome form, we will furnish a most excellent recipe, premising a few general directions which apply to cake baking in any form. Always use the same size of teacup for flour, sugar, and all ingredients measured by this standard. The ordinary

teacup referred to in recipes holds just a half pint. It is a good plan to set aside two or three cups of this size and keep in readiness for baking purposes. In measuring fractions of a cup of either sugar or flour, note that eight *rounding* tablespoonfuls of either are equal to a cupful. It follows that four such measures are equivalent to a half cup. A little practice in filling and refilling a cup with either sugar or flour will render you expert in ladling out fractional parts with the spoon. In order to be exact, sugar must be free of lumps. If it is not, it may be made so by the use of the rolling-pin. Liquid measure has been given before. A word of caution: Never bake a short-cake in a form which necessitates splitting with a knife. Always bake them in layers thin enough to obviate the necessity of cutting, which destroys the feathery lightness which constitutes its "chiefest charm." And now for the recipe. Mix well together and rub through a sieve two and a half cups of good flour, two teaspoonfuls of best baking powder, a tablespoonful of sugar, and half a teaspoonful of salt.) Rub thoroughly into this mixture three tablespoonfuls of nice butter, and then mix with a teacupful of sweet milk or water.) Divide the dough into four equal parts and roll each one out until large enough to fill a jelly-cake plate.) The edge may be trimmed neatly (if you wish) by laying the plate, inverted, upon the dough, and cutting around its edge with a sharp knife. (Brush the top of each cake lightly with melted butter, and lay in buttered jelly-cake plates—two in each plate. Bake in a quick oven for fifteen minutes, as hot as it can be without burning. On removing from the oven, separate the cakes (you will not need a knife), and spread a quart of strawberries between the matched layers into which you have mixed a teacupful of powdered sugar, chopping it in with a sharp knife.) Or the layers may be placed separate in four jelly-cake pans (baking more

quickly), and formed into one loaf, using three pints of berries and a half more sugar, reserving a few berries for the top of the cake, and sprinkling with powdered sugar. Some like a pint of whipped cream added to the berries, but it renders the cake less wholesome.

A delicious short-cake which will be welcomed by hurried housekeepers, may be compounded in less than ten minutes, and baked in fifteen. You need but to follow directions closely to be convinced of its excellence. Add to two teacupfuls of buttermilk, a teaspoonful of sugar, a teaspoonful of salt, two tablespoonfuls of melted butter, and a teaspoonful of soda. Into this beat thoroughly two teacupfuls of flour (rounded measure). Bake in four jelly-cake pans, and spread a layer of crushed strawberries and sugar between the cakes. In the absence of buttermilk, sweet milk may be used, with the addition of two heaping teaspoonfuls of baking powder instead of the soda. Sweetened strawberry juice is nice to serve with short-cake.

STRAWBERRY TRIFLE.—Line a deep glass dish with slices of stale sponge cake, and moisten with a little strawberry juice. Nearly fill the dish with strawberries, slightly crushed and sweetened. Beat the whites of four eggs to a stiff froth, then beat into them four tablespoonfuls of powdered sugar, and when it is light and stiff, add little by little two tablespoonfuls of strawberry juice. Heap upon the top of your dish and serve soon.

PRESERVED STRAWBERRIES OR RASPBERRIES.—If you wish your berries to retain their color, shape and flavor, preserve them in their own juice, and carefully follow directions. For ten quarts of berries use five quarts of sugar. Put two quarts of the berries into the preserving kettle, with half a gill (four tablespoonfuls) of water. Heat slowly, mash thoroughly, and turn into a stout piece of cheese cloth. When cool enough, squeeze every particle of juice from the berries. Put this juice with the sugar into the preserving kettle and bring slowly to the boiling point, stirring to prevent the sugar from settling and scorching. When the juice boils add the remaining eight quarts of berries. Bring slowly to the boiling point, then simmer gently for fifteen minutes. Skim as required during the boiling process. When done put carefully into jars, the berries first,

then filling up the jars with juice. Seal as quickly as possible. If any juice remains it may be put boiling hot into a self-sealing jar, and will be found excellent to use in pudding sauces. For preserving, choose firm, well-ripened fruit, being careful that it is not over-ripe.

RASPBERRY SHRUB.—Place nice ripe black-cap raspberries in a stone jar, cover them with good cider vinegar, and allow them to stand covered for forty-eight hours. Strain through a jelly-bag, pressing hard to extract all the juice. For every pint of juice add a pound of sugar. Boil together in a porcelain kettle for fifteen minutes, then bottle, and when it becomes cool, cork and set away in a cool cellar. A teacupful of this added to a quart of ice water, forms a delicious drink, very refreshing in hot weather.

CHERRY PUDDING.—A delightful cherry pudding is made by sifting together a quart of flour, a teaspoonful of sugar, half a teaspoonful of salt, and three full teaspoonfuls of baking powder. Next add three well beaten eggs to one pint of sweet milk, and stir rapidly into the above mixture. Finally add a generous quart of stoned ripe cherries (or unstoned if you prefer). Pour into a buttered pudding dish, and steam two hours. Eat with the sauce given in December number for Christmas plum pudding, substituting cherry juice.

CHERRY PIES.—These are delicious baked without an under crust. Fill three-fourths full a deep earthen pie-plate with ripe cherries, stoned or unstoned, and thickly strewn with sugar. Cover with a rich paste, and bake in a moderate oven for three-quarters of an hour. Sprinkle with powdered sugar.

CANNED PINEAPPLE.—These are much finer flavored than when preserved. Choose the sugar-loaf or conical shaped pineapple. It has less core than the strawberry variety, is not so sour, and much finer flavored. Prepare your fruit by peeling, cutting out the eyes and core, and then cutting in very thin slices. For every two pounds of pineapple, allow a pint of water and a teacupful of sugar. Put the sugar and water into a preserving kettle, and after it boils fifteen minutes, add fruit. Let come to a boil, after which simmer for fifteen minutes. Lift the slices carefully, to avoid breaking, place in jars, cover with the juice, and seal immediately.