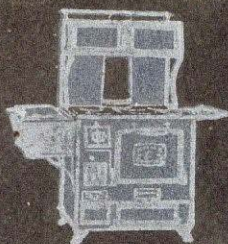


HOME COMFORT
COOK BOOK



WROUGHT IRON RANGE CO.
ST. LOUIS, U.S.A.

Pressure Water Heater

OUR PRESSURE WATER HEATER is designed for a Continuous System of Water Supply, and is easily installed in the "Home Comfort" Range, by substituting it in place of the Left-Hand Contact Reservoir Heater.

THE PRESSURE BOILER should be set as near the Range as practical. See that it is fitted inside with a one-half inch galvanized Cold Water Supply Pipe extending within 6 or 12 inches of the bottom of the tank.

You will have trouble heating water without this extension pipe inside of the pressure boiler. Or, trouble if you reverse the connections.

A Pressure Tank should always stand alongside of, or be elevated above the range.

CONNECTIONS: Connect the Cold Water Pipe from the bottom of the Tank to the bottom-hole in the Water Heater. Then connect the Hot Water Pipe from the top hole in the Water Heater to the hole in the side of the Tank. Or, if a Pressure Tank, you may plug this side hole up, and make the connections to the Hot Water (not Cold Water) discharge pipe, leading off from the top of the Pressure Tank.

Either method of connecting to Pressure Tank is practical. These connections should be made with Unions—to be easily removed when necessary for cleaning. Underneath the Pressure Tank, there should be installed in your pipe connections, a Tee fitted with a plug, stop-cock, or faucet to permit ready flushing or draining of the Tank for any purpose.

CAUTION—Do not build a fire in the Range until the System is filled up with water; otherwise, you will crack the Water Front. Or, if there is a possibility of the Water Front or Pipe Connections being frozen, look out for an explosion.

In freezing weather, keep a fire in the Range, or, drain the Water System.

Rumbling noises in the Water Front or Tank are invariably caused by improper connections or poor water circulation.

In time, hard water forms deposits in the connections and Water Front, and, if not cleaned out occasionally, will stop the water circulation, and cause the Water Heater to "burn out," or break. These Lime Deposits prevent free water circulation—consequently reduces the volume of Hot Water. Once a week DRAIN 3 to 5 gallons of Water from Bottom of your Pressure Tank, to flush it out.

If using Open Tank, or Barrel, never draw off the water lower than the top of the Water Front.

Directions for Properly Setting Up and Operating "HOME COMFORT" Ranges

Any "HOME COMFORT" Range set up in the open with only three joints of straight pipe, will bake and do all kinds of cooking to perfection.

Such expressions as "My stove will not draw;" "fills with soot;" "will not burn;" "will not bake on the bottom,"—are invariably the result of poor fuel or defective chimney flue.

The best chimney flue is a clean, straight one, not less than 9 inches in diameter, without defective joints and built higher than any other point of the house or obstructions. Should not have an Arch over its top, nor be used for any other purpose; if there are any other openings, they should be tightly closed. Whenever possible, smoke pipe from Range should include at least One Elbow to prevent rain falling direct into Range. When two or more Joints of Pipe are used from the Elbow to the chimney, the smoke pipe should have a rise of $\frac{1}{2}$ inch, or more, to the joint. Sometimes smoke pipe is carelessly pushed too far into chimney flue, shutting off draft.

No. 1. Before starting a fire always see that the fire-box and ash pan are clean. Lay the fire with dry kindling or other fuel. Open *direct damper* by pushing back damper rod on the right side of base-pipe. Open *draft door* underneath the fire door, or pull the ash pan slightly forward. Light the fire, and after it is well started pull the damper forward, closing it. The direct damper should remain open *ONLY* when starting fire.

No. 2. The oven door should be closed tight and the oven thoroughly heated before attempting to bake. The length of time required for perfect baking is governed entirely by conditions, which can be ascertained after a few trials.

The correct operation of drafts will insure quick service, abundance of heat and economy in fuel. (The opening or closing of the fire door or the draft door, ash pan, lids or damper in pipe—if any—will serve this purpose.)

No. 3. At least once a week scrape accumulated soot and ashes out of the soot door directly underneath the oven. This requires little time—improves baking and protects the range.

Empty the ash pan at least once a day. Cold air circulation underneath the grate and back of fire linings, as provided for in "HOME COMFORT" Ranges, will preserve them indefinitely—provided ashes are not allowed to accumulate, which will reflect heat to them causing serious injury and preventing proper draft to Range.

No. 4. Protect the Range from Dampness. Openings, if any, in roof or around smoke pipe should be closed.

In extreme cold weather we advise the Reservoir being emptied at night, to prevent injury by freezing.

These directions, if followed, insure perfect operation and preservation of "HOME COMFORT" Ranges.

For your information: The life of your Range (like any other household or farm equipment) depends on the care you give it.

Keep your Range in a dry place, free of soot and ashes to prevent a formation of creosote, and wipe off the top and other parts liable to rust with a dry oiled cloth after every meal.

meats in thin slices. Fresh meats in the form of steaks and chops may be fried by this method, but are much better when broiled.

Braising—The combining of meats and vegetables in such a way that all the flavors of both are retained and deliciously blended. This is accomplished by combining the two methods, broiling and stewing, with the difference that the heat is applied both above and below. In olden times, this was done with a hearth-oven; today, perfect braising is done in the range oven, since the proper heat may be maintained on all sides. Oven-braising is best done in an earthenware pot provided with a cover—*en Casserole*. The French method, which is considered the most excellent, is to line the pot with strips of bacon, and upon this place the chosen vegetables cut to suitable size. Upon this place the meat, and moisten with a small quantity of soup-stock or gravy, cover and place in the oven, which should be kept at a moderate even heat. Frequent basting aids the cooking and greatly improves the blending of the flavors. In braising with delicate meats such as fowls, and fillets, it is best to cover them with buttered paper to protect their surface from the more intense heat of the cover. In serving, take out the meat separately; remove the fat from the vegetables; then remove the gravy, which is strained, reduced and blended with a selected sauce.

Poaching—Applied to the method of quickly cooking some foods by placing them for a few minutes in boiling water—eggs being a familiar example.

En Casserole—Cooking in a glazed earthenware utensil. Quite often, when the cooking has been done in what is known as a Casserole, the food is served to the table in the same receptacle.

Basting—Process of dipping up the juices in which meat or fowl is being cooked. This is best done with a long-handled spoon or ladle, and usually at periods of about ten minutes apart.

Larding—A method of combining the flavors of meats, such as flavoring veal or liver with salt, or smoked pork. Cut the pork fat into large threads of about one-fourth inch square, and two to four inches long, and thread them into a larding-needle—a large sacking-needle will do—taking stitches into the meat to be “larded,” distributing them over the surface desired.

Marinating—A method similar to “pickling” designed to improve the flavor of meats. The meat is placed in a mixture of acids, oils, and spices, and allowed to soak for a short time, or until it has become saturated, either partially or wholly, with the blended flavors. Marinating with cooking oil makes meat more tender.

Shirring—Breaking into a dish with cream or crumbs, or both, and cooking in the oven, or in hot water—eggs being a familiar example.

Scalloping—Originated from a method of cooking oysters in scalloped shells. Preparing with crumbs of bread or cracker, seasoning well, and baking in the oven, usually *en casserole*.

“HOME COMFORT” RECIPES

Like all other sciences, cooking is governed by well defined “rules of practice”—by tried and proven formulae called *recipes*. In each group or classification, there are *what* are termed *basic* recipes from which a wide range of other recipes have been derived. For example there are two basic recipes in the “cake” group; cakes *with* and *without* butter or shortening. From these two recipes, a wide variety of different cakes may be made by adding or leaving out certain ingredients or quantities, or by the manner of baking. A young cook, especially, should begin with these basic recipes, master them, and become proficient in plain wholesome cooking before undertaking their derivations.

THE SECRET OF GOOD COOKING

The Secret of Good Cooking is: First, be a critical judge—know *excellent* cooking from *poor* cooking; Second, find a fascination in the *science*, and become thoroughly familiar with “what, and what not to do;” Third, find a genuine pleasure in the *practice*—mastering the basic recipes and the operation and control of your Range—and above all, “THINK.”

ADVICE TO YOUNG COOKS

A convenient place for everything, and everything kept in its proper place is one of the big secrets in saving steps in preparing a meal. A small table, kept clear of everything except the particular material and utensils being used, is most indispensable to any cook. Before commencing to cook, look up the chosen recipe and study it thoroughly. On a slip of paper make a memorandum of the required materials and the quantities called for, and collect the necessary materials and utensils to be used. All quantities, liquid and dry, should be measured or weighed exact, for careful attention to details is one of the most important secrets of success in cooking. Young girls, especially, who are just learning to cook, should follow these instructions and not trust too much to luck and memory. “Luck” in cooking is “knowing how” and being sure quantities, temperatures, and methods of handling and mixing are right, and, above all, the proper handling of the Range, which must come from actual practice. Use good, dry fuel; keep the reservoir supplied with fresh, clean water; see that the oven heat is at proper temperature for the particular food you are preparing before placing it in the oven; see that the oven is kept properly regulated while cooking; prove to your own satisfaction that the big secret in all cooking is in “knowing exactly how.” A century ago, no cook was considered proficient under thirty years of age; today, thousands of girls have become fine cooks at eighteen or twenty.

Be Sure to Use Level Measurements in All Recipes

See Weights and Measurements—Page 26

oughly; just before serving, add 1 well beaten egg; serve on bed of hot rice, and garnish with slices of hard-boiled egg.

Lamb Patties

Dice or cut 2 or 3 cups cold roast lamb; make a white sauce by melting 4 tablespoons butter or substitute, adding 4 tablespoons flour and cooking until it bubbles, stirring in 2 cups milk slowly to avoid lumping; season sauce and add chopped meat; serve very hot in pastry patty shells—see recipe—made day before, with currant or other tart jelly on top.

Hash

To each cup chopped cold cooked fresh meat, add 2 cups chopped cold boiled potatoes, and mix; season with salt and pepper; moisten with water, milk or stock; for each cup hash, melt 1 tablespoon cooking fat in frying pan, put in hash, and stew for about twenty minutes, occasionally shaking pan to prevent sticking; may be moistened to suit; if onions or celery are used, finely chop required amount with potatoes. Baked in a baking dish with a crust of pastry on top, hash may be converted into hash pie.

Spanish Hash

Combine 2 cups chopped boiled potatoes, 1 cup chopped any kind cold fresh meats, 1 cup tomato pulp, 2 chopped small onions, 1 chopped pimiento, season with salt and paprika; mix with 1 beaten egg, and add ½ teaspoon Worcestershire Sauce; put in baking dish, spread ½ cup fine bread crumbs over top; bake in moderate oven forty minutes.

Stews

Any left-over meat may be made into delicious stew, if carefully prepared and well seasoned. The meat should be cut in small pieces and slowly heated in good gravy, or, if no gravy has been left over, use good stock, or melted fat, and make one; or, white sauce may be used; add chopped potatoes and any other left-over vegetables desired. For Irish Stew, use mutton, carrots, potatoes, and onions. For Spanish Stew, use any meat, green or red peppers, tomatoes, and season with paprika or chili; for Hungarian Goulash, use beef, carrots, onions and tomatoes; for Mock Chicken, use veal and pork mixed, and peas.

Meat Pies

Prepare any well seasoned stew, pour into a baking dish and cover with pastry crust; bake until brown in moderate oven.—Crust should be perforated slightly, or made in strips, or biscuit rounds of pastry laid closely together.

Pickled Pig's Feet

Cut off the horny parts of feet and toes, scrape clean and wash thoroughly, singe off the stray hairs, place in a kettle with plenty of water, boil, skim, pour off water and add fresh, and boil until the bones will pull out easily; do not bone, but pack in a stone jar with pepper and salt sprinkled between each layer; cover with good cider vinegar. When wanted for the table take out a sufficient quantity, put in a hot skillet, add more vinegar, salt and pepper if needed, boil until thoroughly heated, stir in a smooth thickening of flour and water, and boil until flour is cooked; serve hot as a nice breakfast dish. Or, when the feet have boiled until perfectly tender, remove the bones and pack in stone jar as above; slice down cold, when wanted for use. Let the liquor in which the feet are boiled stand over night; in the morning remove the fat and prepare and preserve for use.

Head Cheese

Having thoroughly cleaned a hog's or pig's head, split it in two, take out the eyes and the brain; clean the ears, throw scalding water over the head and ears, then scrape them well; when very clean, put in a kettle with water to cover it, and set it over a rather quick fire; skim it as any scum rises; when boiled so that the flesh leaves the bones take it from the water with a skimmer into a large wooden bowl or tray; then take out every particle of bone, chop the meat fine, season to taste with salt and pepper (a little pounded sage may be added), spread a cloth over the colander, put the meat in, fold cloth closely over it, lay a weight on it so that it may press the whole surface equally (if it be lean use a heavy weight, if fat, a lighter one); when cold take off weight, remove from colander and place in crock. Some add vinegar in proportion of one pint to a gallon crock. Clarify the fat from the cloth, colander and liquor of the pot and use for frying.

Dutch Scrapple

Boil fresh lean pork on the bone until meat is tender and may be easily removed; grind or chop very finely, avoiding fat. Remove all fat and bone from broth, cool and measure; to each quart of broth, allow 1 cup corn-meal, and cook into mush; add about one pound ground meat, salt and pulverized sage to season; turn into bread pan or other flat mold and cool. To serve, slice and fry in deep fat as for fried mush.

Beef, meat of pig's head, and trimmings may also be used in same way.

Mexican Tamales

Select large, clean corn-shucks, and trim ends to leave them 6 or 7 inches long; open them up, wash, let them soak in water until flexible, and sort them to have 2½ inches or more in width.

In a pot, boil equal quantities of fresh beef and pork with a bone, covering well with salted water; cook until tender, remove the meat and grind very fine. In a frying pan, melt some butter or other fat, add a few slices of onion, removing them as soon as the juice has been extracted; add ground meat, stirring constantly, fry for five minutes, then add enough broth in which the meat was boiled to thoroughly cover; mix and add seasoning of salt, cayenne, and chili powder to taste; continue stirring and cook ten minutes; then add enough flour to thicken sufficiently to mold mixture with hands; remove from pan to dish and cool.

Strain remaining broth in which meat was boiled into a pan; add this liquid to coarse corn-meal to form a thick dough or mush; for each cup of meal used, now add 3 or 4 tablespoons hot tallow rendered from beef suet; season with salt and mix well; finally add enough more broth to make a workable dough.

Form the tamales: spread out a corn-shuck, and place in the center a layer of dough 4 inches long and 1½ inches wide, and ¼ inch in thickness; lengthwise in center of dough, spread a teaspoon of the meat, roll up the whole like a cigarette, and gather each end, tying it with a strip of well soaked shuck like a bag. Place endwise in a strainer, place over hot water, cover with a cloth, and steam about one hour; always serve hot. Tamales may be made larger by rolling larger quantity in two or three sections of shucks placed side by side with edges overlapping by nearly half the width.—One pound of meat will make about fifty small tamales. Chicken Tamales may be made in the same manner by using chicken meat alone or in combination.

Chop Suey

Chop Suey, originated in China, has been one of the most favored dishes with the Chinese people for several centuries. Introduced by Chinese cooks, it has found so much favor with American appetites that elaborate Chop Suey "Joints" have, in recent years, become permanent eating places in practically all of the larger cities. Many American cooks have affected dishes under the name of "Chop Suey," some of which are passable imitations, but the majority of them should, by all means, be called by some such name as "Celery Salad," or "Excusable Hash."

Here is the Genuine Chinese Recipe:

Ingredients: 1 pound lean cooked pork, sliced and cut into dice shaped pieces; 1 full stalk celery, cut up like the meat, making about 4 cups; 1 cup Chinese dried mushrooms, soaked in water and cut in small pieces; 2 cups dry onions, cut in small strips or pieces; white pepper and salt; Chinese Sauce; lard.

Method: Bring 1 tablespoon lard in a hot skillet almost to boiling point; add diced meat and cook about 15 minutes; add chopped celery and onion, and cook 5 minutes longer; moisten with boiling water and let steam 5 minutes under cover; add mushrooms, salt and white pepper to season; add 2 tablespoons Chinese Sauce, stir well, replace the lid and steam 10 minutes longer; serve hot, with rice cooked Chinese style. Serve four.

Substitutions: Chicken meat may be substituted for pork, making Chicken Chop Suey, the real favorite of the Chinese. Many Chinese cooks use veal or beef tenderloin, or veal and pork together, for the meat. Chinese Sauce may be purchased at Chinese stores in the largest cities, and sometimes from the nearest Chinese laundryman or cook; however, if not obtainable, Worcestershire Sauce or Challenge Sauce, obtainable at any grocer's, makes a good American substitute. Mushrooms, fresh or canned, may replace the foreign dried ones. Chinese cooks sometimes substitute Chinese or bamboo sprouts for the mushrooms, or use some of both; a fair substitute for Chinese sprouts is tender sprouts or shoots from beans, which have been kept dampened and in a warm place.

When served as above, it is known on the menu as Chinese Chop Suey; however, many prefer it with an excess of rich brown gravy made as follows: To 1 cup of the broth or juice left in skillet, add 2 tablespoons flour and 1 tablespoon Chinese Sauce, stir until smooth and pour over the Chop Suey; serve in deep chowder bowls.

Barbacue

Barbacued Meats are merely roasted meats basted and cooked in a special sauce or "dope." Treat any oven-roasted meat by preparing the "dope," and frequently and thoroughly moistening the roast with it while cooking, by means of a clean cloth wrapped around the end of a stick.

Barbacue "Dope."—2 cups vinegar, ½ cup butter, ¼ cup bacon-drippings, ¼ cup catsup, 1½ teaspoons cayenne, 1 teaspoon finely ground mixed spices, onion or garlic to taste. Mix all together and boil until thoroughly blended; keep warm while using.

Mocha Charlotte—Flavor plain Charlotte Russe with one tablespoon strong liquid coffee; three-fourths cup seedless raisins may also be added to cream if desired.

Maple Charlotte—Flavor plain Charlotte Russe with maple flavoring to suit taste; black walnut meats improve the taste.

Bavarian Charlotte—Prepare cream as for Bavarian Cream and mold in cake-lined glasses; strips or crisp left-over sponge cake may be used instead of Lady Fingers if desired.

Fruit Charlotte—Crushed berries or other fruit may be mixed with the whipped cream to give desired color and taste.

Cream Charlotte—Prepare cream as for Cream Pie; fill cake-lined glasses as for Charlotte Russe. Sliced bananas may also be used for Banana Cream Pie.

Marshmallow Charlotte—Fill cake-lined glasses with Marshmallow Whip, recipe for which will be found in this section.

Snowdrift

1 cup sugar ¼ teaspoon salt
2 cups water 1 lemon-juice
3 tablespoons cornstarch 3 eggs, separated

Bring sugar and water to the boiling point; add corn-starch, salt and lemon-juice; boil ten minutes. Remove from range and add stiffly beaten egg whites, by spoonfuls, constantly beating. Pour into wet molds, and cool. When cooled, turn into sherbet glasses, and serve with whipped cream, or with custard sauce made from the egg yolks.

Marshmallow Whip

2 doz. marshmallows 1 cup cream, whipped
2 cups fruit juice 1 tablespoon sugar

With a sharp, dampened knife, cut marshmallows into quarters or eights, place them in a bowl, and cover with fruit juice, which may be cherry, berry, grape, or any other juice; let stand until marshmallows have absorbed as much of the juice as desired; whip cream until stiff and whip in sugar to sweeten to taste; mix marshmallows and whipped cream; serve in sherbet glasses with a cherry or berry on top.

Date Souffle

2 cups chopped dates 1 tablespoon flour
½ cup gran. sugar 1 teaspoon baking powd.
1 cup nut meats 2 eggs
1 tablespoon milk Whipped Cream

Wipe one pound dates with wet cloth, remove seeds, chop finely and measure. Beat eggs until light, add sugar and milk; mix flour and baking powder, and add to mixture; add chopped nut meats and dates, mixing into smooth batter. Pour in greased

shallow square cake tin and bake in moderate oven as for cake. Cool, cut into six or eight squares; serve with sweetened whipped cream or vanilla sauce.

Mrs. McGee's Date Loaf

3 cups sugar 1 cup nut meats
1 cup milk Lump of butter
1 pkg. dates Vanilla

Mix milk and sugar in saucepan; remove seeds from dates, add to mixture and boil slowly to a soft ball stage. Remove from fire, add butter and beat until cool, add flavoring and nuts. Wring a cloth out of cold water, pour mixture on one side and roll. Slice when cold.

Peach Meringue

3 egg whites 1 teaspoon vinegar
1 cup sugar Sliced peaches
1 teaspoon vanilla

Beat the egg whites stiff and dry; add sugar gradually and beat in well; add vanilla, then the vinegar, and beat in. Bake in two 8 or 9 inch shallow, well buttered tins, in a moderate oven until crisp. Fill between layers and cover top with finely stripped, or thinly sliced, peaches—fresh or canned—and top whole with whipped cream

Angel Shortcake

Angel Food Cake Sweet Whipped Cream

Serve slices of Angel Food Cake on pie-plates; pile stiffly whipped cream, sweetened to taste, on each piece; decorate with a cherry if desired, and garnish with two or three cherry leaves.

Boston Cream Pie

¾ cup sugar 1½ teaspoons baking powder
1 cup flour ½ teaspoon salt
½ cup boiling milk ½ teaspoon vanilla
2 eggs

Sift and measure flour, add baking powder, sugar and salt, and re-sift together three or four times; beat egg yolks to lemon colored cream, beat egg whites stiff, then mix the yolks into the whites; gradually fold the flour mixture into the eggs; add hot milk very slowly, constantly mixing; add vanilla. Bake in a deep layer cake pan in a moderate oven about 35 minutes. When cool, split the layer with a long knife, and put together with stiff Cream Filling—see Icings. Serve cold. Sufficient for six or eight persons

Washington Cream Pie

Prepare and bake cake as for Boston Cream Pie above. Put together with Chocolate Cream Filling—see Icings.

Panama Cream Pie

Prepare and bake cake and cook filling as for Boston Cream Pie. Spread bottom layer with bananas thinly sliced in cross-section, and spread with filling; place on the top layer, and dust with powdered sugar.

Fruit Shortcakes

While strawberries are the most popular fruit for shortcakes, many other fresh fruits such as blackberries, raspberries, loganberries, peaches, oranges and bananas, as well as stewed and canned fruit, and even stewed rhubarb, make most delicious shortcakes.

Pastry Shortcake

Either thinly rolled plain pastry or more thickly rolled flake pastry make delicious old-fashioned shortcake; roll out pastry and cut out large rounds about 3 or 4 inches across; allow two for each individual served; bake as for tartlets in hot oven and keep fresh and dry in warming-closet; have fruit prepared and put the shortcakes together just before serving; whipped cream on top makes a nice addition.

Biscuit Shortcake

Make dough as for biscuits, adding a little more shortening to the biscuit recipe; a little sugar may also be added if desired. Cut out in large rounds and bake in pan so separated that they do not touch; split and lightly butter each and put together the individual shortcake with the two halves.

Rich Shortcake

Prepare and bake cake as for Boston Cream Pie; when cool enough, split cake horizontally with a long knife, butter sections, and put together with crushed and sweetened fruit in the usual way; whipped cream may be added between layers and on top as desired; decorate top with designs made of the whole fruit.

Cottage Pudding

½ cup sugar ½ teaspoon salt
½ cup milk 2 teaspoons butter
1 cup flour 1 egg
2 teaspoons baking powd.

Sift and measure flour, add sugar, baking powder and salt, and re-sift to mix; add beaten egg, milk and melted butter; beat well to smooth batter; pour in greased shallow pan and bake about 20 minutes in hot oven. Serve with choice of sauce.

Cabinet Pudding

½ cup sugar 1 teaspoon nutmeg
1½ cups milk, scalded 2 eggs
1 cup seeded raisins Left-over Cake
1 teaspoon vanilla

Cut dry cake into slices, then into three or four inch strips; in a buttered baking dish, place a layer of cake strips, then a layer of raisins, another each of cake and raisins, and a cake layer on top. To the beaten eggs, add sugar, hot milk and vanilla in the order named and mix well; pour this over cake and raisins, sprinkle with the nutmeg. Place dish in a pan of hot water, and bake in a moderate oven until firm in center. Serve with vanilla, orange or other sauce.

Royal Bread Pudding

2 cups bread crumbs 1 tablespoon lemon juice
4 cups milk 4 eggs separated
1 cup sugar Jelly or preserves
2 tablespoons butter

Cream butter and sugar, and add beaten egg yolks; add milk, bread crumbs, and lemon juice; mix well, pour into a greased baking pan, and bake in moderate oven. Spread top with jelly or preserves, and cover with stiffly beaten egg whites, sweetened and flavored to taste, while arranging in dessert dishes.

Orange Bread Pudding

Prepare Royal Bread Pudding using grated rinds and juice of four oranges, instead of jelly or preserves; add rind and juice with lemon juice in the recipe. Cover with Orange Foam Sauce and brown as for meringue.

Cocoanut Bread Pudding

Prepare as for Orange Bread Pudding, adding one cup shredded cocoanut to mixture before baking; sprinkle meringue with cocoanut and brown.

Rice Pudding

½ cup rice 3 tablespoons sugar
3 cups water ¼ teaspoon salt
2 cups rich milk 3 teaspoons butter

Wash rice quickly in one or two waters and drain; mix ingredients except butter, and pour into a well buttered baking pan or dish; bake two and one half hours in a very slow oven; stir every fifteen minutes for first hour to prevent rice from settling, adding the butter at time of last stirring. Serve with sweet cream, flavored as desired, or with nutmeg.

"Home Comfort" Formulary

Fire Extinguisher

Every household should be equipped to combat a chance blaze at its inception. There are many patented extinguishers for this purpose on the market, but their cost has prevented them from coming into universal use. To fill this gap, a home-made grenade is recommended and while of utmost simplicity, the following described equipment ranks with the high priced ones: fill ordinary 1 pint thin, flat whiskey flasks with a strong brine of salt and water, using all the salt the water will take up; cork tightly and bind the flasks together in pairs to insure their being broken when thrown into a blaze; place about the house in convenient places for instant use in an emergency.

To extinguish a fire in the chimney, quickly close all the doors and windows in the room to decrease the draft; throw a few handfuls of common salt upon the fire in the range or grate, and the chimney fire will at once be extinguished by the gas evolved by the burning salt.

Government Whitewash

This white-wash, used for many decades on United States Government lighthouses and other weather and wave beaten properties, has withstood the elements for many decades without the ordinary renewing necessary with other whitewashes and paints; the east end of the White House, itself, painted with it stood the test of many years. It will be found an economical method of barn and fence painting, and without an equal.

Take half a bushel of unslacked lime, slack it with boiling water, cover during the process to keep in the steam; strain the liquid through a sieve or fine strainer, and add to it a peck of common salt previously dissolved in warm water; add three pounds of ground rice; boil to a thin, paste and stir in while hot; add half pound of Spanish whiting and one pound of clean glue previously dissolved by soaking in cold water and then hanging over a slow fire in a small pot hung within a larger one filled with water; add five gallons of hot water to the mixture, stir well and let stand a few days, covered from dirt. It should be applied hot, for which purpose it can be kept in a kettle on a portable heater.

Ice

Weight—The correct weight of a block of ice can be closely approximated by application of the following rule: weight equals

the number of cubic inches divided by 30; thus, a block 10x10x15 equals 1500 cu. in. divided by 30 equals 50 pounds, the correct weight.

Keeping Without an Ice-House—Select a dry, shady spot, make a platform of lattice work of sufficient size and cover it with a thick layer of moss or leaves and sawdust; upon this build a pyramid of ice which should be sawed in squares and packed closely together with any chance space between the blocks filled with fine sawdust; when completed, cover the whole with a thick layer of earth packed well; a ditch should surround the pack to carry away the water.

Keeping Fresh Meat

When ice is not available, fresh beef and other butcher's meat may be kept nice and fresh for a week or two in summer by immersing it in buttermilk and placing in a cool cellar; when wanted, rinse it well in cold water and dry; it will be nice and fresh; bones and fat need not be removed if properly handled.

Lard Making

Preparing the Fat—Too much importance cannot be given to cleanliness in lard making and handling, if the product is to be white and pure. After the fresh fat is freed from all fleshy and discolored matter, it is then cut into small pieces, and washed through several waters until the water runs clear. See that nothing but the freshest of clean fat goes into the rendering kettle.

To Preserve—Lard may be kept sweet and fresh, even in the warmest weather by adding to the rendering or remelting kettle, a handful slippery elm bark. No salt or further preparation is necessary for this purpose. Tins, crocks, or jars, in which lard is placed should always be thoroughly sterilized before filling.

To Prepare for Market—Lard intended for the market should be bleached to be of first quality. This is best done by cutting the cold lard into small pieces about half the size of an egg, and then allowing it to stand in cold water for half an hour; then, wash through 5 or 6 successive waters, working it with the hands; drain well, working out all the water possible, remelt over a boiling water bath, and strain through fine linen; if necessary to get rid of all the water, remelt the second time, repeating the process of straining.

Paper Hangers' Paste

Put 1 quart hot water just under the scalding point into a pail; add 1 tablespoon pulverized alum, and dissolve; while beating constantly, sift in enough flour to form a thick batter that can no longer be beaten; now pour in boiling water until the paste begins to cook, then stop pouring, but continue stirring until paste is well cooked or scalded; level the surface and pour on a little cold water to prevent cracking; this will keep for several weeks, or until papering is finished; to use, cut out cakes, place them in the paste bucket, and thin with cold water to proper consistency.

Plumbers' Cement

Melt 1 part black rosin and thoroughly incorporate with it 2 parts fine brick dust to form a sort of sealing-wax; this cement is then run into leaky joints and cracks by applying with a melting heat.

To Restore—Dried out putty may be restored to original condition by crumbling it into an iron kettle or pot, covering with water with a little raw linseed oil added, and letting it boil, stirring well while hot; the putty will absorb the oil; pour off the water, and when cool enough to handle, work like new putty, restoring it to new condition.

Stove Pipes

Cleaning-out—A few pieces of old scrap sheet zinc placed on live coals in the fire-box will burn and form a gas that loosens up the soot in the pipe and flue, allowing the draft to carry it out the chimney.

Virginia Cured Hams

After the hams are trimmed and cooled, pack them in a cask or tub very closely dusting the trimmed surfaces slightly with salt; after 2 or 3 days, cover with brine, allowing for each 100 pounds of ham, the following mixture; best coarse salt, 8 lbs. saltpeter, 2 oz. brown sugar, 2 lbs. potash, 1/4 oz. water, 4 gallons. Let the hams remain in this brine for 6 weeks, then take out and drain, dust every part of the flesh or trimmed side with very fine powdered black or white pepper, and hang up to dry, after they dry for several days, expose them to hickory smoke in the customary way. The hams will be ideally soft, deliciously seasoned, and proofed against insects, and will keep until wanted.

Washing Clothes

To wash clothes without rubbing, it is not necessary to buy any of the various so-called labor-saving compounds, since they

all work on the same principal—that of dissolving the oils in the fabrics and thus releasing the dirt which is then washed away. One of the very best solvents is soap, and soap is at its best as such when it is in the form of strong hot suds.

Shave one-half to two-thirds of an ordinary cake of laundry soap in about one-half gallon water and boil until soap is completely dissolved; pour this into one-half to two-thirds wash-boiler of boiling hot water; put in enough clothes to loosely fill but not pack; it is not necessary to boil them furiously, but keep the temperature to, or a shade under, the boiling point until all the dirt is loosened; have at hand another boiler of hot water, and pass the clothes, one at a time, into it with the stick, agitating it in the water to rinse out most of the suds and then pass the garment through the wringer into the final rinsing water in the usual way.

Wash white clothes first, and if the water has not become too dirty, the colored goods may be put into the same suds which, of course, must be kept hot.

Flannels, woolens, blankets, sweaters, etc., are washed in the same manner as above, but never let them boil—keep the suds just under the boiling point; rinse them through two or three relays of clean, warm water; squeeze them out, but never twist or rub woolen goods as it distorts the fibers.

Silks, and dainty lingerie require a more delicate handling; do not use extremely strong soap and after the soap is dissolved in a little hot water, use just enough to form a good lather in warm water—for silks, use nothing but warm water in which the hands may be comfortably placed; never wring or twist silk goods, but squeeze out the water; do not hang them out to dry, but press out with a warm iron—not hot—until they are dry; all crepe fabric should be lightly stretched while pressing.

Laces, lace curtains, tatting, etc., are washed and handled exactly as silk fabrics.

If you have a clothes-wringer, try folding your sheets, tablecloths or other flat pieces lengthwise to form a strip that will pass through the wringer. If folded smoothly and passed through the wringer wet, it will save more than half the work of ironing.

Sort your clothes and fill your wash-boiler the night before, start your washing before breakfast, and proceed deliberately—not hurriedly—but systematically; the early finish, the beautiful result, and your own untired condition will surprise you.