



Pie is on the table of the American home more regularly than any other one article of food except bread. Last year there were sold in this country 12,000,000 packages of NONE SUCH Mince Meat—enough to make 24,000,000 large pies, which being cut in the usual way, made 144,000,000 persons sharers in its good qualities. Did you get your slice? NONE SUCH Mince Meat did not create this appetite. It was labor—one of the many good things handed down to us from a sturdy ancestry. But NONE SUCH Mince Meat has developed, encouraged and fixed the popular taste for all time by simplifying pie-making, by establishing the standard of excellence, by bringing the cost of what was once a luxury down to a minimum, and by making the fastidious house-keeper (who has tried this brand) absolutely sure of the product of her oven. Every one of those 12,000,000 10-cent packages is proof of the merit of NONE SUCH Mince Meat. All grocers. Morrell-Soule Co., Syracuse, N. Y.

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TABLE AND KITCHEN.
PRACTICAL SUGGESTIONS ABOUT WHAT TO EAT AND HOW TO PREPARE FOOD
CONDUCTED BY LIDA AMES WILLIS, MARQUETTE BUILDING, CHICAGO, TO WHOM ALL INQUIRIES SHOULD BE ADDRESSED.

SUGGESTED MENUS.

Saturday.
BREAKFAST: Cream, Stewed Figs, Corn Beef Hash, Croquettes, Toast, Coffee.

LUNCH: Potato Chowder, Fried Oysters, Egg Salad, Toasted English Muffins, Quince Marmalade, Grape Juice.

DINNER: Cream of Turnip Soup, Brown Stew of Beef, Baked Sweet Potatoes, Stewed Tomatoes, Apple Snow, Coffee.

Sunday.
BREAKFAST: Baked Apples Sweetened with Honey, Eggs Scrambled with Tomatoes, on Toast, Potato Omelet, Maple Syrup, Coffee.

LUNCH: Potato Chowder, Fried Oysters, Egg Salad, Toasted English Muffins, Quince Marmalade, Grape Juice.

DINNER: Cream of Turnip Soup, Brown Stew of Beef, Baked Sweet Potatoes, Stewed Tomatoes, Apple Snow, Coffee.

Monday.
BREAKFAST: Fruit, Cream, Omelet, Fried Salt Beef, with Cream Gravy, Chopped Potatoes, Drop Biscuit, Coffee.

LUNCH: Potato Chowder, Fried Oysters, Egg Salad, Toasted English Muffins, Quince Marmalade, Grape Juice.

DINNER: Cream of Turnip Soup, Brown Stew of Beef, Baked Sweet Potatoes, Stewed Tomatoes, Apple Snow, Coffee.

Tuesday.
BREAKFAST: Cream, Baked Bananas, Breakfast Relish, Baked Potatoes, Cereal Muffins, Coffee.

LUNCH: Poached Eggs, on Boiled Macaroni, Stewed Tomatoes, Ham and Hamkin Fanchonettes, Grape Juice.

DINNER: Vegetable Soup, Hominy, Panned Chicken, Caramel Sweet Potatoes, Bannana and Orange Salad, Toasted Crackers, Coffee.

TO CROWN THE CHRISTMAS FEAST.

THE English plum pudding, always the delightful feature of the Christmas dinner in this country, as well as in Great Britain, is appreciated not only for its "good tasting" qualities but for the history and romance entwined around it in connection with this great and glorious feast day. Without going too far back in its history, suffice it to say that the Christmas plum pudding is almost as old as the day itself. Centuries ago, however, it was known as a porridge and always preceded the meat course, as does the



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soup of the present day. After repeated experiments by many noted chefs, it was made into a pudding, rich sauces accompanying it, and has been served in this way ever since. Strange as it may seem it is a fact that although it has become almost the characteristic dish of the Christmas dinner in this country, it is very little known, or at least is not popular on the Continent, as the following story which has lately come to our ears will serve to prove.

An Englishman, while traveling in France, wishing to show his appreciation of many kind attentions which had been shown him by some friends, decided to give them as a great treat and surprise an English plum pudding, at a Christmas dinner which was given in their honor. He gave his cook, who was French, explicit orders regarding the ingredients of the pudding, but omitted to say that they were to be tied up in a pudding cloth. The consequence was that the pudding when mixed was stirred into a pot of boiling water, the ingredients of course separating, forming a soup and, to the great dismay of the host, was served as such.

There are a great many varieties of plum puddings, although all have about the same ingredients for their foundation—differing perhaps in the amount of fruit used, the preference of a certain spice or other flavoring and the degree of richness required. This, however, is a matter of taste and sometimes convenience, for while our digestive organs would not in the least be disturbed by a pudding made after the fashion of one of our grandmothers in which each and every member of the family had to have a hand even to the little tot, whose tiny fingers were placed on the handle of the spoon to add her "bit" to those of the other members of the family in order to make the pudding quite the proper thing—very few of us would survive one made after the recipe of the ancients—in which the ingredients of the pudding already rich in spices was covered with a thick custard flavored with orange-flower water, the whole placed in a thick and rich crust—then steamed and served with a rich wine or brandy sauce. This pudding is known as the "Pudding of the Three Kings," and is symbolical, the spices and other rich ingredients representing the gifts of the three wise men of the East, and the rich paste the casket holding the gifts. A recipe which has been thoroughly tested and found satisfactory, will be found in the following:

English Plum Pudding.
Beat four eggs, add to this one glass of brandy, two-thirds of a cup of grated sugar, beat well. Mix together one pound each of dried raisins and currants, one-half pound each of candied orange peel and citron, grated rind of one lemon, three-fourths of a pound of chopped suet, one-half pound of stale bread crumbs, one cup of flour, one teaspoonful of cinnamon, one-half a nutmeg, grated. Add all these ingredients to the egg mixture, place in a greased tin mold and boil from four to six hours. The mixture may also be placed in small bowl, with greased paper tied over the top, placed in a steamer and steamed for two or three hours. When wanted for use place in the steamer again and cook for an hour if in small molds or bowls and three or four hours if in one large one. Serve with brandy or wine or with hard sauce.

Hard Sauce.
Beat in a cream two tablespoonfuls of butter with two-thirds of a cup of powdered sugar. Add to this the unbeaten whites of two eggs, beat to a cream, flavor with vanilla or nutmeg.

Brandy Sauce.
Make the same as hard sauce, adding one-half cup each of brandy and hot water, stir thoroughly and serve while hot.

Plain Plum Pudding.
Beat three eggs, add one cup of sugar, one cup of milk, one cup of bread crumbs, two cups of flour, one cup of suet chopped fine, one cup each of raisins and currants, one-fourth cup of chopped citron, one teaspoonful of cinnamon, one-half nutmeg, one teaspoonful of baking powder. Mix all well together, place in a greased mold and boil three or four hours. Serve with sauce.

Chestnut Pudding.
Boil one pint of the large Spanish chestnuts—remove the shells and put skin—press through a sieve or put through the meat chopper. Cream one half cup of butter with one-half cup of sugar, add to this the well beaten yolks of three eggs, one cup of milk, one-half

cup of bread crumbs, and the grated rind of one lemon. Mix this all thoroughly together with the chestnuts, then add the beaten whites of the eggs, place in a buttered mold and steam for about one hour. Serve with custard sauce or whipped cream.

Iced Fruit Pudding.
Cook one-half cup of rice until soft, in milk; press through a sieve and add to it the well beaten yolks of four eggs and one cup of sugar. Cook for a few minutes over the fire, and when it begins to thicken remove from the fire, add one teaspoonful of vanilla and stand aside to cool. When cold, place in an ice cream freezer and freeze, and when it begins to stiffen add to it one-half cup each of candied cherries, pineapple or any other fruit preferred, and one pint whipped cream. Repack and stand away for an hour or two, until ready to serve.

Scotch Plum Pudding.
Shred and chop one-half pound of suet, add to this four ounces of bread crumbs, one pound of marmalade, two ounces of candied orange peel. Beat five eggs, add to the mixture, beat until smooth, place in a buttered mold, cover closely and boil five hours. Serve with a sauce.

Christmas Fruit Cake.
Beat one pound of butter to a cream, add to it one pound of granulated sugar. Beat to a cream nine eggs, add one-half cup of brandy, mix well with the butter and sugar. Now mix together one pound each of dried currants and raisins, one-fourth pound each of citron and candied lemon peel, one-half a nutmeg, one teaspoonful cinnamon, five cups of flour; mix all well together and bake in a cakepan lined with buttered paper for four hours in a slow oven. This cake should be made months before Christmas, as it is greatly improved by standing. If covered with a thick pan, being it will keep much better, becoming moist and soft as it stands and when wanted for use can be reiced and decorated with holly or candles if placed on the table at Christmas.

White Fruit Cake.
Rub one cup of butter and one cup of sugar to a cream. Take a pound of figs, one pound of dates, one pound of raisins, three-fourths of a pound of citron and a pound of almonds, chop each separately and rather coarsely, then mix them all lightly together with the fingers. Measure two and one-half cups of flour and sift some of it over the fruit. Add two teaspoonfuls of baking powder to the remainder and again sift the flour; then add to the butter and sugar and stir in the fruit and lastly fold in the whites of seven eggs beaten to a stiff froth. Pour the batter into two medium-sized loaf tins and bake in a moderate oven for one and one-half hours.

INQUIRIES ANSWERED.

Mrs. B. J. writes: Would you kindly let me know how to make parson of tomato with rice. Also a good, rich fruit cake?

Tomato Puree with Rice.
Put one quart of tomatoes, one sprig of parsley, one celery root, six pepper corns, a small piece of bay leaf, a blade of mace, a teaspoonful of sugar and quarter of a teaspoonful of soda in a saucepan with quarter of a cup of rice and simmer half an hour. Slice half an onion and cook until slightly brown in a tablespoonful of butter, then add a pint of hot beef stock or broth and boil up, then strain. Tub the tomato mixture through a sieve and put the two parts together, heat very hot and serve with little crostons.

You will find a good recipe for fruit cake in leading article, then add a pint of hot beef stock or broth and boil up, then strain. Tub the tomato mixture through a sieve and put the two parts together, heat very hot and serve with little crostons.

Cooking Salsify or Vegetable Oyster.
Mrs. R. S. writes: Will you kindly give me a recipe for cooking salsify or vegetable oyster?

Salsify Scallops.
This is a nice way to cook salsify. Cook the vegetable in salted water until tender, then drain and put it into a baking dish with alternate layers of bread crumbs seasoned with salt and pepper, and dot with bits of butter. Moisten with cream or milk and a little melted butter; cover the top with bread crumbs and bake in the oven until a light brown.

Salsify Fritters.
This is also a good way to use salsify. Scrape the oyster plant and drop it quickly into cold water to which you have added a few drops of onion juice



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to prevent its turning dark. Then boil soft in salted water and then mash fine. To every cup of the pulp add a beaten egg, a teaspoonful of melted butter, a tablespoonful of cream or rich milk and a heaping tablespoonful of flour, salt and pepper to taste. Drop by spoonfuls into very hot fat and fry a nice brown. Or you can keep the vegetable whole and after cooking, dip in butter and fry. Seasoning with salt and pepper after frying.

Russian Caviare.
E. B. writes: Please publish how to make Russian caviare? Russian caviare is a paste which comes in quarter boxes. It is made from the roe of the sturgeon. It is very closely imitated in this country, but pictures consider the American product very inferior to the imported. It is used in making sandwiches and in fish dressing and sauces. No doubt our correspondent means caviare butter, which is made by mixing two tablespoonfuls of sweet, fresh butter, creamed, with a teaspoonful of lemon juice, a dash of paprika and three tablespoonfuls of the caviare paste. This is nice for sandwiches.

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