



Cooking School

Rover
No. 8088

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... in cold storage
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... four hours after

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... When the
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... names, they are
... are just. Remove and dust lightly with
... salt and pepper, and place a bit of butter in
... the centre. Send at once to the table.

Beaugard Eggs
HARD-BOIL five eggs. Remove the shells; separate the whites from the yolks; put the yolks through a sieve; chop the whites very fine or put them through a vegetable press. Rub a tablespoonful of butter and one of flour together; add half a pint of milk and stir until boiling; add half a teaspoonful of salt, a teaspoonful of pepper and the whites of the eggs. Stand this over hot water while you toast five slices of bread. Arrange them neatly on a platter. Pour over the white mixture, dust over this the yolks, and a little salt and pepper; stand a moment at the oven door, and after the yolks are warm send to the table.

Shirred Eggs
SPRINKLE the bottom of individual dishes with breadcrumbs; drop one or two eggs in each dish. Dust the edges lightly with crumbs, stand the dishes in a baking-pan of hot water and bake in the oven until the eggs are just set. Remove and dust lightly with salt and pepper, and place a bit of butter in the centre. Send at once to the table.

All Sorts of Omelets
One good rule will answer for all omelets. Variety is given by the different garnishings. For instance, a parsley omelet is made by adding chopped parsley to a plain omelet. A Spanish omelet is made by cooking onion in the butter into which the eggs are turned. Oyster omelets are plain omelets served with oyster sauce.

An omelet with peas is a plain omelet garnished with hot, nicely seasoned peas. Omelet with tomato is a plain omelet with tomato sauce poured over and around. An omelet with ham is a plain omelet with minced ham mixed with the egg.

Then there are a lot of sweet, light omelets that are served as plain desserts, as omelet with jelly or jam, and fruit omelets. To make a plain omelet sauté a perfectly smooth omelet-pan. Rub thoroughly with salt and then put in a tablespoonful of butter; stand this over the back part of the stove while the butter will melt slowly. Beat four eggs for a moment until they are thoroughly mixed; add four tablespoonfuls of warm water, a rounding teaspoonful of butter and a pinch of salt and pepper. Beat this; draw the pan hot; turn in the egg mixture. Shake the pan, keeping the omelet loose; dust with two teaspoonfuls of salt, and every now and then with a dinner knife lift the side of the omelet and draw the salt mixture underneath.

Continue this until the omelet is "set" in the centre; then quickly lift over one-half and turn the other half over. Remove the omelet and cut into slices. The eggs, such omelets are tough, tasteless and heavy to fall.

Japanese Eggs
HARD-BOIL six eggs and boil carefully for one hour. Wash the eggs in cold water. When the eggs are cold drain in a colander and stand in cold water. Remove the shells and cut into slices. The eggs, such omelets are tough, tasteless and heavy to fall.

Armour's French Potage
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Clean, wholesome, delicious.
Five Flavors
Tomato Green Pea
Mazara Celery Navy Bean
Mushrooms

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Wien 16; Janner, 1902.
Vom K. u. K. Hofwirtschafts-Amt
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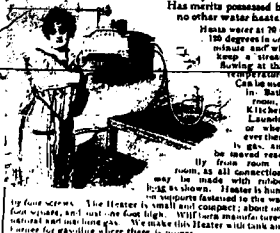
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SOLD BY ALL DRUGGISTS AND GROCERS

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THE JEWEL Water Heater



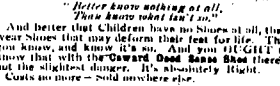
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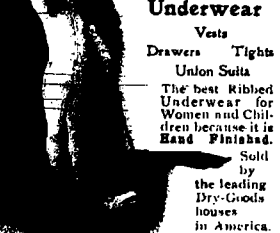
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Mothers' Meetings

Any parental experience in suitable child training or schooling of child department. Liberate any experience showing the criminality of the school - in fact, any experience that will help mothers. Each experience words. Full name and address must be given. Address all letters to Meetings, The Ladies' Home Journal, Philadelphia.

No Baby Talk in this Household

THE cleanness with which the young children of a certain family pronounce and speculation among the other families in the neighborhood whose little ones slip or otherwise mutilate the English language. The father recently took a party of neighbors into the large, sunny nursery where his little ones play. With a wave of his hand he said: "That is the secret of it all." The visitors followed their host's gestures and saw a large black-letter sign on each wall. The sign read: "Please don't talk nonsense to the children." "Kindly refrain from baby talk."

"The sentence, 'Did you hurt o-o's itty tootsy-wootsy?' not in the English language." "A child's mind is like the blank record of a phonograph. Don't say what you wouldn't want repeated." "I have some ideas of my own," said the author of the signs, "and one of them is that children should be treated with consideration. If you speak to a child plainly he will skip the period of baby talk and pronounce his words well from the start. The maudlin prattle contemporary with the 'nursery era' is frowned in this house, and that is the whole thing in a nutshell." Pennsylvania. E. B.

Explaining Our Actions to Our Children

A FAULT of parents is that they exact blind obedience of their children. We tried the experiment with our boy of never asking him to do anything without at the same time explaining to him why we asked it, and why we thought it was for his good that he should do a thing or should not do it. We pursue the same plan when we find it necessary to deprive him of something; we explain to him why we do it. The effect has been of the best. Whenever, as a test, we ask him to do something without an explanation, he hesitates and looks

A Happy Cow

LAST year I took a cow to the fair. The teachers of both the circulations would teachers came to me and I was very glad to see them. They were very kind and I was very glad to see them. They were very kind and I was very glad to see them.

A Daughter Handicapped for Life

MY ELDEST daughter was, from a mere baby, an extremely bright and promising child, passionately fond of stories and poetry, and much alive to impressions of beauty in Nature. I was bent on giving her every advantage of education, as I felt sure she was destined to be something above the ordinary. Indeed, she willingly studied most assiduously, and needed no stimulus as to her own sagacious ambition. Her teachers, proud of her, kept her hard at work. At seventeen she was graduated, highly accomplished, and even mature in mind. Meanwhile, though naturally of an excellent constitution, she had run up into a tall, thin, sickly girl; nervous, and habitually "dark under the eyes." Foolishly, we had let her feed the mind at the expense of a starved and impoverished body. Her health in more pronounced form soon came. Before she had reached her thirtieth birthday she had been for three years an invalid, and was finally only relieved by a very severe and dangerous operation. She is a most intelligent woman - but handicapped in the race of life by physical disability. Now I realize that "the game was not worth the candle." South Carolina. Mrs. M. A. O.

Took Two Men to Help This Child

HAD reason to hate my neighbor, the secretary of a large concern, that I should have to take my children from school very soon, in order to look after the rest and growth necessary to childhood. I remarked that, although the children were over-loaded, the time in school did not count for much, and that after the children learned to read I should take them from school and read the very best things with them just as we liked. We would not worry about the arithmetic, for we had calculated that all of it in the elementary schools ought to be well learned in three years' study in school or home.

"Why," said my neighbor, "our little one in the sixth grade brings home problems that none of us can solve in less than four or five hours; and that keeps us up after bedtime." I called my children and asked them to show me the problems. They showed me a few. I took them to the school and asked the teacher to show me the problems. She showed me a few. I took them to the school and asked the teacher to show me the problems. She showed me a few.

How to Ha... WHEN... Connecticut.