

giving them about as much scraped raw beef as goes on a thumbnail. By the time they are six weeks old, they are eating four times a day, and are ready for shredded wheat and raw eggs in the milk, a little tomato juice and some form of powdered calcium in the food.

Star has one solid-black boy and two solid-red boys, and a small solid-black girl, the kind of puppy you dream of having, perfect to the last long eyelash. Mr. Cream Pie, Champion, will be proud of her someday. The boys always wade in the milk dish, Donna never wets a paw. On a March night, with a windy moon riding high outside, and the fire glowing, we all sit munching a late snack, and dreaming of blue ribbons for Donna, purple rosettes, silver platters and engraved bronze plaques. But Donna, cuddled in one hand, silky ears limp, only winks at the dancing flames and twitches one drowsy raspberry paw. Her stomach is tight as a drum, and that's all she cares about. Plenty of love and a full stomach for a baby spaniel.

WRITE FLAVORS

Continued from Page 34

atin and to the egg mixture. Pour over the bread. Let stand five minutes. Beat with a spoon until sugar dissolves and the bread has soaked up considerable of the liquid. Mix in the nuts and pour into a greased baking dish. Set in a pan of hot water and bake in a moderate oven, 350°, one hour or until firm. Be careful not to overcook or it will become watery. Serve hot with hard sauce or a foamy sauce made by beating 1/4 cup of sugar into 2 lightly beaten eggs, then mixing with 1/2 cup of cream, whipped, flavored with 1/2 teaspoon of vanilla. This recipe serves six.

Lemon Mousse

- 1 Cup of Sugar
- 2 Tablespoons of Cornstarch
- Pinch of Salt
- 1 Cup of Hot Milk
- 3 Egg Yolks
- 1/2 Cup of Lemon Juice
- 1 Pint of Cream

Mix 1/4 cup of sugar with cornstarch and salt. Add the hot milk gradually and cook in a double boiler for fifteen minutes. (Stir constantly until thickened and continue cooking until no taste of starch remains.) Beat the yolks with the rest of the sugar and add to the hot mixture, cook for a few minutes, stirring constantly. Add the lemon juice, cool, and fold in the cream which has been whipped until stiff. Pour into freezing tray of the automatic refrigerator and freeze without stirring two to four hours, or pour into mold and pack in ice and salt. This recipe serves eight to ten.

Lemon-Sponge Pudding

- 3 Eggs
- Rind and Juice of 1 1/2 Lemons
- 1 Cup of Sugar
- 2 Tablespoons of Flour
- 1 Cup of Milk

Add the grated rind and juice to the egg yolks which have been beaten until thick and lemon colored. Add mixture of sugar and flour slowly. Beat well and add milk slowly. Beat egg whites until just stiff enough to hold their shape. Fold into the mixture. Pour into a shallow ovenproof dish. One measuring ten by six by two inches is a good size. Set in pan of cold water and bake forty-five minutes in a moderately slow oven, 325°. This pudding will have a spongy top with delicious lemon custard underneath. This recipe serves six.



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