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New Ways with August Vegetables and Fruits

By MRS. SARAH MOORE

CORN and tomatoes are ripe and so are eggplants and summer squashes; cucumbers are an unfailing crop, the beets are getting quite sizable, peaches are ripening, blackberries and raspberries are still with us, and

each kernel and then press out center until you have two cupfuls of pulp. Then pare and slice potatoes enough to make two cupfuls, slice a medium-sized onion also. Put a layer of potato in the bottom of the kettle, then a scattering of onion, then a layer of corn, then potato again,



BAKED CORN IN A RICE SHELL—This is a very novel and pretty way of serving fresh corn, leftover corn or canned corn

plums and early apples will soon be ready to pick. So I know that you are going to have a bountiful table this month and that you will welcome a few suggestions concerning new ways of serving and cooking the delicious vegetables and fruit that August so lavishly offers us.

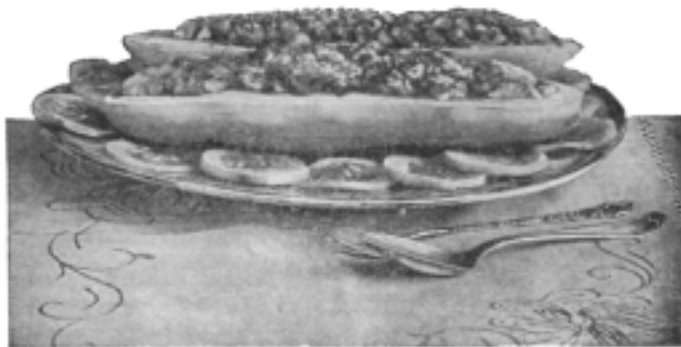
In the first place I wonder if you follow my plan of doing all the work you can outdoors during the summer, and so piling up a large store of health and vigor to last through the winter. Any housewife who possesses a back porch should consider herself favored, and if it is large enough to contain a couple of chairs and a small table she will find it makes a most convenient summer kitchen. Here the peas should be shelled, the beans strung (unless they are the new kind that dispense with strings), the spinach looked over, berries hulled, etc. Then there is another good thing about outdoor work, it often attracts volunteers, and so is mightily speeded up. A neighbor drops in for a friendly chat and she naturally gives a hand with the berries or helps prepare the peas, etc., and the work is done before you quite realize it.

I never can quite decide whether the crowning vegetable of this season is corn or tomatoes, anyway I serve either one or both together as often as I think the family will stand it, and I have yet to

and so continue until it is all in. Now add one cupful of boiling water, cover kettle and let mixture simmer twenty minutes. Then add two cupfuls of scalded milk, two tablespoonfuls of butter, one and a half teaspoonfuls of salt. Beat up the yolk of an egg, let the chowder heat to the boiling-point, add two tablespoonfuls of hot milk to egg-yolk to raise the temperature, take the chowder from the stove, stir in the egg-yolk (two egg-yolks may be used if desired or the egg may be omitted entirely). Have ready three soda crackers split in two, place in soup-tureen, or in individual soup-plates and pour hot chowder over them.

Baked Corn in Rice Shell Boil enough rice to fill a round cake-pan or pudding-dish. Put it

in the dish when hot and press down well. When cold turn out of the tin, carefully scoop out the center of rice and keep to mix with the cereal next morning. This leaves a hollow shell. Grease the pan well and put back. Fill with the following mixture: Two cupfuls of corn cut from the ear, one well-beaten egg, one teaspoonful of sugar, a saltspoonful of salt, one tablespoonful of melted butter and a pint of milk. Bake from half to three-quarters of an hour in a moderate



BAKED STUFFED CUCUMBERS—A good way to use large cucumbers is to cut them in half and fill with a stuffing of cold cooked chicken or veal and bread-crumbs. Serve on a bed of fresh sliced cucumbers that have been marinated in French dressing. This gives zest to the dish

listen to a complaint. Of course it is hard to beat plain boiled corn if fresh from the garden, but for variety's sake as well as an economy with leftovers, there are other ways of cooking the vegetable that are very appetizing indeed. Did you ever try corn chowder? It is made as follows:

Corn Chowder With a sharp knife cut a very thin slice from the tops of the grains of corn on a raw ear and then press out the pulp, leaving the hull on the cob. Or score

oven. Serve very hot. This can also be made of canned corn.

Baked Stuffed Cucumbers You need large cucumbers for this.

Peel them and split lengthwise. Scoop out the pulp and fill with a stuffing of cold cooked chicken, veal, lamb or boiled ham chopped fine and mixed with breadcrumbs, seasoned with salt and pepper and bound together with beaten egg. Sprinkle crumbs over the top. Place in a baking-pan filled

Concluded on page 26

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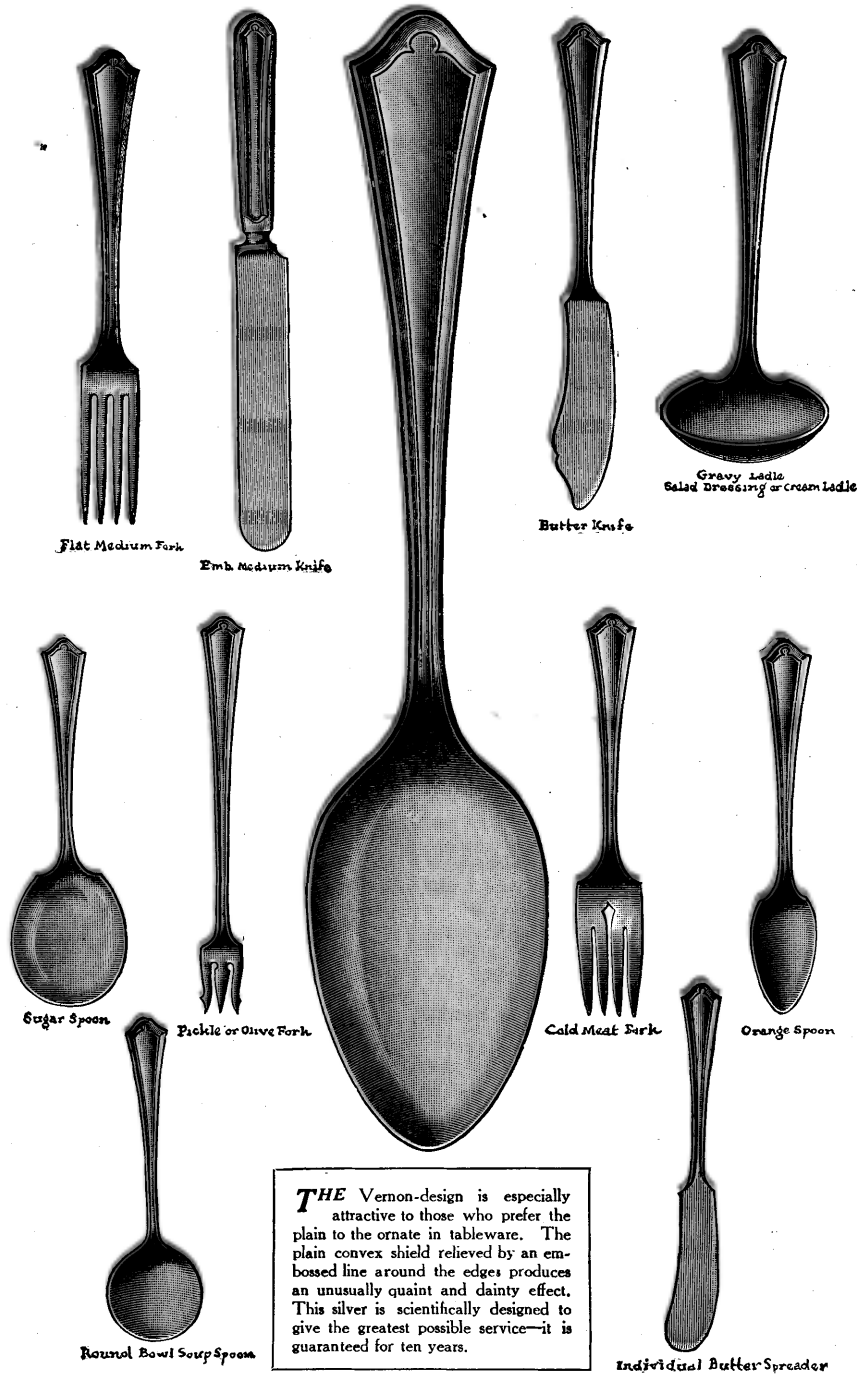
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6718 Two Tablespoons	- - - - 4		

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Concluded from page 25

with hot water to the depth of half an inch, bake until cucumbers are tender, basting occasionally. Serve on a platter with a row of fresh sliced cucumbers around them that have been marinated in a little French dressing. A slice or two should be given with each serving, as this adds a needed relish.

Corn Baked in Tomatoes Choose firm, smooth ripe tomatoes for this. Wipe each one carefully with a damp cloth. Cut a slice from the top of each and scoop out the pulp, leaving a thick shell. Chop this pulp and mix with fresh corn or leftover boiled corn cut from the cob. Season with a little chopped onion, just enough to give a slight flavor, pepper and salt. Stuff the tomatoes, put a little piece of butter on top of each, put on a greased baking-dish and bake until tomato is tender.

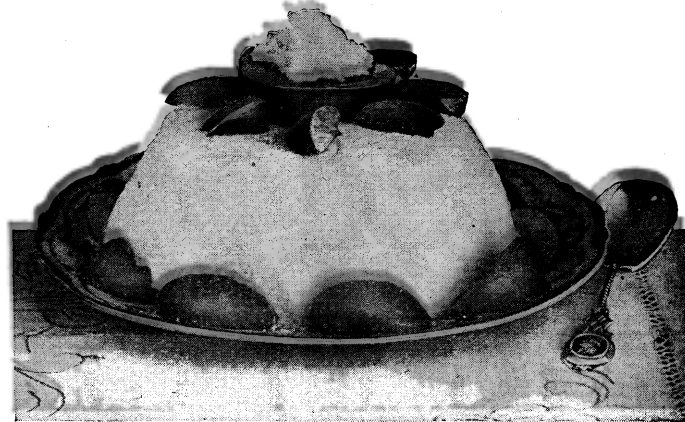
Creamed Young Carrots Most people know how to cream carrots, but to me the sauce they pour over them tastes like flour paste. Try this and see if you do

unmold and slice. Place each slice on a nest of lettuce-leaves and put a tablespoonful of mayonnaise on top. This makes a novel and very delicious salad.

Baked Young Cabbage Boil a small head of cabbage until tender, with two thin slices of salt pork or bacon. Drain, chop fine, pork and all, add one tablespoonful of butter, two large eggs beaten smooth with one cupful of milk. Season with salt and pepper and add a small pinch of mustard. Put into a baking-dish, sprinkle the top with breadcrumbs, dot it with butter and bake until it is firm.

Peach Bavarian Cream This makes one of the most delicious of summer desserts.

Soften one half an envelope of gelatine in one fourth cupful of cold water for five minutes and then dissolve it by standing the cup in a pan containing a little boiling water. Peel and slice peaches enough to make one cupful of juice and pulp when pressed through a coarse strainer. Add to this the juice of half a small lemon. Strain gelatine into this, add one half cupful of sugar and stir until it is



PEACH BAVARIAN CREAM—A delicious cream made with gelatine, whipped cream, peaches pressed through a strainer. It is molded and then served decorated with fresh sliced peaches with half a peach on top filled with whipped cream

not think it an improvement. Scrape enough carrots to make about a quart in all. Cook in boiling water until tender, and drain. Now put in the saucepan two tablespoonfuls of butter and one heaping tablespoonful of finely chopped onion. Cook for two minutes, add two tablespoonfuls of flour rubbed smooth in a little cold milk, mix well and then slowly add one scant cupful of milk. Stir until smooth and creamy and then season with salt and a dash of pepper. Pour this sauce over the carrots and sprinkle with chopped parsley if you want to make the dish extra "dressy."

Novel and Pretty Summer Salad Peel two medium-sized cucumbers and cut them in thick slices; about half an inch is right. Let them stand in very cold water for an hour. Then drain and with a tart-cutter or a sharp knife cut out the centers. Have ready some cold boiled beets left from the day before. Cut rounds from the beets to exactly fit into the cucumber-rings. Serve three or four of these on a lettuce-leaf surrounding a small mound of mayonnaise. The combination is delicious and the effect sure to please family or guests.

Tomato-and-Salmon-Jelly Salad Peel and cut up for stewing one quart of tomatoes, slice one good-sized onion, cut into dice two stalks of celery, slice up one large green pepper and add a saltspoonful of the seeds, one bay-leaf and two whole cloves. Let the mixture simmer for half an hour. Then add a tablespoonful of sugar and season with salt and pepper. Soften two tablespoonfuls of gelatine in a little cold water and dissolve by adding half a cupful of the hot tomato-liquid. Strain and add dissolved gelatine to mixture. When this begins to stiffen, stir in the contents of a can of salmon that has been picked into small pieces and freed from skin and bones. Pour the whole into a mold and place in the refrigerator. When ready to serve,

dissolved. Then set the dish in a pan of ice-water and stir until the mixture begins to thicken. Beat until stiff one and one-half cupfuls of cream and fold into the gelatine-mixture. Turn into a mold and place in refrigerator. When thoroughly chilled and ready to serve, turn out on a dish, surround with slices of fresh peaches and decorate the top with half a peach full of whipped cream, with slices radiating from it. Raspberries, strawberries, blueberries, blackberries can be substituted for peaches if desired; but remember when using pineapple that both juice and pulp must be scalded before mixing with the gelatine, otherwise it will not harden.

Peach Cake This is a most luxurious dessert made with ripe peaches, or if desired raspberries or blackberries may be used instead. Make a loaf of sponge-cake and when this is cool carefully scoop out the center, which is not used in the dessert, but may be saved and used for cottage-pudding or charlotte russe; or it may be cut in tiny squares and iced, making very good little cakes. The hollow cake just prepared should be filled with sliced and well sugared peaches and the top covered with whipped cream.

Peach-Bread Pudding This is an excellent receipt to use for peaches that are rather too hard and green for eating raw. Take two cupfuls of breadcrumbs and pour over them a cupful of hot water. When they are soft add half a cupful of sugar and two eggs, well beaten. Last of all, add one tablespoonful of melted butter. Grease a pudding-dish well, put in a layer of this bread-mixture and on top of this a layer of sliced and sweetened peaches, then another layer of bread and so on until the dish is full, but be sure to have the last layer breadcrumbs. Bake in a moderate oven for about fifty minutes or until the peaches are soft. Serve either hot or cold with hard sauce or cream.