New Ways with August Vegetables and Fruits

By MRS. SARAH MOORE

CHASING and tomatoes are ripe and are ready to be used in your 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 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 tablespoonsfuls of butter, one and a half teaspoonsfuls of salt. Beat up the yolks of an egg, let the chowder heat to boiling-point, add two tablespoonsfuls of hot milk to egg-yolks to raise the temperature, take the chowder from the stove, stir in the egg-yolks (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**—Roll 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 teaspoonful of salt, one tablespoonful of melted butter and a pint of milk. Bake from half to three-quarters of an hour in a moderate oven. Serve very hot. This can also be made of canned corn.

**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 breadcrumbs. Serve on a bed of fresh sliced cucumbers that have been marinated in French dressing. This gives the dish

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<td>6721</td>
<td>One Berry- or Serving-Spoon</td>
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<td>Six Orange- or Grapefruit-Spoons</td>
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<td>Six Dinner- or Medium Forks</td>
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<td>Six Individual-Salad- or Pastry-Forks</td>
<td>6724</td>
<td>One Pickle- or Olive-Fork</td>
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<td>6725</td>
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<td>6716</td>
<td>Six Individual Butter-Spreaders</td>
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<td>One Salad-Dessert- or Cream-Ladle</td>
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Not think it an improvement. Scrap off enough carrots to make about a quart in all. Cool in boiling water until tender, and drain. Now put in the saucersaw two tablespoonsfuls of butter and one heaping tablespoonsful of finely chopped onion. Cook for two minutes, add two tablespoonsfuls 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 "dressed."

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 boiled beet, exactly fit into the cucumbers. Serve three or four of these on a lettuce leaf surrounding a small mound of mayonnaise. The combination is delectable and the effect sure to please family or guests.

Tomato-and-Salmon 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 salt and two heaping tablespoonsful of butter, one bay leaf, and two whole cloves. Let the mixture simmer for an hour. Then add a tablespoonful of sugar and season with salt and pepper. Soften two tablespoonsfuls of gelatine in a little cold water and dissipate by adding half a cupful of the hot tomato-beef, strain and add dissolved gelatine to mixture. When this begins to thicken, place in the contents of a can of salmon that has been picked into small pieces and feed 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. Heat 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 slice radiant 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, two or three blackberries may be used instead. Make a loaf of sponge-cake and when this is cool carefully sweep 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 fed, making very good little cakes. The honey 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 cup of cold cream and a cup of cream. When they are soft add half a cupful of sugar and two eggs and beat all together, then 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, and then another layer of bread-mixture. Bake in a moderate oven for about fifteen minutes or until the peaches are soft. Serve either hot or cold with hard sauce or cream.