Work and Play in the Household

EDITED BY FRANCES MARSHALL

Economical Cheese Dishes for the Ten-dollar-a-Week Table

Cheese Macaroni.

In the aketches two dainty negligecs are shown that might be a part of any bride's trousaeau. The one on the test is made of battate, trimmed with much lace and combroliery, made quite short in the back and front, and tonger over the hips. A big bon instead in the middle of the back, in an individual touch. On the right is a long matther of figured alik, trimmed with hands at a birring. This model could be reproduced, effectively in figured crops. As a gift to a bride-to-be nothing could be daintier than a little matthree daintily made by your own finger.

In the sketches two dainty negligees

Cheese and Rice.

A complete food, containing all the elements of nutrition, is made from boiled rice and grated cheese. Add milk to the rice while it is boiling, season to taste with salt and pepper, then turn into the baking dish. Cover the top with grated cheese and brown. If integed for a funcheon dish, when there is not a meat course, add more cheese. This dish may be varied by leaving the milk out of the boiled rice, when it may be served with a formato sauce.

A standard dish may sometimes be tagied by the introduction of a dash of cheese. For instance, a plain broth, such as mutton or yeal, is improved by the said dish of grated cheese. The latter is not added to the soup while It is in the pot, but a pretty dish, filled with grated cheese, stands next to the turgen and a tablespoonful or two is added to the service of each plate.

Cheese Macaroni.

Two Trousseau Negligees with a pint of sour milk or enough to a chicken has been boiled. Boil hard rough make a soft dough. Add one tablespoonfull of lard by chapping it into the flour. Shape the biscuits quickly and bake in twenty minutes. Mile William II. Into this stir one pint of heated cream. Add this raix-

three-quarters of a sup of cornneal and a little butter. Bent into this the preandy beaten yolks of four eggs and in the whites which have been beaten

the chemical institute and cook twenty, five minutes in a moderate when Serve at the server and another the server and the server another the server another the server another the server an

Cheese should form one of the standbys of the houselectors who must be or
desires, to be accounted. Cheese is of
overy high nutritive valic, it is appetizing,
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continue until the dash is full, having,
and the in is difficult of digestion,
but even then it is not had for the system. And cheese, like muts, comes in for
much undeserved condemnation, because
a Thanksgiving the elease of
a Thanksgiving these should be served
a Thanksgiving the elease of
a Thank

Probe the stewed container lett over SOME MENUS WITHOUT

Tomato and Mayonnaise dialect Cut Up Peaches.

Corn on the Cob.

Proch Shortenisc

toes, and Mayonnalie,

Cream of Spinsch Boun.

Coffee

Pudding.

Take a quarter of a package of insonroni, break it into lengths of about three inches, and drop it into boiling salted water. Cook rapidly for twenty minutes, drain, and throw into very cold water for ten minutes more. This will blanch it or ten minutes more, This will blanch it or ten minutes more, This will blanch it or ten minutes more, which spoils the appearance of the completed dish. While it is blanching chop a quarter of a pound of risk as thick pure. Cook for out a quarter of a pound of grated Parmesan, Rub a tablespoonful of it into the same quantity of flour, add a coffeecupful of hot milk, and stir over the fire until it reaches the boiling point. Butter the enamel of chiral kings of a baking dish and cover the bottom with

thoroughly with botter and pepper and salt and buif a glassful of white wine way, putting on the warm tobster when the bottom is rooked, but reserving the laws and more brilliant bits of coral rold the omeiet, side on a hot dish, butter the top, putting on the claws and other masses for occupient. Serve quickly.

The excellionally expectaing super and the courty powder, and this should be served with baked because things four tonnators into hot water, remove the same, cut into histeric one tablespoonful and a limit of water, remove the same, cut into histeric one tablespoonful and a limit of water, remove the same, cut into histeric one tablespoonful of soils of the court increase and site well was nown chapped fine, notil because the four and and two cases of the fallespoonful of courts and and two cases of the same and the sam

then the white, which have been beaten or grind meat fine. Rub butter and flour the one country of cold chicken that the common mixture and cook twentyn ingettier and put in saucepan over fire has been chopsed and shrelded until very mixture and coal fwenty, with the cream. Stir these together un-

an of tomatoes, one bay sent, a teapeppercorns. Meli two tablespoonfuls of

EARLY to bed and early to rise

But I'd rather be stupid and stay up at night, Than be tucked up in bed while it's broad daylight. Find a wealthy person and a wise one. (1) Top side down, on hair bow; (2) left side down,

May be the way to grow wealthy and wise,

Here is little Early-to-Bed, another member of the family in your scrap book.

spoonful of sait, a clies of onlon and bix Some Table Linen Hints

skitm well three pints of water meanich a chicken has been boiled. Boil hard four eggs, mash the yolks with one cupful of bread crumbs which have been moisting of the state one of the cooked to mate one of the cooked to make a side of cool When cooled, add the stiffly beaten whites and bake add the stiffly beaten whites and bake and the eggs, chopped fine, may be added over the top just before patting of the eggs, chopped fine, may be added over the top just before patting of the eggs, chopped fine, may be added over the top just before patting of the eggs, chopped fine, may be added over the top just before patting of the eggs, chopped fine, may be added over the top just before patting of the eggs, chopped fine, may be added over the top just before patting of the eggs, chopped fine, may be added over the top just before patting of the eggs, chopped fine, may be added over the top just before patting of the eggs, chopped fine, may be added over the top just before patting of the eggs, chopped fine, may be added over the top just before patting of the eggs, chopped fine, and the color watch through a color of the lundress has much to do not only with the looks. But with the looks but with the look it is best worken with the look it best worken to be the color whith the looks but with the look it is will be added the stiffly beaten white and bake though a modern to every look and through a careful with the looks. But with the look it is with the look it is will be added the stiffly beaten with the look it is with the looks but with the look it is with the look it is with the look it i

spoonfuls of finely minced celery, two table-spoonfuls of horseradish, a dash of category hemon juice and made mustured that Boston hown bread into thin add them to a till of the broth in which lead has been boiled, long-the property with one allows sired with the above mixture and serve with midget plokles. BOSTON.

Ment Croquettes.

Twelve onuces ment. Tournes, buttet, a tablespoonfuls floor, I cup cream, Mince or grind meat fine. Rub butter and flour regetting and put in successal properties.

New Chicken Salad, butter and flour regetting and put in successal properties.

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New Chicken Salad, butter the salad specification of the salad specification of grind meat the Rub butter and flour regetting and put in successal properties.

New Chicken Salad, butter the salad specification of the salad specifica

Legans bulk at its individual time with a they process of sait pork, make a hearty and whichesome dish for acheon children in cold weather.

FI ESDAY.

Always the off the charge flux attents the manner of the charge of the cha

Wash silver in not reappeads and these which, with very but water, it well to put the silver has similar to right it and then to pour bolling water over it, her to luminable of Cared to: in this way, silver seldom reeds a more vigitous cleaning.

honer, it is, therefore, well for the best-man to familiarize bimaelf with the acid-ding ceresiony that he may be ready to prompt his friend, who is invariably the most nervous member of the bridal party. With the ring in one of his vest pockets and the minister's fee in the other, the best man follows the bridegroom, who in-turn is led by the clergyman, to the foot-of the chancel steps immediately the





