THE HOUSEHOLD

Merry Christmas to you,
Readers every one;
May your holiday
Be bright and gay
And brimming o'er with fun.

The Household Editor extends the greetings of the season to its readers, so many of whom have added to the interest of the Page.

Again this week five prizes will be awarded for the five best recipes. Read the announcement printed elsewhere.

Here are the names of last week's prize winners: Mrs. D. S. Homer, West Branch, Mich.; Mrs. L. G. Mathews, Detroit; Blanche Shaefer, Detroit; Mrs. W. H. Docking, Pinckney, Mich.; Mrs. E. G. Frazer, Flint, Mich.

The prize-winning recipes follow:

Prize Recipes.

Turbot A La Cream.

About five pounds of fresh fish (white or cod), steamed and bones taken out, one quart milk, one-half pound (or cup) flour stirred into it, one onion sliced, a sprig of thyme and one of parsley tied together in a cloth, one-half teaspoon white pepper, and two teaspoons salt. Boil this until thick as paste. Take from stove and put through a sieve, add one-quarter pound (or one cup) butter and yolks of three eggs, well beaten. Put in a layer of fish, then a layer of dressing until dish is full. Cover with bread crumbs and grated cheese. Bake half an hour.

MRS. D. S. HOMER,
West Branch, Mich.

Turkish Nougat.

One pound almonds, one pound seeded raisins, one-half pound figs, one-quarter pound candied cherries, one-quarter pound candied pineapple, one-quarter pound hickory nuts, one-quarter pound English walnuts, two pounds confectioner's sugar, one-half cup water, one cup heavy cream. Blanch almonds, and toast almonds, hickory nuts and walnuts to a delicate brown. Cut figs into strips, cherries into halves and pineapple into dice. Dissolve sugar in water, add cream and boil without stirring until a soft ball is formed when tried in cold water. Remove from fire, let stand till luke warm, then beat to a cream. Melt the cream by standing in boiling water, stirring constantly. Then add fruit, nuts and vanilla. Pour on buttered plates and cut like fudge, or knead and mold into wafers.

MRS. L. G. MATHEWS,
Detroit.

Fortune Cakes for New Year.

Each of these little cakes must contain in addition to the other ingredients one of the following, all of which may be obtained in either sterling, or plated silver for a trifling sum each: ring, thimble, heart, dime, horseshoe, etc. Each should be wrapped in paraffin paper and floured before being dropped into the dough or pressed into the center of each cake just before it is baked. The cakes themselves are made by creaming together one-half cup butter with a cup powdered sugar, adding the well-beaten yolks of eight eggs, one-half cup milk and six ounces flour, with which has been sifted one ounce cornstarch and a heaping teaspoon baking powder. Flavor with a teaspoon lemon juice and beat hard until very smooth, then bake in very small patty pans, putting a charm in the center of each. When cold, ice all over with icing made by boiling one cup granulated sugar with one-half cup water until it strings, then pour it while hot over the stiffly whipped whites of two eggs, beating all the time. Divide this icing into four parts. Color one part pink with beet juice; one with chocolate, melting about a tablespoon and mixing it with the icing. One yellow with grated orange peel, and leave the fourth white. After the icing has hardened, with white icing put on the colored cakes the calendar year, using melted chocolate to mark this on the white cakes. Of course, as the charms are not visible the cakes are selected at random, and whatever is found in one signified the particular person's fortune for the coming year.

BLANCHE SCHAEFER,
Detroit.

Snow Ice Cream.

Beat together in a mixing bowl one egg and two-thirds cup sugar. Add one cup rich sweet cream, whip up well and flavor, to taste, with vanilla or lemon. Then whip into the mixture enough clean dry snow to make thick as frozen ice cream. This should be made in a cool place.

MRS. W. H. DOCKING,
Pinckney, Mich.

Iced Plum Pudding.

One pint cream, one and one-half heaping tablespoons gelatine, two tablespoons powdered sugar, one tablespoon brandy (or vanilla), one-quarter cup grated pineapple, one-quarter cup candied cherries, one-quarter cup Sultana raisins, four chopped figs, eight chopped dates. Whip cream until stiff, add sugar and brandy (or vanilla). Put in gelatine (already soaked in cold water). Add chopped fruit. Wet a square mold with cold water and turn mixture into it, stirring occasionally as it is setting so fruit will be evenly distributed. When cold and firm, turn on platter and serve in slices, like brick ice cream.

MRS. E. G. FRAZER,
Flint, Mich.

FIVE MORE PRIZES OFFERED.

This week five more prizes are offered—$1 for each of the five best recipes received not later than Wednesday, December 29.

Write on one side of the paper only, giving name and address plainly.

Address all communications in the Recipe Contest to Household Editor, Detroit Free Press.

Recipes From Free Press Readers.

Wedding (or Bride) Cake.

Four cups butter, 4 cups sugar, 10 eggs, 4 pints flour, 5 cups currants, washed, dried and picked; 3 cups sultana raisins, 3 cups citron, ½ cup candied lemon peel, 2 cups almonds, blanched and cut in shreds, ½ pint brandy, 2 teaspoons each nutmeg, mace and cinnamon, tablespoon each cloves and allspice. Prepare all these ingredients in following manner: Place butter and sugar in large bowl; break eggs into quart measure or pitcher; cover small wafer with clean sheet of paper; on it lay sifted flour, fruit, citron and lemon peel cut into shreds, the almonds and spices, with brandy measured at hand; also get ready large cake tin by papering it inside with white paper and outside and bottom with 4 or 5 thicknesses of coarse wrapping paper, which can be tied on. Having thus prepared everything, and banked up fire at last, with addition from time to time of a shovel of coal, by which means you will not reduce over heat (if cook stove is used) proceed to beat to very light cream the butter and sugar, adding eggs two at a time, beating a little after each addition, until all are used; then put in contents of waiter all at once, with brandy; mix very thoroughly and smooth, put into prepared cake-tin, smooth over the top, put plenty of paper on to protect it; bake 8 hours, keeping oven steadily up to clear, moderate heat; watch carefully and you will produce a cake worthy of the occasion; remove from oven very carefully, and suffer it to stay on tin until quite cold; next day ice it with thin coat of white icing, both top and sides; place in cool oven to dry the icing. Now spread a second coat of icing, which will prevent any crumbs or fruit being mixed up with the icing when you are icing to finish; now with broad knife proceed, when first coat is dry, to ice sides, then pour icing on center of cake, in quantity sufficient to reach the edges when stop.

BEATRICE E. PRATT,
Detroit.

Christmas Plum Pudding.

Take ¾ pound flour, 2 ounces baking powder, 2 ounces of bread crumbs, ½ pound suet, 2 pounds raisins, 1 pound currants, 10 ounces sugar, 2 pounds almonds, 1 pound mixed candied peel, salt and spice to taste. Mix well together, and add 6 eggs well beaten, and ¾ pint milk. Divide in two, and boil 3 hours.

MRS. W. GLEWS,
River Rouge, Mich.

Hickory Nut Bread.

Four cups flour, 4 teaspoons baking powder, ½ cup sugar, 1 level teaspoon salt, sift all together. Beat 2 eggs light, 1 cup milk, 2 large tablespoons butter and lard mixed, 1 cup hickory nuts chopped (other nuts may be used also). Put into greased tins and let rise. Bake 1 hour in moderate oven.

MRS. J. W. PARSONS,
Detroit.

Fruit Pudding.

Take 1 cup chopped suet, 1 teaspoon mixed ground spices, cup molasses, 1 cup sweet milk, 1½ teaspoons salt, 1 teaspoon soda with 3 cups flour. Chop 1 cup raisins, 1 cup dates, ½ cup figs, break into pieces, ½ cup walnut meats, put these into dry flour. Turn flour and fruit into the first mixture. Turn into well greased perfectly tight baking powder cans; fill can two-thirds full, cover and steam 3 hours. Serve with hard sauce.

MISS G. J. ECKERT,
Detroit.

Pop Corn Balls.

Pop corn, pick over and discard the hard kernels. Put 2 cups sugar, ½ cup Karo corn syrup, 1-3 teaspoon salt and 1½ cups water into sauce pan. Allow it to boil until mixture becomes brittle when tried in cold water. Add 1 teaspoon vinegar and 1 tablespoon vanilla. Pour over corn gradually, stirring constantly that the kernels may be well coated. Dip the hands in water and form the pop corn into balls using as little pressure as possible.

MRS. J. S. BATES,
Detroit.

Goose Stuffing.

Take 4 apples peeled and cored, 4 onions and 4 leaves of sage and 4 of thyme. Boil them with sufficient water to cover them; when done, put them through a sieve removing the sage and thyme. Then add enough pulp of mealy potatoes to cause the stuffing to be sufficiently dry, with out sticking to the hand. Add pepper and salt and stuff the bird.

ADA HEMMELEIN, Detroit.

Oatmeal Bread.

Take 1 cup yeast, 1 cup cooked oatmeal, 1 tablespoon molasses, 1 tablespoon shortening. Add enough wheat flour to knead, but not make too stiff. Let rise till light, put into pan, let rise again, and bake 45 minutes in a moderately hot oven.

MRS. H. H. MANS,
Fenton, Mich.

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Detroit Creamery
Holiday Specials

So much depends upon the dessert; it should be the "finishing touch" to an enjoyable feast. Every hostess will appreciate the importance of this suggestion.

Our new Ice Cream maker, from New York, realizes the responsibility we assume in catering to holiday business and he has prepared the most delicious "specials" that expert skill and best materials can produce.

HOW TO ORDER—Please let us have your order soon as possible. Telephone orders to be delivered Saturday (Christmas) will be taken until 10 o'clock the night before. We will also appreciate it if orders for Ice Cream to be delivered SUNDAY are received Friday, so that our order clerks may have the opportunity of enjoying Christmas dinner at home.

In ordering a "special" from this list kindly give the NUMBER of same to avoid any misunderstanding.

Main 5140 Main 5140

Special No. 1
Chateau Bryant, a delicious pudding, consisting of French Bisque with Fruit, Maraschino Cream and French Lemon Fruit Ice. Quart brick 75c

Special No. 2
Andalouse pudding made of French Apricot Cream, French Vanilla and French Bisque with Fruit. Per quart 75c

Special No. 3
Nesselrode Pudding, a delicious combination of the purest and richest ingredients. A famous New York chef's recipe. Per quart 75c

Special No. 4
Our special French Ice Cream in three layer bricks—French Pineapple, French Strawberry and French Peach. Per quart 60c

Special No. 5
Three layer brick of Black Walnut Cream, Maple Cream and Raspberry Ice—a most delicious combination. Per quart 50c

Special No. 6
Three layer brick of Cherry Mousse, Pineapple Cream and Peach Cream, a dessert that never fails to please. Per quart 50c

MOUSSES
50 cts. per Quart
Cherry, Pineapple, Orange, Raspberry, Strawberry, Maple

Velvet Brand Ice Cream

PLAIN CREAMS
35 cts. per Quart
Vanilla, Strawberry, Chocolate, Peach, Pineapple, Apricot, Orange, Pistachio, Banana, Grape, Maple, Raspberry, Cherry, Caramel, Lemon

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35 cts. per Quart
Strawberry, Pineapple, Lemon, Apricot, Pistachio, Rose, Raspberry, Peach, Orange, Cherry, Banana, Grape, Mint

Any Three Flavors of Plain Ice Cream and Water Ices In Quart Bricks
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Per Quart

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$1.20 Per Doz.
65c Half Dozen
No orders taken for less than one-half dozen.

PUDDINGS
50 cts. per Quart Brick
London Pudding, Roman Pudding, Pineapple Pudding, Orange Pudding, Fruit Pudding, Tutti Frutti Pudding

NUT CREAMS
50 cts. per Quart
English Walnut, Black Walnut, Hazelnut, Pecan, Pistachio, Peanut, Almond, Hickory Nut

FRENCH PUDDINGS
75 cts. per Puart
Femme Blanche, Andalouse, Fedora, Jeanne D'Arc, Chateau Bryant, Nesselrode, Frozen Egg Nogg, English Plum Pudding

FRENCH CREAMS
60 cts. per Quart Brick
French Vanilla, French Strawberry, French Pineapple, French Peach, French Raspberry, French Cherry

Detroit Creamery

Main 5140

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F. P. Byrne . . . . . Vice-President
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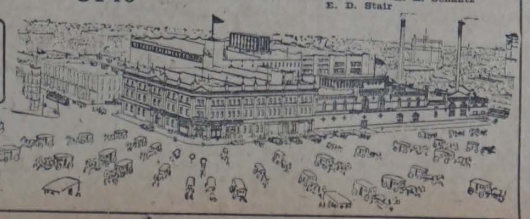

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MISS G. ALLEN, 1239 Fifteenth, is invited to witness a performance of "Passing Show of 1915" at the Garrick theater next week. Order for tickets will be mailed.

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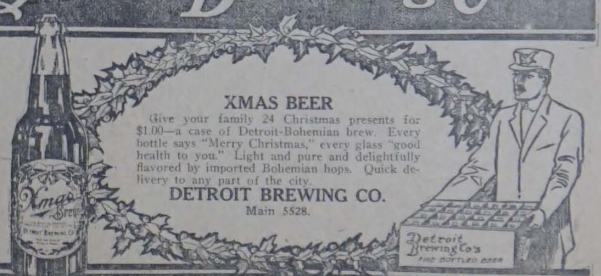

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