



KITCHEN ECONOMIES

FIVE WAYS TO MAKE DELICIOUS UNFROZEN CREAMS.

Before the ice cream freezer is brought to the fore, try some of these rich creams which have the same flavor although not quite the same stiff consistency of the frozen creams. These can be made more easily with less time and cost than the rather expensive ingredients. They really total less than the frozen desserts, because they do not require as much ice nor take as much time in preparation.

Thick Almond Cream.

2 cupsfuls of heavy sweet cream.
1-2 cupfuls of chopped sweet almonds.
1-2 cupfuls of grape juice.
1 teaspoonful of lemon juice.
Sugar.

Add the chopped almonds to the cream. With an egg-beater whip in the other ingredients and pour into sherbet glasses. All the ingredients should be thoroughly chilled before use and kept chilled to the moment of serving.

Orange Cream.

1-2 tablespoonsful of gelatine.
1-4 cupfuls of cold water.
1 cupful of boiling water.
1 cupful of sugar.
1 cupful of orange juice with pulp.
2 cupfuls of heavy cream.
3-4 cupfuls of lemon juice.
Whites of 3 eggs.

Soften the gelatine in cold water, then dissolve in boiling water. Mix with the sugar, lemon and orange juice and place on ice. When thick, but before getting solid, add the beaten whites of eggs and the beaten cream. Pour in a mold which has first been coated with cold water and set on ice to chill. Garnish with half-slices of orange.

Coffee Cream.

2 cupfuls of milk.
1-2 cupfuls of strong black coffee.
4 eggs.

4 tabl-spoonfuls of sugar.
Heat the milk and then add the beaten yolks of eggs and sugar, stirring until thick. Do not boil. Finally add the coffee. Pour into individual sherbet cups and set on ice to chill.

Strawberry Cream.

2 cupfuls of strawberries.
2 cupfuls of sugar.
2 cupfuls of water.
2 lemons.

1 tablespoonful of gelatine.

Soften the gelatine in a little cold water, then dissolve in one cupful of hot water. Add the mashed berries, sugar and finally the juice of the lemons and place on ice to set.

Cream Chocolate Pudding.

2 cupfuls of hot milk.
1-4 cupfuls of sugar.
2 egg whites.
4 tablespoonsfuls of cornstarch.
1-4 teaspoonfuls of cinnamon.
1-4 teaspoonful of salt.
2 squares of melted unsweetened chocolate.

Mix together the cornstarch, salt, cinnamon and sugar, and add slowly to the scalded milk. Cook in a double boiler until thick, stirring constantly. When not to the chocolate add the squares of chocolate and cook for 15 minutes more. Add the stiffly beaten egg whites and pour into individual cups. Set on ice to chill. Served topped with a spoonful of whipped cream or a few broken walnut meats.

South Bend Markets

HAY, STRAW AND FEED.

(Corrected Daily by W. W. Burrell, Star Mills, Hydraulic Av.)

SHELL CORN—Paying \$1.00.

OATS—\$1.25.

WHEAT—\$2.75 hundred.

MIDDLEDGES—Selling \$3.25 hundred.

CHOPPED FEED—Selling \$3.00 per cwt.

SCRATCH FEED—Selling \$1.50 per cwt.

GRINDINGS—Se bushel.

WHEAT—Paying \$2.75.

RYE—Paying \$1.75 bushel.

SEEDS.

(Corrected Daily by Warner Bros. Seed Store, 228 N. Michigan St.)

COW PEAS—\$3.50 bushel.

HEAVY CLOVER—\$3.50.

RED CLOVER—\$3.50.

WHEAT—\$2.50 to \$4.00.

ALSYKE CLOVER—Selling \$3.

WINTER OR HAIRY BETCH—\$27.00 per bushel.

BLUE GRASS—\$5.00.

WHITE CLOVER—\$25.00.

WHITE CLOVER—\$45.00.

SWEET WHITE CLOVER—\$35.

YARROW—\$10.00.

TIMOTHY—ALSYKE, mixed—\$10 bu.

RAPE SEED (Dwarf Essex)—\$8.00 bu.

LAWN GRASS—\$20.

SOJA BEANS (1 to San)—\$10 bu.

BARLEY—\$2.25 bushel.

SEED CORN—\$4.50 bushel.

eggs, paying 42c dozen, selling 48c dozen.

FRUITS AND VEGETABLES—Fruits, California naval oranges, 60c per dozen; selling 58c; new cabbage, selling 10c per head.

POULTRY AND MEATS.

(Corrected Daily by Jimmies' Market, 128 N. Main St.)

BEEF Roast, 30c/bushel; boiling, 20c;

round steak, 40c; sirloin, 60c; porter house, 70c.

PORK LOIN—35c.

LARD—30c.

CHICKENS—Dressed, 50c.

HIDES AND TALLOW.

(Corrected Today by W. W. Pippman, 210 N. Main St.)

HIDES—15c-20c; calfskins, 30c/bushel.

PUTTY—15c-20c; EGGS—Canner butter, paying 68c pound, selling 72c pound.

PRODUCE MARKET.

(Corrected Daily by the Brotherhood Growers, 228 N. Main St.)

HEAVY FAT STEERS—Fair to good, 10c/lb.; prime, 12c/lb.

HOGS—130 to 150 lbs., 14c; 150 to 175 lbs., 14c/lb.; 175 to 200 lbs., 15c; 200 up to 225 lbs., 16c/lb.

ALSFALFA—\$27.00 bushel low, 20c/bushel; beeswax, 25c/bushel.

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THE MARKET PAGE

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Whole Pork Shoulder 21c

Link Pork Sausage 20c

Frankforts, large or small 18c

3 10c Loaves of Bread 25c

Veal Shoulder Roast 22c

Veal for Stewing 20c

Fancy Long Horn Cheese 34c

Brick Cheese 30c

Limburger Cheese 30c; in glass jars 30c

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Best Grades Nut Oleo 30c

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Fresh Beef Hearts, pound 12½c

Fresh Picnic Hams, lb. 22c

Pork Loin Roast, lb. 29c

Pork Chops, small and lean, pound 32c

Small Pork Link Sausage, pound 25c