



DESSERTS

SO MUCH pleasure and satisfaction are derived from a good meal tastefully prepared and attractively served that we should never omit that priceless ingredient: interest in cooking and serving. Of all the arts known to mankind none is so universally and so genuinely appreciated as the art of cooking. And a good dinner should be topped off with a good dessert. A number of excellent recipes for desserts have been selected for the readers *The Young Citizen Pantry*.

Rice Pudding

Needed ingredients: one teacupful of rice; 3 tablespoonfuls of butter; 5 tablespoonfuls of sugar; one quart of cream or evaporated milk; one glass of wine; 5 eggs; one teaspoonful of ground nutmeg; salt; one-fourth of a pound of raisins; one-fourth of a pound of dried currants; one-fourth of a pound of citron cut in strips.

Wash the rice and boil it in two teacupfuls of water;

then add, while the rice is hot, butter, sugar, eggs well beaten, nutmeg, a little salt, one glass of wine, raisins, currants, citron, and cream or condensed milk. Mix well. Then pour into a buttered dish and bake an hour in a moderate oven.

Ice Cream

Ingredients: one quart of milk or condensed milk diluted; 2 tablespoonfuls of cornstarch; 2 cups of sugar; vanilla flavoring to taste.

Put the milk on to boil, dissolve the cornstarch in two tablespoonfuls of cold milk, and stir it into the boiling milk. Cook five minutes, strain, add sugar, flavor to taste. When perfectly cold, freeze in an ice cream freezer. This is an excellent recipe that never fails.

Caramel Custard

Needed: One quart of milk (fresh or diluted condensed milk), the yolks of 2 eggs, one cupful of white sugar, 2 tablespoonfuls of corn starch, one-half large

cupful of caramel. Serve cold, with whipped cream.

To make the caramel: Take two cupfuls of white sugar and one-half of a cupful of water. Put it on a hot fire in a frying-pan, and stir constantly until it burns a dark brown color and becomes liquid. Remove from the fire and add one-half large cupful of boiling water. Set away when cool in a jar for use. This will keep for weeks.

Lemon Pie

Needed: one lemon, grated; one and one-half tablespoonfuls of cornstarch; three-fourths of a cupful of sugar; butter the size of an egg; one cupful of hot water; the yolks of 2 eggs.

Cook in a double boiler. Let it cool a little, and put in the egg yolks last, after the other ingredients are well cooked. To prepare the lemon, grate off the outside, taking care to get only the yellow (the white is bitter), and then squeeze out

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FAITHFUL KEEPER

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Juana and the boys lived. His feet were sore and bleeding, and he was very, very dusty and thirsty. His eyes had "a pleading look" as Juana's mother truly said.

"He shall never go away again," said Juana's father. The boys cheered, and as for little Juana, never before in her life had she been so happy.

Keeper was delighted to see everyone again, especially little Juana. Back and forth he wagged his old tail, and lifted up one of his poor sore paws, and licked Juana's hand to show how pleased he was.

Juana and Keeper were greater friends than ever after that, and even the neighbors, when they heard the story of the dog's devotion and faithfulness, said, "We won't complain about him any more!"

And so little Juana and the boys again had their friend and companion, faithful Keeper.

SOME QUESTIONS

1. Do you like dog stories?
2. Did you like this one? Why?
3. Do you think Keeper was really a dangerous animal?

FAITH

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repeated words of Jesus in which He said, "For verily I say unto you, If ye have faith as a grain of mustard seed, ye shall say unto this mountain, Remove hence to yonder place; and it shall remove: and nothing shall be impossible unto you."

Saint Luke quotes Jesus as saying, "If ye had faith as a grain of mustard seed, ye might say unto this sycamine tree, Be thou plucked up by the root, and he thou planted in the sea; and it should obey you."

Let us remember that without faith, we can do nothing; that with faith, all things are possible.

FAITH

Say not the struggle naught availeth,

Say not that labor is in vain;

Say not the enemy ne'er faileth,

And as things are they must remain.

For while the tired waves, vainly breaking,

Seem here not e'en an inch to gain,

Far back, through creeks and inlets making,

Comes silent, flooding in, the main.

And not by eastern windows only,

When daylight comes, comes in the light,

KITTY KAT

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2. What did Dolores do when she was called?

3. Was that the right way to do? Why not?

4. What sound did Dolores hear?

5. What did she do?

6. What did she see?

7. What did Kitty Kat do at first?

8. What did Kitty Kat seem to think of the sounds made by the keys?

9. Where did he sit?

10. Then what happened?

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the juice. Bake the pie crust first, and then add the lemon filling. Keep the whites of the eggs for the meringue.

Whip up the whites stiff, add a little pulverized sugar, and then spread it on top of the pie. Put in the oven for a few minutes.

Pie Crust

Use three cupfuls of flour (sifted) to which has been added two teaspoonfuls of baking powder, one teaspoonful of salt, two cupfuls of lard, and one cupful of water. Roll to the proper thickness and bake quickly.

In front, the sun climbs slow, how slowly,
But westward, look, the land is bright.

—Selected.