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**HOUSEHOLD**

**Doughnut Recipes.**

**ROLLING AND CUTTING.**

Doughnut doughs should be as soft as can be handled and little or no additional flour worked in on the board, as this will make them solid and dry.

Sprinkle a thin layer of flour over the board, roll the pin through it and then take a small portion of the dough, toss it over and over with a knife so as to cover it with a thin layer of flour, then pat it out gently with the rolling pin. Do not press, causing dough to stick to the board. After rolling the dough should be half as thick as the cooked doughnut is to be.

For round "nuts," dip the cutter in flour and press firmly into the dough, turning it around before lifting it. This loosens cutter and dough. As fast as cut, put them on small floured board or shallow pans that can easily be carried to the stove. If many are taken to the fire at once they become soft and lose shape when lifted and dropped into the pot.

Draw the scraps of dough left on the board together; place a spoonful of the softer mixture from the bowl in the center; fold the other around it; pat and roll as before.

To avoid unnecessary handling, roll into a square or oblong shape what is left of the dough and cut in strips and twist. Each strip should be three-fourths of an inch thick and six inches long. Twist the ends in opposite directions; double and pinch the ends together. Our great-grandmothers made their doughnuts in this fashion, as the cutter was not known then. The cutter which has a hole in the center and is generally used is the best, since the dough ring is easy to handle in frying and cooks in the center as well as the outside.

**RAISED DOUGHNUTS.**

Pour one cup scalded milk over one tablespoonful of butter and one-quarter cup of sugar. When cool add one-half yeast cake, or a whole one, softened in a spoonful of water. Then stir into the liquid one pint of bread flour, beating well. Cover the bowl and set it in a pan of warm water and keep at uniform temperature till light and foamy.

Add one beaten egg and one-half cup of sugar with which has been mixed one-half teaspoonful of spice. About one pint more of bread flour, or enough to knead, must then be worked in.

Knead till smooth; place the dough in a bowl, cover and set in warm water again till it becomes double in bulk. Turn out on a floured board; roll out, without kneading; cut into strips, twist, put them on a slightly floured board, cover with a towel and leave in a warm place for an hour or more.

Next proceed to fry, putting the upper side of the twist downward in the fat.

This recipe will make from two to three dozen doughnuts. By using warm water and so keeping the dough at an even

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temperature, raised doughnuts can be made in a forenoon, or in a few hours by using the whole yeast cake.

Mix the sponge early in the morning and fry the doughnuts in the early afternoon. If mixed overnight, less yeast will be needed and a fourth of a cake will suffice.

Common bread dough thoroughly risen, can be cut in small portions or dropped from the spoon in hot fat and fried brown. These doughnuts should be eaten with maple syrup, and are especially good in the spring of the year when maple syrup is being made and is fresh.

**DOUGHNUTS.**

Here is a recipe for doughnuts, which I think is fine. Have never had a failure since I started using it, and have used it for five years at least: One cup sugar, one cup milk, two tablespoons cream, two eggs beaten very light, pinch of salt, one teaspoon ground nutmeg, two rounding teaspoons baking powder. Add enough flour to make a very soft dough; about three cups. Roll out, cut and fry in reasonably hot fat. Roll in powdered sugar or not, as you please. They will be fine if you do not get the dough too stiff, as many do.

**COCOA DOUGHNUTS.**

One egg, three-fourth cupful sugar, one half cupful sweet milk, one-fourth spoonful salt, one-fourth teaspoonful extract cinnamon, two cupfuls flour, two teaspoonfuls baking powder, one-fourth cupful cocoa. Add a little more flour if needed.

A very satisfactory doughnut is made by sifting one-half teaspoon of soda and two teaspoons of baking powder with one quart flour and combining this with one large or two small eggs, one cup sugar, one cup thick sour milk and one tablespoon of cream. One teaspoon of salt and one-half teaspoon of blended cinnamon and nutmeg will give flavor.

**CRULLERS.**

Crullers made according to the following directions are very delicious, and are about as wholesome as ordinary bread.

3 pints of sifted flour, 1 teaspoonful (scant) of salt, 2 teacups of buttermilk; 1 teacup (heaping) of sugar; 1 tablespoon

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(scant) of lard; 1 teaspoonful of baking soda; Sprinkle the salt over the flour, rub the lard well into the flour, and stir in the sugar. Dissolve the soda in a tablespoonful of boiling water, and stir it thoroughly into the buttermilk. Now mix the whole into a stiff dough, roll out a little less than 1/2 an inch thick, cut in any desired shape, and fry in boiling lard to a light brown.

**Beheadings.**

- Behead what falls in winter and leave the present time.
- Behead a boy's toy and leave everything.
- Behead that which is sowed and leave a cereal.
- Behead the entire and leave a tear.
- Behead a testament and leave not well.
- Behead a part of a window and leave a Scotch maiden.
- Behead a piece of furniture and leave an exclamation of pain.
- Behead a low seat and leave a carpenter's necessity.
- Behead a hurt and leave a part of the human body.
- Answers.—S-now, h-all, b-oot, w-hole, w-all, c-lass, c-ouch, s-tool, b-arm.

**Secrets That Have Traveled Around the world.**

The following national secrets that have become world property are described in Farm and Fireside, the national farm paper published in Springfield, Ohio:

"There was a time when the Turkish Government imposed the death penalty on persons caught trying to smuggle out of the empire the best breeds of Angora goats. In 1881 a Californian, Doctor Bailey bought four goats in Turkey, carried them on mules, camels and in a closed carriage for some hundreds of miles, sheared off their luxuriant wool, rolled them in coal dust to make them look common and disreputable, and escaped with the Sultan's goats and a whole skin. The descendants of these goats are found on ranches in the West and Southwest, crossed with Angoras from South Africa and other parts of the world.

"Once the government of China and Japan guarded with similar jealousy the exportation of the tea plant. Someone escaped with some seed or cuttings, however, some forty years ago, and the original plantation of smuggled tea plants is still flourishing in South Carolina.

"Fifty years ago Brazil was engaged in an effort to keep the rubber tree in confinement in that empire. The seed was smuggled to Ceylon, however, and for half a century East Indian planters have been perfecting the rubber tree until now the best plantations are here rather than in Brazil, and the Brazilians who want the best varieties send to Ceylon, Java, and other Asiatic countries for their trees for planting.

The Sultan lost his goat, the Mandarins their tea, and the Dutch their rubber trees—and in return Brazil has given the Asiatics the plague of the water hyacinth, and the Mongolians have sent us the San Jose Scale, the gypsy moth, and several other pests.

"There are at least two sides to the matter of free exchange, but it is one of the most fascinating subjects connected with agriculture."

Gavea hears that the Crown Prince is no longer at Verdun, but that Field Marshals Von Hialerburg and Von Mackensen have arrived at headquarters.