

FRUIT JUICES . . .

Pear Cobbler

(using bottled orange juice)

1 quart jar of pears (or 1½ lb. of cooked pears)	¼ cup of brown sugar
½ cup of orange juice	1 tablespoon of cornflour
	¼ teaspoon of salt

Dumpling Mixture

1 tablespoon of sugar	½ cup of milk
1 cup of flour	2 teaspoons of baking powder
2 tablespoons of butter	½ teaspoon of salt

(6 servings)

Drain the pears and reserve 2/3 cup of the juice. Put the pears cut side up in a shallow baking dish (about 10in. x 6in.). Combine the fruit juices, brown sugar, cornflour, and salt and pour them over the pears. Place in a hot oven (425 degrees F.) for 5 minutes. Make a soft scone dough with the sugar, flour, baking powder, salt, butter, and milk. Drop 6 spoons of the dough on top of the pears and bake at 425 degrees F. for 15 to 20 minutes or until the dumplings are browned. Serve warm with whipped cream.

Savoury Dishes

Fish and Tomato Stew

1½ cups of peeled, sliced potatoes	1 pint of tomato juice
½ cup of peeled, sliced onions	1 cup of water
4 tablespoons of dripping	1 teaspoon of salt
2 tablespoons of chopped green pepper (optional)	½ teaspoon of pepper
	1 teaspoon of thyme
	½ lb. of cooked, flaked fish

(4 servings)

Fry the onions and potatoes in shallow fat until lightly browned. Add all the ingredients but the fish flakes and cook until the potatoes are tender. Add the flaked fish and simmer for a further 5 minutes. Thicken if desired.

Jellied Salmon Mould

2 tablespoons of gelatine	2 tablespoons of lemon juice
½ cup of cold water	1 8oz. tin of salmon
¼ teaspoon of salt	1 tablespoon of chopped onion
¼ teaspoon of pepper	½ cup of chopped celery
¼ teaspoon of Wor- cestershire sauce	2 hard boiled eggs
1 pint bottle of tomato juice	

(6 to 8 servings)

Soften the gelatine in the cold water. Add the salt, pepper, and Worcestershire sauce to the tomato juice. Bring to the boil, add the lemon juice and softened gelatine, and stir until the gelatine is dissolved. Chill the mixture until it is slightly thickened. Flake the salmon, mix with the onion, celery, and chopped eggs, and fold the mixture into the thickened gelatine. Rinse a mould in cold water and pour in the gelatine mixture. Chill until firm. To serve remove from the mould and serve with lettuce leaves.

A "New Look" for an Old Fire-place



[Sparrow

VERY often in older homes there are in the bedrooms, and for that matter in other rooms, fire-places which have little if any use. The illustration above shows how one such fire-place (shown in its original form below) has been given a "new look".

To achieve this a piece of pegboard has been cut to fit in to one of the grooves on the wooden surround of the fire-place and then tacked on to the surround in each corner. The tacks give adequate firmness, yet are very simple to attach or to remove should the fire-place be needed.

If desired the pegboard can be painted to tone in with the colour scheme of the room. The most satisfactory paint to use is one with an oil base and for best results it is wise first to coat the board with a paint sealer.

Hooks of various shapes and sizes made specially for pegboard are now available on the market. These are sufficiently strong to support various decorative objects, for example, the pot plant shown in the illustration above. With this transformation an old fire-place can become a major part of the decorative scheme of a room.

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