CHAFING-DISH COOKERY.

A Lecture that Even Bachelors Ought to be Interested In.

Mrs. Ewing's lecture Friday afternoon was devoted principally to the subject of chafing-dish cookery, but she also introduced some other subjects and gave an interesting lesson on how to cook veal steaks, pork steaks, scalloped oysters and the making of a salad from apples and nuts.

After showing the class the alcohol lamp, the stand, the pan for the water and the pan for the food, which articles combined mean the chafing dish, Mrs. Ewing said all those things which require but little cooking, such as cheese, welsh, shipped beef, all manner of eggs and eggs to be poached, are better cooked with the chafing dish. The difference between the cooking in a pot, for in the milk points. Be careful to stirred in every little detail if you wish to be successful, and always remember one true point, that it is not the heat that is essential but the heat that is necessary to the food that is being cooked. By knowing how to use the heat and what that is often taken away, one can have very appetizing dishes served with little or no expense, such as the steak tartare, which was one of the dishes prepared with the chafing dish. Mrs. Ewing estimates that a family of four persons can live economically—as well, in fact, as we now live—at the rate of a dollar and a half a week. In illustrating nothing of an infinite quality and strange to have your dishes serve to us in harmonies; for example, never serve celery with fish or small fish to those jellies and or see are better while the celery is always best with cheese, veal and sweetbreads and you will a variety and a difference in your meals and your season.

The first and one of the simplest preparations for the chafing dish was the Welsh rarebit. The success of failure in this one depends principally upon the quality of the cheese. When properly serve to serve it to tender and easily dissolves while eating—rich cream cheese; When it is stale, grate up fine and to each cup add a tablespoonful of butter and four tablespoonfuls of cream (some people use beer or ale), a little salt and red pepper, mix all together and put a dish over hot water. Keep the cheese moving, and when it is liquid and creamy add enough to thicken. Have ready a platter of dry toast, toasted, and pour the cheese over it. If we wonder a heat to heat the cheese a little it is somewhat improved, but it is always a tempting, tasty breakfast dish.

Mock terrapin—This was a delicious dish made from the odds and ends. First there were yolks of eggs which had been saved while making angel or other delicate cakes by stripping when the egg was first broken into a pan of hot water (boiling) many a cook will be glad to use this, then there might be a little dressing or turkey or veal—any or all of them finely minced, stirred with the eggs and if you have a little chicken broth use that also and stir all into a sauce made of two tablespoonfuls of flour, half as much butter or flour and cream enough to make a rich, smooth sauce, into this pour cream (maximum) or more flavor is desired add lemon juice to taste.

Creamed codfish and frizzled beef were the other chafing-dish preparations. The latter makes a fine company dish and is quite a relish for breakfast or supper at any time. Drop the thinly shaved beef into boiling butter and turn it about, cook quickly; when slightly shrunken and giving evidence of having been melted, dust in a little flour and let it slightly brown, then add water and milk in equal parts. The lecturer gave the blunder of several contained milks that are unsweetened and she rather prefers the condensed milk to the fresh milk with dried beef, believing that it improves the taste. It harmonizes so well with the smoked beef and of course when camping in the mountains it is more easily obtained.

The scalloped oysters made a very appetizing dish and one easily prepared. Mrs. Ewing informed the class that she learned how to prepare this dish many years ago on the "Western shore" of Maryland and in Maryland they know how to cook everything," especially oysters and terrapin. (Have ready a pint of bread crumbs prepared from bread three days old; season the crumbs with salt and pepper and moisten with melted butter; season highly because the crumbs flavor the oysters. Cover the bottom of a shallow dish lightly with the crumbs, then cover the crumbs with the oysters, filling each oyster by sticking the fork through the first layer of bread crumbs, and so on alternately until you have two layers of oysters and three of crumbs. The top layer of crumbs should be the thickest; brown in the oven. An egg of classic beauty is to be used in the bread of a shallow dish. Have it as large as you please, but only deep enough for two layers of oysters.

The attendance at all the lectures is quite large and increases a little every day. This afternoon when "Dainty Dishes" will be discussed, a larger attendance than ever is anticipated. It is the closing lecture of the month.

Monthly Weather Report.

The report of the Utah Weather Service for the month is as follows:

TEMPERATURE.

The mean temperature (22 southern was 69.8 degrees; highest monthly mean, 69.9 at St. George; lowest monthly mean, 56.8 at Bear Summit; maximum temperature, 94 at St. George; minimum 14 at Bear Summit; mean temperature, 54 at the 27th; monthly range of temperature for the Territory, 85 at St. George; least monthly range of temperature, 74 at Fillmore; least monthly range of temperature, 35 at Lehi. The average monthly range of temperature for the Territory was 49 degrees.

PRECIPITATION.

The average precipitation (21 stations) was 0.97 inches; greatest monthly amount received was 1.12 inches at Grantsville; least monthly amount was 0.01 inches at Milford; average number of days with 0.01 or more, 4; average number of days with 0.10 or more, 2; greatest amount in any one day, 0.50 inches at Salt Lake City on the 27th; greatest amount in any one day during the month, 0.50 inches at Salt Lake City on the 27th.

WEATHER.

The average number of clear days was 10; fair days, 7; cloudy days, 13; average number of days with 0.01 or more of rain or more of rain or snow, 3. Average number of days with 0.10 or more of rain or snow, 2. Average number of days with fog, 2; average number of days with haze, 11; prevailing direction of the wind, 8.

WIND.

The prevailing direction of the wind was southwest. The total wind movement at Salt Lake City was 6,389 miles; max. velocity, 56 miles per hour from the southwest on the 26th. The average hourly velocity was 8.8 miles per hour.

MISCELLANEOUS PHENOMENA.

Thunderstorm—Ogden, 18, 19; Richfield, 18; Salt Lake City, 21. Hail—Bonneville, 18; Ely, 21. Fog—Lehi, Logan, Ogden, Provo, Salt Lake City, 1; Ely, 2. Killing frost—Ely, 8th, 22nd, 27 to 29th, 29th; Kanab, 29th. Lightning—Logan, 18th, 27th.

J. H. SMITH,
Observer Weather Bureau, Pilot.

Stole Wheat by Night.

The granary belonging to Mr. J. B. Milner, near Centerville, Weber county, was entered by some person or persons on Saturday night last, and a load of wheat stolen. There was no one living in the house at the time of the theft. The wheat was taken to a neighboring house by a team in close to the house. No arrests had been made at the time your correspondent left.

D.

Writ of Mandamus.

The writ of mandamus issued against Territorial Secretary C. C. Richards, at the instance of Hayden McCullough, was returned on Saturday, and the 24th inst.

Chas. W. Stayner,

LAWYER,

McCornick-Richards Building.
First South Street, Salt Lake City

ESTATES.

Heirs and others having an estate to settle should consult Chas. W. Stayner. He has had an experience of over twenty-five years as attorney for estates. Wills drafted and estates settled. Office McCornick-Richards Building, Salt Lake City.

LAND CASES.

Persons having land contracts, or whose patents are delayed, should consult Chas. W. Stayner. He has just returned from Washington, where he has been conducting a successful practice in the General Land Office, Congressional work attended to. Office McCornick-Richards Building, Salt Lake City.

Correspondence solicited. Send stamped envelope for reply.

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At that time they gave two weeks free services and all medicines, not one penny was charged or received under any pretext or circumstances.

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Office hours 9 to 12 a. m., 2 to 5 p. m., 7 to 8 p. m. Sunday accommodation only to 10 to 12 m.

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