

ong  
the  
and  
pots  
with  
soil  
t it  
soil  
ous  
  
are  
, it  
all  
on-  
  
ake  
uth  
of  
ay:  
  
ea  
cor-  
  
can  
lfty  
ates  
asy  
om-  
ctly  
  
ring  
: in  
lub  
iza-  
ship  
ner-  
  
l of  
  
wa-  
  
an  
rth-  
  
over  
  
ree  
to  
  
tea  
to  
  
ap."  
uce  
de-  
re-  
ree  
  
nis-  
hot  
im-  
of  
rth-  
pots  
the  
  
ids,  
the  
fell-  
an  
and  
fec-

# Nancy Page

*Blackberry Cobbler Is What Peter Wants*

BY FLORENCE LA GANKE.

Who said blackberry cobbler? Who else would it be but Peter? He brought home a quart box of big, luscious berries and asked Nancy whether she thought the maid could make an old-time cobbler. She assured him that she could and would.

Nancy went out to the kitchen and gave directions. The berries were placed in a colander and a slow stream of cold water was played over them. They were lightly lifted so that the water could get at all sides and wash away any bits of stem or leaf. Then they were sweetened. One cup of sugar was used for the quart of berries. They were set away while the crust was mixed. Half the berries were used in the cobbler.



For the crust Nancy had Olga sift, measure and resift one cup flour. Into the flour was put one level teaspoon baking powder, one-quarter teaspoon salt. One-quarter cup sugar was creamed with two tablespoons butter. To this was added one egg slightly beaten and one-half cup milk. Then the flour mixture was added. When this was well stirred together it was ready to go over the fruit.

The berries were placed in the bottom of a baking dish, a glass one is good. The batter was poured over them and the dish set in a moderately hot oven—75 degrees F—for one-half hour. At serving time whipped cream or smooth cream is served with the dessert.

(Copyright, 1928.)

There is more to a meal than the food. Setting the table correctly is a large part of it. Write to Nancy Page, care of this paper, sending a stamped, self-addressed envelope, and asking for her leaflet on "Table Etiquette."