

## Household Hints.

**RHUBARB JELLY.**—Take rhubarb stalks, wipe clean, peel and cut into inch pieces. To each pound of fruit add three-quarters of a pound of white sugar, put it on and boil until the juice is well drawn. Strain into preserving kettle, boil quickly until it clings to the spoon; skim well and put in mould or jelly glasses. Use no water.

**HAM TOAST.**—Slices of toasted bread with the crust cut off, two eggs, two tablespoonfuls of butter, some cold ham or tongue grated. Put the yolks and whites, well beaten, into a stew-pan, with the butter; stir them two minutes over the fire, spread them over the toast and lay over them a sufficient quantity of cold ham or tongue.

**POTATO SOUP.**—A quarter of a pound of butter, three large onions peeled and sliced small; stew in a stew-pan until brown; stir frequently. When ready have peeled three or four dozen of medium size white potatoes and slice them into the stew-pan with the onions and butter. Pour sufficient boiling water over for the amount of soup desired. Let them boil for two hours and then strain through a sieve in a soup tureen. Season with salt and pepper.

**HAVANA SOUP.**—Grate one coconut and simmer it in one quart of veal stock for half an hour. (Veal stock is made by simmering two pounds of veal bones in two quarts of cold water until reduced one-half, then strained.) Strain the stock to remove the coconut and add to the liquor one pint of cream. Heat again, and when boiling add one heaping tablespoon corn starch mixed smoothly with one tablespoon of hot butter. Season with salt and white pepper. Beat the yolks of two eggs, add one cup of broth, pour in to the tureen, turn in the boiling broth and mix well. Serve with boiled rice.

**TO COOK A YOUNG CHICKEN.**—Scalding water is too hot for young chickens. Put in a pint of cold water to a half a gallon of hot. When scalded, pick the chicken clean, taking off all the pin feathers. Put it in a pan of cold water and wash off what feathers remain; then hold it over the flames and scorch off the hairs. When ready to fry, put in the pan two spoonfuls of lard and one spoonful of butter. When hot have the chicken cut up and well drained; salt and pepper and roll the pieces in flour, and brown them well on both sides, being careful not to burn them. Cover tightly, and place on the back of the stove, with a little water to steam a few minutes. Have ready one pint of cream or milk, in which one spoonful of flour has been smoothly mixed. Take out the chicken and put the pan over the fire. Stir in the milk, and flour, and this makes good gravy.

**TO COOK RHUBARB.**—The abundance of rhubarb now in market, calls fresh attention to the value of this herb, both as a pie plant and for stewing, as well as for rhubarb wine. The best way of cooking rhubarb is to wash the stalks, cut them in small pieces without peeling them and throw them in an earthen pipkin with about two tablespoonfuls of water to every bunch of rhubarb. Let them cook slowly in the pipkin after also adding about a cup of sugar to a bunch of rhubarb. The sugar will draw the juice out of the rhubarb, and when this is accomplished the pot should be pulled forward gradually and the rhubarb stewed till tender. Taste of it and add more sugar if it is needed. This makes a rich red sauce and is far richer than when the rhubarb is peeled. For pies, line a platter with rich crust, egg it with the white of an egg, fill it with fresh pie plant, cut in pieces, add a cup of sugar and a half teaspoonful of butter. Cover it with a very thin, rich crust and bake it for about an hour. When the pies are done, sprinkle them with powdered sugar. Leave the door open for fifteen minutes after the pies are sprinkled with sugar and before they are taken out.

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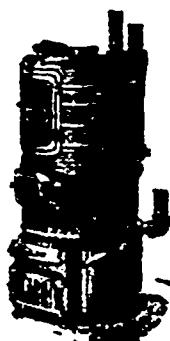
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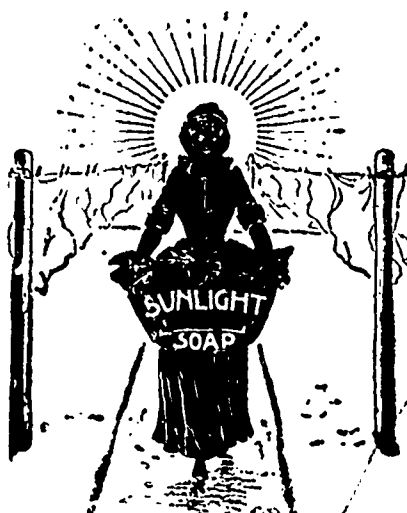
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## Household Hints.

## WORTH KNOWING.

That you can make your own hand grenades, to be used in case of fire, by filling old quart bottles with the following: Chloride of lime, crude, twenty parts; common salt, five parts; water, seventy-five parts. Those who have convenient hand-pumps may keep this solution handy and throw it with the pump.

That you can clean your brass kettle with a solution of oxalic acid in water: apply with flannel, wash off, and polish with chamois-skin.

That, if you drop acid on your clothes, the immediate application of ammonia will destroy the effect.

That you can keep butter and milk fresh a long time in warm weather without ice, wrapping a large porous pot in a wet cloth and invert it over the butter or milk. The external evaporation cools the interior.

That you can make your own white wine vinegar by adding five gallons of rain-water to ten pounds of mashed raisins and letting it stand in a warm place for a month.

That a water-bottle, the interior of which has become coated with carbonate of lime from hard water, may be cleaned by washing in water in which a teaspoonful of spirits of salts has been dissolved. Rinse well before using.

That citric acid will remove ink stains.

That copper may be cleaned by adding a little solution of bichromate of potash to diluted nitric acid. This should be used with care.

That hot water used in making a sponge cake will make it much whiter. Cold water produces a yellow cake.

That a little borax or soda in the dish-water makes brighter tinware and is better than soap.

That jelly will not mould if a thin layer of paper dipped in the white of an egg is laid upon the top.

That half a teaspoonful of sugar gives a fine flavour to brown gravy.

**SMOKED BEEF OMELET.**—Beat together three eggs, a tablespoonful of milk, a scant teaspoonful of salt and an ounce of smoked beef that has been chopped fine. Finish as for plain omelet.

**PANNED SHORTCAKE.**—Put a quarter of a pound of butter into one pint of flour; add one teaspoonful of baking powder. Mix and moisten with half a cup of milk. Knead lightly, roll out, cut into large biscuits and bake on the griddle. Split, butter and serve very hot.

**SCRAMBLED EGGS.**—For three eggs, take four tablespoonfuls of cream or milk, a little chopped parsley, pepper and salt, a tablespoonful of butter and dust of nutmeg. Stir it well over the fire in a pan till it thickens, then put it on little squares of toast; serve quickly.

**HASHED POTATOES.**—Cut the potatoes as for a pie; put them in a pan with a little chopped onion, pepper and salt; add a little butter, allowing about half an ounce to each pound of potatoes, and quarter of a pint of water; cover the pan and let them stew moderately about thirty or thirty-five minutes.

**NICE PROVERBS.**—Beat two eggs without separating; add one cup of milk and a quarter of a teaspoonful of salt. Put one cup flour into a bowl, add gradually the milk and egg to it, mix and strain. Bake in hot iron pans in a moderate oven thirty minutes. These are nice for breakfast, luncheon or for dinner, served with a good pudding sauce.

**SHIRRED EGGS WITH TOMATO SAUCE.**—Butter some small shirring moulds and sprinkle inside some chopped parsley. Break into each a fresh egg and put a bit of butter on the top with a pinch of salt. Set the moulds in a pan of water reaching nearly to the top of the moulds, and cook in the oven till the eggs are set. Have ready some round pieces of toast or fried bread and slip each egg on one, using a knife to loosen the edges. Make a thick tomato sauce from a can, and add a teaspoonful of flour rubbed smooth in hot, melted butter, some salt and cayenne pepper. Pour the sauce around the eggs and serve very hot.

## Miscellaneous.

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