

Household Hints.

OYSTER SAUCE.—Two dozen oysters, drained of their liquor, two heaping table-spoonfuls butter, salt and a little cayenne, several squares of hot toast. Melt the butter in a frying-pan, and when it is smoking hot put in the oysters and stir until they ruffle. Season and serve at once on the toast on hot plates. It is excellent to prepare in a chafing dish for a late supper.

CODFISH CROQUETTES.—One pound of codfish, put to soak about four hours in cold water. Boil for two hours, pick over, remove bones, etc., then boil with about six good-sized potatoes. When the potatoes are soft, remove, mash, with pinch of salt, pepper, butter, milk, one raw egg. Mix well, roll into croquettes, fry a dark brown in lard. Some omit milk and egg, but this recipe has always been pronounced delicious.

A YOUNG, plump, hen-turkey, weighing from seven to nine pounds, is much more likely to be tender and fine in flavour than an older and a larger bird. It is better to singe and draw it the day before cooking, unless you are so fortunate as to obtain a drawn fowl. The morning of the day on which it is to be roasted put a cup of water inside and rinse it out thoroughly, being careful to notice if the lungs and the soft red matter which cling to the backbone have been removed. Wipe the bird carefully inside and out. Turn it over and cut the oil-bag out of the tail. Prepare the dressing, using for a turkey weighing seven pounds, a good-sized loaf of stale bread. Cut off the crust and lay it aside to dry for bread crumbs. Use only the inside of the loaf for dressing. Rub it into fine crumbs with the hands and a coarse grater. When the whole is a fine crumb, add a tablespoonful of salt, two salt-spoonfuls of white pepper, a teaspoonful of chopped parsley, half a teaspoonful of powdered sage, and a teaspoonful of summer savory. Rub these seasonings through the bread crumbs and add an even half-cup of butter. Rub the butter through the bread crumbs with clean hands—and the dressing is prepared. Stuff the turkey with this dressing till it is plump and full. Turkeys vary considerably in their size inside and the amount of stuffing they require, even when they are of the same weight, and you may need more dressing than the amount given. Having filled the turkey, truss down the legs over the tail, pinion the wings close to the sides or turn them back over the back. It is not necessary, if the turkey is properly skewered, to sew it up. The only way to learn fully how to truss and skewer a turkey, is to take a demonstration lesson from some one thoroughly skilled in the art. Having skewered your turkey properly, rub it freely with butter, dredge it with salt and lightly with pepper, and finally dredge it rather thickly with flour. Lay it on its side on a meat rack, dredging a little flour in the pan before putting the meat rack in the pan. Put the turkey into a very hot oven. As soon as the flour in the pan begins to brown, pour in a pint of boiling water. In about five minutes more, begin to baste the turkey. Moisten its surface thoroughly with the water in the pan, and dredge lightly over it a little flour. In fifteen minutes more baste it again. It will then be time to turn it over on its other side. If it seems to brown thoroughly before this it should be turned without waiting for the expiration of this time. The turkey should be basted once in every fifteen minutes, as described, after this. About half an hour before it is taken from the oven it should be turned on its back, with breast uppermost, in order that the breast may be properly browned. It will take in all about an hour and a-half to roast a turkey properly. It is useless to attempt any roasting of meat or fowl without a thoroughly-heated oven at the start. The heat must be intense enough to sear over the surface and seal up the gravy in the first fifteen minutes. After this the roast cooks in its own juices, and there is comparatively little escape of drippings; and then so intense a heat as at first is not strictly necessary. To make giblet gravy, the heart, liver, gizzard and neck of the turkey should be put to boil in about a quart of cold water and cooked slowly on top of the stove while the turkey is roasting. At the end of this time remove all the giblets, saving the liver. The others have served their purpose, or will be a welcome dinner for the family cat. The liver should be minced and added to the liquor in which the giblets are cooked. Two tablespoonfuls of flour, mixed with cold water, must also be added to the liquor, and the whole stirred into the gravy in the pan where the turkey has roasted. Stir the mixture thoroughly together; season it with salt and pepper; and let it simmer at the back of the stove for about ten minutes. Then pour it into a gravy boat and serve it with the turkey.

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Household Hints.

CRUST FOR TARTS.—Rub one teacupful of lard into three teacupfuls of flour and a pinch of salt. Beat the white of one egg slightly, add five tablespoonfuls of water to it, and mix it into the flour. Do not mix more than necessary, and it will be a flaky crust.

ARROWROOT JELLY.—To two teacupfuls of boiling water, add four teaspoonfuls of Bermuda arrowroot, rubbed smooth in a little water. Let the mixture boil up at once, and then remove it from the fire. Cool in cups or jelly glasses. Eat with powdered sugar and cream. Some people prefer to have the cream flavoured with a little vanilla, lemon or rosewater.

PLAIN OMELETTE.—Beat four eggs very light. Have ready a pan of hot butter, pour the beaten eggs into it, and fry it till it is of a fine brown on the under side; then lap one half over the other, and serve it hot. Just before you lap it, sprinkle a little salt and pepper over the top. Chopped parsley or onion may be mixed with the egg before it is fried.

MINCED CHICKEN ON TOAST.—Stew part of a chicken until tender. Remove the meat from the bones and cut with a sharp knife into inch-square pieces; thicken the gravy in which it was stewed with a teaspoonful of butter rolled in one of flour; add a little milk, and season to taste. Heat the mince in this sauce, and pour over crustless slices of lightly-buttered toast. Cold fricaseed chicken may be warmed up in this style.

CARROT SOUP.—One quart rich, brown stock, one pint carrot, one teaspoon sugar, one teaspoon salt, one-half saltspoon pepper, one small onion, sliced. Wash and scrape the carrot; shave off in thin slices a pint of the outer part. Do not use the yellow centre. Cook the carrot with the onion in boiling salted water to cover, till very tender. Rub the carrot through a squash strainer. Add the stalk and heat again. Add the sugar, salt and pepper, and when hot serve immediately with croutons.

FRUIT CAKE.—Take one pound of sugar, one pound of butter, one pound of flour; beat the sugar and butter well together and then add the flour, taking care to mix well. Ten eggs beaten well together, yolks and whites; one pound of citron chopped, not too fine, and well floured. Five pounds of raisins, stoned and floured; three pounds of currants, well washed, dried and floured. After these are well mixed, add one-half teacup of molasses; nutmeg, mace, cloves and allspice may be added to suit the taste. The cake will be found very difficult to mix, and is best done with a wooden spoon. This quantity will make two nice-sized loaves. Now comes the important part—that of baking. Formerly this was done in a Dutch oven. It may now be done in an ordinary range, if it is put in the oven at night, after the fire has cooled down and kept at a low heat, then allowed to remain until morning. Or put into the oven three bricks; allow them to remain there until they are well dried and heated through. Put the cake in, taking care the oven is not too hot. Place pans around the sides and back, also a perforated pan over the cake. It will then need to be baked three hours. The precaution of putting a pan over the cake must be observed even if left in the oven over night.

Blind

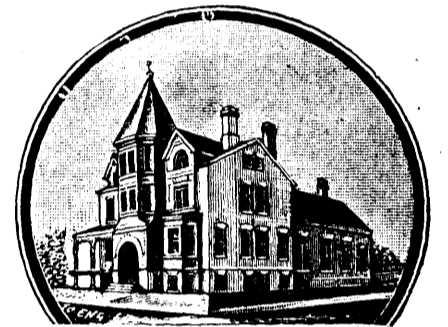
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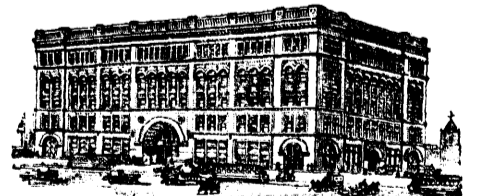
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