

Household Hints.

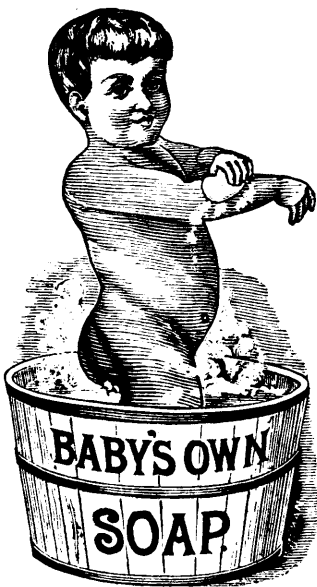
A GOOD, CHEAP CAKE.—One egg, one cupful of sugar, one of water or milk, one tablespoonful of butter, two teaspoonfuls of baking powder, two cupfuls of flour. Flavour and bake in two layers, using jelly or frosting between.

POTATO SALAD.—Place layers of cold sliced potatoes and onions alternately in a dish, seasoning with salt and pepper. Slice one or two hard-boiled eggs over the top. Boil some vinegar, beat one egg, stir the two together and pour over the salad.

GRANGER PUDDING.—One-half coffee cupful of butter, one-half coffee cupful of brown sugar, one-half coffee cupful of molasses, one-half coffee cupful of thick milk, teaspoonful of soda, flour to make a stiff batter, cinnamon, cloves, nutmeg. Steam one and one-half hours. Serve with a boiled sauce.

CUCUMBER SOUP.—Cut one large or two medium-sized cucumbers into thin slices, strew salt over them, and place between two plates to drain. Put them into a saucepan, with a quart and half a pint of some white stock, either chicken or veal, and simmer gently, without reducing the quantity for forty minutes. Season with salt and a little cayenne; thicken with ground rice or arrow-root, wet with milk, and as soon as it is boiled up draw to the side of the fire; add half a pint of hot milk and the beaten yolks of two eggs. Serve at once. The safest way to add eggs to any hot liquid is to turn a little of the latter slowly into the bowl containing the yolks, beating the white. When the bowl is full turn it all into the vessel containing the rest, still beating, and when thoroughly hot pour into the tureen.

The canning of vegetables is an important part of household work when Lima beans, corn and tomatoes are put up for the winter season. While the preparation of fruits in a light syrup of sugar is a comparatively easy matter, it is a difficult affair to can vegetables; and so high an authority as M. Filopena goes so far as to assert that this cannot be done in the family, in the case of peas, Lima beans and corn, which are usually cooked in large canneries in super-heated steam-chests to prepare them for canning. But what is accomplished in this more rapid manner in the regular canneries may be done at home by a continuous slow process. Fill cans with corn cut and scraped from the cob. Pack them as close as you can, pressing them down and filling each jar to the top. Then put on the tops, but do not put on the rubbers. Arrange the cans in a kitchen boiler on a wooden rack, with pieces of straw or kitchen towels between them to prevent them knocking together. Fill the boiler with cold water up to the neck of the cans, put the cover on the boiler and bring the water to the boiling point. Let it boil for three hours continuously, adding more boiling water when it boils down, and keeping the cover tightly on, except when adding more water. When the contents of the cans have been cooked in this way for the time specified, remove them one by one. Put on the rubbers, screw down the tops as tight as you can, and when they are cold screw the tops down again. Wrap each in paper and keep them in a cold, dark place. With the best of care corn is a very difficult vegetable to prepare, but from some reason or other, if it is put up with tomatoes the acid of the tomatoes seems to assist in preserving it. Mix the corn and tomatoes about half and half. Stew them together for three-quarters of an hour and fill the cans. Season them with salt and pepper as you would if the vegetables were to be served on the table. This mixture makes a very agreeable dish. Okra and tomatoes are also stewed in the same way before they are canned. It seems to us, however, that it is simpler and easier to cook all vegetables in the can. In such a case put them in the can raw and proceed in the way you do in canning corn, but cook them only three-quarters of an hour, instead of three hours. Lima beans require to be cooked three hours, and string beans about an hour.



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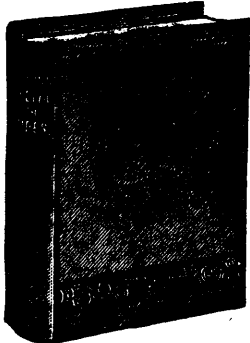
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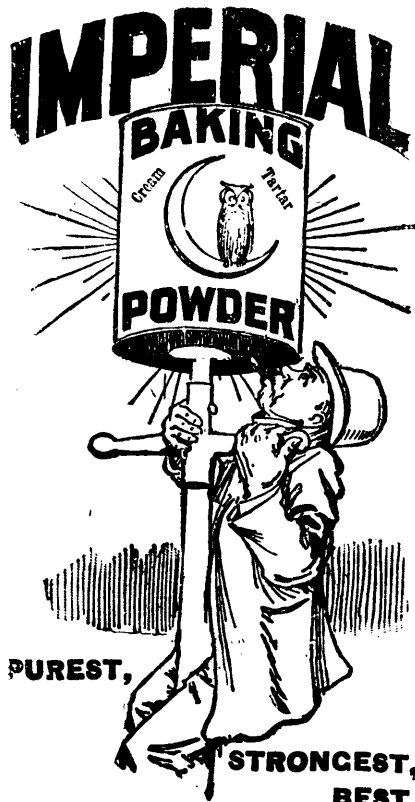
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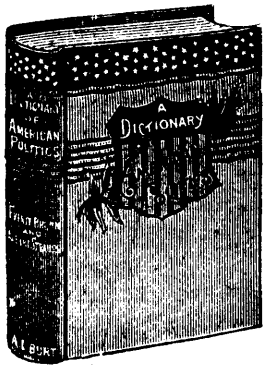


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Household Hints.

MOLASSES CAKE.—One cupful of brown sugar, two-thirds of a cupful of molasses, one of lard, two of buttermilk and one teaspoonful of soda, flour to make it rather stiff.

COLD BACON AND EGGS.—An economical way of using bacon or ham and eggs that have been left from a previous meal is to put them in a wooden bowl and chop them, quite fine, adding a little mashed or cold potatoes and a little bacon gravy, if any was left, mix and mould into balls, roll in raw eggs and cracker crumbs, and fry in a skillet the same as frying eggs.

RAISIN ROLLS.—Two eggs, one cupful of sugar, one-half cupful of butter, one cupful of chopped raisins, one-half cupful of sour milk, one teaspoonful of soda dissolved in the milk, spice to taste and sufficient flour stirred in to make the mixture very stiff. Roll out quite thin, cut strips about two inches wide and four long, and roll around the finger as if curling the hair. Fry in butter till of a delicate brown. Sprinkle with granulated sugar.

COTTAGE PUDDING.—One cupful of sugar, one egg, one tablespoonful of butter, one cupful of sweet milk or water, one teaspoonful of vanilla extract, flour enough to make stiff as cake, and two teaspoonfuls of baking powder sifted into dry flour. Bake in a long flat tin and cut in squares. For sauce, beat the whites of three eggs stiff, add the three yolks and beat together fifteen minutes. Add two tablespoonfuls of fine granulated sugar and one teaspoonful of vanilla. Serve on the pudding.

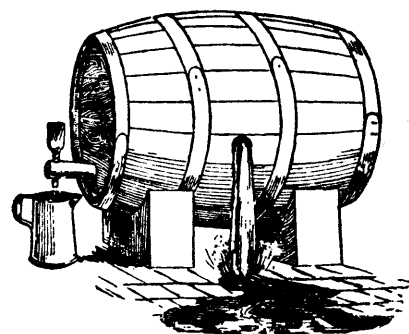
PUFF PASTE.—To each pound of flour allow a pound of butter; use half of the butter with the flour and could water enough to mould it; roll it out quite thin and put on half the butter that remains in small bits; dredge this with flour, roll up the paste, then roll it out again thin, put on the rest of the butter and roll up as before; repeat this until the butter is all used. It must be done quickly; be careful not to handle it any more than you can help. Put in a cool place until you are ready to use it.

MACARONI AND CHEESE.—To make a dish of macaroni and cheese I use a cupful of grated cheese to one cupful of macaroni before it is cooked. Break a cupful of macaroni and put it on the stove to cook in a pint of water. Let it cook until it is tender, adding more water if the pint proves insufficient; season with salt. Butter the bottom of a pudding dish, put in a layer of macaroni and one of grated cheese until the dish is full, having cheese with a few fine cracker crumbs for the top layer. Over the top pour half a cupful of nice, rich milk or cream. Add a little butter to the macaroni layers. Bake half an hour.

JELLY OF GELATINE.—Half an ounce of gelatine, one quart of water, the grated rind and juice of two fine lemons, the whites of four eggs, sugar to the taste. Pour a quart of boiling water over the gelatine, and stand it near the fire to keep hot until the gelatine is dissolved. Add the rind and juice of the lemon with the sugar (which must be loaf or pulverized white); let it boil once, take it off, strain it, and when lukewarm add the beaten whites of four eggs with the shells (which must have been washed and wiped dry). Strain it till the jelly is perfectly clear. Pour it in molds and set it to cool.

VANILLA KISSES.—Half a pound of pulverized white sugar, the whites of six eggs, one vanilla bean. Pound the bean in a mortar until it is completely pulverized. Whisk the eggs to a stiff froth, add the sugar very gradually, then stir in the vanilla. Drop the mixture on white paper so as not to touch each other. You may make them any size you choose. About a dessertspoonful makes a pretty-sized cake. Take care to have them sufficiently far apart. Place them on tins with several thicknesses of stout paper under them, set them in a hot oven, and as soon as they have a tinge of brown take them out, with a broad-bladed knife slip them off the paper, and place the under sides of two together.

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