

Household Hints.

COLD SLAW.—Cut raw cabbage with a sharp knife and keep in ice box a while so it will be brittle. Serve with a little sugar and vinegar.

MILK PORRIDGE.—One tablespoonful flour, one pint milk. Make this like custard, in a double boiler (with water in the outside one). Cook about fifteen minutes, strain, beat with an eggbeater, and add a little salt.

OATMEAL GRUEL.—One quart of boiling water, three tablespoonfuls of oatmeal, one tablespoonful of salt. Let this boil in a double boiler for about two and a-half hours. Strain and add three tablespoonfuls of cream. Beat to a foam with an eggbeater.

MILK BISCUIT.—Two cupfuls of sifted flour, add two tablespoonfuls baking powder, mix and add one heaping tablespoonful of cold butter, cut in bits, mix through the flour, then slowly add sufficient sweet milk to make a soft dough; roll and cut out; bake in a very quick oven.

FARINA FOR THE SICK.—Two tablespoonfuls of farina, one pint of milk, one pinch of salt, three teaspoonfuls of sugar, one egg. The great secret is in the doing. Put the milk on the fire to scald. Beat the farina up with the yolk of the egg, adding a little water, enough to make it mix well. When the milk boils, stir in the farina, salt and sugar, and let it boil fifteen minutes. Take it off the stove, and as soon as it ceases to boil, stir in the white of the egg, beaten into a stiff froth and pour into a dish.

CHICKEN PANADA.—Take half the breast of a chicken, and after removing the skin and every particle of fat, place it in a saucepan with water enough to cover it, and let it slowly simmer for two hours. Take it from the broth and cut it in small particles, and then press them all through a wire sieve. None of the chicken must be used that has not been forced through the sieve. A large spoon is the best thing to press with. Add the broth to the chicken that has been passed through the sieve, and season it with salt. Then add four tablespoonfuls of cream and let it all scald up together. This is delicious and all the breast of the chicken is here, retained in a perfectly soft condition, nourishing and harmless.

FISH EN COQUILLE.—For this, any kind of fresh fish will do. Many prefer halibut, but I have used trout and white fish at different times and find either very nice. Boil in salted water slowly a fish weighing two or three pounds, wrapped in cheese cloth; when done, remove the cloth and set the fish to cool; when cold pick in flakes with a silver fork, rejecting the skin and bones. To every pound of fish before it is cooked allow half a pint of milk, table-spoonful butter and yolks of two eggs. Put milk in double kettle, mix the butter and flour until smooth, stir into the milk—stir until it boils, take off the fire, add salt, a little chopped parsley, and the fish; mix well, then stir in the eggs well beaten put in greased shells, set them in a dripping pan and bake twenty minutes. They should brown on top. Serve hot.

SCALLOPED OYSTERS.—Small oysters are equally good for these. Allow one quart of oysters and three pints of grated bread crumbs; cut a loaf of bread in two lengthwise, then the halves in two, same way, grate and measure, then put on tins in oven to dry, stirring so they will not burn. In fifteen or twenty minutes they will be dry enough; take out and cool. Grease a pudding dish, put in a layer of oysters, being careful not to let any pieces of shell get in; sprinkle a little salt over them, then add a layer of the crumbs, sprinkle with salt and add bits of butter over the layer, then another layer of oysters, filling the dish with alternate layers, allowing in all four and a-half tablespoonfuls of cold butter and two spoonfuls of cold water for each layer of crumbs. Sprinkle the top with crumbs, cover twenty minutes, then uncover; in all, bake three-fourths of an hour in a quick oven.

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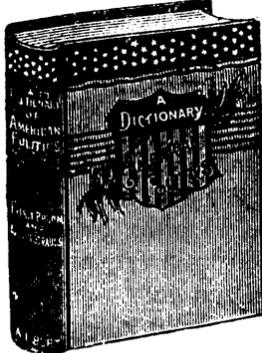
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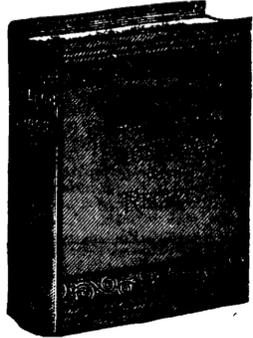
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Household Hints.

CORNMEAL GRUEL.—Two table-spoonfuls of cornmeal to one quart of boiling water and one teaspoonful of salt. Cook for about two hours, and prepare like the oatmeal gruel. You can add more salt if you choose.

CARAMEL RECIPE.—Two pounds dark brown sugar; light quarter of a pound of butter; one quarter cake of baker's chocolate (grated); and ten table-spoonfuls of milk. Boil twenty minutes and stir before pouring out.

CREAM SPONGE CAKE.—Three eggs, one cupful sugar, half cupful sweet cream, pinch of salt, one and a-half teaspoonfuls baking powder sifted into the flour; beat the yolks of the eggs, add sugar, salt, cream and enough flour to make a batter, beat the whites stiff, then stir into the mixture; add enough flour to thicken, but do not get it stiff; bake in patty tins.

TEA RUSKS.—Rusks raised without yeast are so much more quickly made than with it that they are preferable for warm weather. Three teacupfuls flour, one of milk, two table-spoonfuls butter, two eggs, three-fourths teacupful sugar, three teaspoonfuls baking powder, and a pinch of salt. Rub the butter and sugar together, add the well-beaten eggs, and lastly the flour. Bake like tea biscuits in a quick oven.

SCALLOPED POTATOES.—Peel and slice raw potatoes until you have enough, grease a pudding dish, put in a layer of sliced potatoes, sprinkle with salt and bits of butter, then pour over them a few spoonfuls of sweet milk, then add another layer of potatoes, and season, until dish is full; pour one-half cup of milk over the top, cover with an earthen plate, until nearly done, set in a quick oven and bake three-fourths of an hour. Uncover fifteen minutes before taking them out.

COCOANUT CAKE.—One cupful of sugar, one table-spoonful butter, one egg, two-thirds cupful milk, two teaspoonfuls baking powder, enough flour to thicken so it will drop readily from the spoon; cream the sugar and butter together, add the eggs, and part of the milk, beat, then add the remainder of the milk, sift baking powder into the flour and stir in slowly; bake in three layer cakes; soak one-fourth pound cocoanut with warm milk; before the cakes get cold put the cocoanut between the layers.

COCOA.—Cocoa is preferred by most people to chocolate. If you wish to make only one cupful in a short time, mix two even teaspoonfuls of cocoa with enough cold milk to make a paste, put in a teacup and fill cup with boiling milk; but a better way is to allow about one and a-half teaspoonfuls for each person, mix with cold milk, put some milk over the fire in double kettle, and when boiling hot, add a little sugar to the cocoa paste and stir into the milk; let it cook a minute, take from the fire and serve with plain cream or whipped cream.

FRIED OYSTERS.—Oysters should be kept in a cool place, but never where they will freeze. Select large ones for frying, allowing half a dozen or more for each person; pour in a colander and drain, then spread on a large cloth and throw one end over them, to take up the moisture; sprinkle a little salt over them. Have some stale bread, which has been well dried in the oven, rolled fine so you have plenty of crumbs, put a few on a deep plate and with a fork dip each oyster in the crumbs, until it is well covered. Lay the oysters in a row on a small board until all are prepared; then have three eggs well beaten, and dip each oyster in egg, then in the crumbs again, and set in a cool place for half an hour. When you wish to fry any for breakfast, prepare them the night before. There are several good ways to fry oysters. One is to have a kettle of fat smoking hot, put a layer of oysters in the bottom of a wire basket, sink the basket in the fat, from one and one-half to two minutes, lift out and drain the oysters on thin brown paper and remove to a hot platter and proceed to fry the rest. Others prefer to fry them in hot butter in a spider, turning them over; some fry them on a pancake griddle.

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