

HOUSEHOLD HINTS.

CHICKEN PIE.—Chicken pie made by this receipt is excellent cold: Save the neck, the tips of the wings, the gizzard and the liver of the chicken, and the feet. Pour boiling water over the feet, leave them a moment, then pull off the outer skin and nails. After these are removed, put the feet with the other parts. They are quite important, as they contain the gelatine which forms the gravy around the chicken when the pie is cold into a delicious jelly. Stew the skinned feet, wing-tips, neck and giblets, which have been well cleaned, in just enough water to cover them, add a slice of onion, one of carrot, and let the water simmer gradually till it is reduced one-half; add a few drops of lemon juice or a teaspoonful of tarragon vinegar, and some jellied stock, if necessary. Pour this gravy around and over the chicken in the pie and cover it with a paste, and bake it until the crust is a fine brown. It is better to strain the gravy before pouring it over the chicken. Some people add little egg-balls or slices of the yokes of hard-boiled eggs and rings made of the whites.

BOILED TURKEY.—Take a nice, plump hen turkey, which has been hung for a few days—a week, if the weather will permit—pluck, singe and draw; fill with forcemeat, veal, oysters or chestnuts. Truss for boiling, remembering to draw the legs well up into the body, and bind it securely with tape. Dredge flour all over, and put into a large saucepan, with just sufficient warm water to cover it. Add a teaspoonful of salt, two small carrots, one onion, stuck with three or four cloves, a dozen peppercorns, a bunch of parsley and a few outer sticks of celery. Bring the whole slowly to boiling point, skim the liquor very carefully and let it simmer gently till the turkey is tender. A bird weighing ten pounds will require to simmer for two hours, counting from the time the water reaches boiling point. When sufficiently cooked, take up the turkey, drain it for a minute and serve it on a very hot dish. Pour a little good melted butter or white sauce over it, and send parsley, butter, celery sauce, oyster sauce, chestnut sauce, Dutch sauce, or even good melted butter, flavoured with horseradish, to table with it. All these sauces are suitable accompaniments, but the one chosen must always be in keeping with the forcemeat with which the turkey is stuffed. Garnish the dish upon which the bird is served with little rolls of boiled bacon or ham; thin slices of tongue or small forcemeat balls; or, if preferred, with sprigs of fresh parsley and sliced lemon.

BONBONS, CREAMS, CARAMELS AND TAFY.—If one is willing to devote a little time and patience to the work, a great variety of most delicious bonbons may be made at less than half the price ordinarily charged by the confectioner. Receipts have been often given for various cream candies compounded of confectioner's sugar worked to a paste with water and the white of an egg. The chief, if not the only merit which these possess is that they are very quickly prepared. They are so greatly inferior to the boiled cream confections in every way, especially in wholesomeness, that no space will be devoted to them here. Granulated sugar may be recommended for all creams as being more reliable than powdered or confectioner's sugar. Excellent results are produced with the pulverized sugar oftentimes, but it is not so uniformly pure. In making the foundation cream the writer invariably uses water and the granulated sugar. Milk or cream is preferred to water by some good bonbon makers. One objection may be urged against either of these, which the inexperienced will do well to consider. If one chances to fail in the first experiment with the foundation cream, it is a simple matter to add more water and repeat the process, and the cream will not suffer because of the second boiling. When milk is used the flavour of the cream is likely to be impaired by so much cooking, and this is even more noticeable with cream.

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FOUNDATION CREAM.—To a pint of granulated sugar allow a scant half pint of water. Place them on the back of a range in a granite kettle or bright tin basin, until the sugar has nearly dissolved, shaking the kettle occasionally to assist the process, but never stirring. Bring forward and boil, skimming off whatever impurities rise to the surface without disturbing the syrup. When it has boiled ten minutes, test the syrup by allowing it to run slowly from the end of a spoon. It will soon drip in elongated drops, and finally a long, fine thread will float from the end of the spoon. As soon as this appears remove from the fire and set in a pan of snow or ice-water, and allow it to partially cool. While still blood warm begin to work it with a stout spoon. Should the syrup be boiled too long a crust will have formed on the top, which may be removed before stirring. When cooked exactly right the surface is covered with a thin skin. When the syrup thickens and whitens add a pinch of cream of tartar. Beat again until thick enough to handle, then work with the hands. Add any flavouring desired. This foundation cream is the base of all fine, rich bonbons. Its excellence depends upon several conditions. First, the sugar should be pure, it should be allowed to dissolve gradually; it should not be stirred at all while on the stove; it must be cooked to exactly the right consistency; it should be partially cooled before being worked, and then worked vigorously and well. A little experience enables one to tell just the instant the syrup should be removed from the fire, and the rest of the work presents no obstacles. If cooked too long the cream will "grain" and become dry and hard, while with too little cooking one will not be able to mould it.

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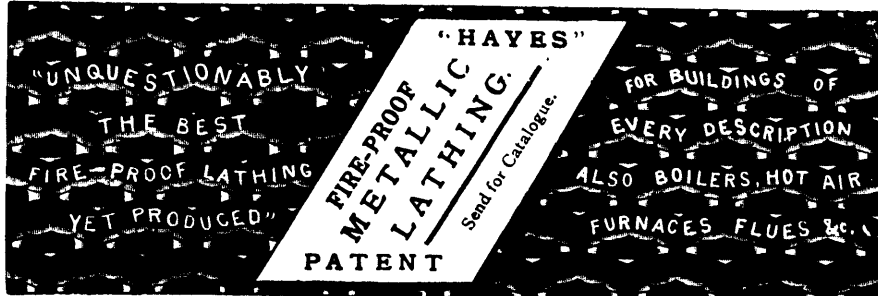
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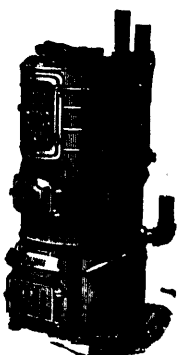
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