

HOUSEHOLD HINTS.

CLAM SOUP.—Chop fine a pint of round clams; put in a stew-pan with a pint of water, and when it boils add the same amount of milk and boil up again; season with butter, pepper and salt, and two crackers rolled fine are to be put in when the soup is dished.

To stain floors made of pine, oil the floors with boiled linseed oil in which is ground a little litharge. The tone of colour, if a colour is required, may be made by adding any of the transparent colours, *terra de sienna*, asphaltum, dragon's blood, carmine or chemical brown. Any of these colours may be used as desired or compounded.

OYSTER STEW.—Boil one cup of strained oyster liquor and half a cup of water. Skim, add half a teaspoon of salt, half a saltspoon of pepper, one tablespoonful of butter and one tablespoonful of rolled cracker. When it begins to boil add one quart of oysters. Boil one minute. Put half a cup of cream or cold milk into the tureen and pour the boiling stew over it.

ALLOW one hour for boiling squash or parsnips, an hour and a-half for carrots, two hours for turnips, three hours for cabbage and three hours and a-half for beets. Common potatoes of medium size should be allowed half an hour for boiling and sweet potatoes three-quarters of an hour. Calculate upon an hour for baking potatoes. A soggy boiled potato or an underdone baked potato is an abomination.

TO MAKE CHOCOLATE BISCUITS.—Take a quarter of a pound of grated chocolate, a quarter of a pound of powdered sugar, a desert-spoonful of flour, white of one egg. Mix the ingredients thoroughly together, take pieces the size of a walnut, roll them out thinly, bake on a buttered tin in a moderate oven for fifteen minutes; while warm shape them over a ruler and place on a sieve to dry.

FRENCH PANCAKES.—One pint of milk, three eggs, two cups of sifted flour, two small teaspoonfuls of baking powder, pinch of salt. Beat the yolks of the eggs light and pour the milk upon them. Sift the flour with the salt and baking powder, and add this alternately with the whipped whites. Have ready a heated griddle and cook the latter on this in large spoonfuls. As each pancake is done transfer it to a hot plate, spread it lightly with jam or jelly, and roll it up, the sweetmeat inside. When the rolls are neatly arranged on a dish sprinkle them lightly with powdered sugar.

TAPIOCA CREAM.—Soak over night one cup of tapioca in three cups of cold water. In the morning drain and put to cook in a double boiler, in a quart of rich milk, to which add half a teacupful of granulated sugar and a quarter of a teaspoonful of salt. Let the tapioca cook until tender, then add the yolks of six eggs thoroughly beaten. As soon as the eggs thicken remove from the fire and pour into a bowl. Let stand till nearly cold, stir in two teaspoonfuls of extract of vanilla, pour into the dish in which it is to be served. Beat the whites of two eggs to a stiff froth, add four tablespoonfuls of granulated sugar and pile the mixture on the top of the cream.

JELLY BISCUIT.—Take Boston crackers (they are the best) and drop them for a second in boiling hot water; it is better to put them in and take them instantly out. Then clip them at once into beaten egg and fry in boiling lard. They should only be a delicate brown. When finished they will be the shape of egg biscuit, the outside edge curling up and forming a little saucer. Into this saucer drop a teaspoonful of jelly or preserve. Preserved figs are very nice for the purpose. This makes a very dainty, delicate and makes a very dainty, delicate and quickly-prepared dish for lunch or desert. Squares of bread, lightly browned in the same way, are delicious. If using bread, substitute cold milk for hot water.

CUBAN COFFEE.—The process of making coffee in Cuba is entirely different from anything I have seen or read of, and it is certainly a most delicious drink when made by the Cubans. They begin by roasting it in an iron frying-pan until it is black, but not charred, stirring it all

the time. When nearly black add a tablespoonful of brown sugar to a pound, and stir for five minutes longer. Put at once in a closely-covered can. To use it they pound it to a paste in a stone mortar, allowing a heaping tablespoonful to each cup. Put a small iron pot on to heat, with a pinch of brown sugar; when it is brown, like caramel, add the right quantity of water and one-third more. When this is boiling pour on the coffee, which has been put in a long, pointed flannel bag. This bag has a wire run in the top to keep it open, and is placed in a hole made to fit it in a small wooden stool; under the bag is placed the coffee pot. Coffee made this way is very clear, of a beautiful colour and delicious flavour. For breakfast an equal quantity of boiling milk is added, but for dinner it is used without anything additional excepting sugar.

GERMAN COFFEE CAKES.—One pound of flour, three-quarter pound butter, ten tablespoonfuls of thick sour cream. Cut the butter in small pieces and knead into the flour, gather it in a heap on the board, make a hole in the middle, into which pour the cream, then work it all into a light paste. When this is ready divide it into smallest pieces, roll out in lengths of six or seven inches, and twist into the shape of the figure 8. When all the paste has been used up, brush the kringles with the yolk of an egg, sprinkle with caster sugar and powdered cinnamon, and bake quickly in a hot oven. Another style: Mix to a firm paste one tablespoonful of thick cream, two ounces of sifted sugar, four eggs, a pinch of powdered cinnamon and a tablespoonful of orange water, or some other pure flavouring, according to taste. Roll out quite thin (less than a quarter of an inch), then cut the paste into rings. This is very easily done by operating with tumblers of different sizes. Have a saucepan of boiling water on the fire, put the rings in, when the water boils up add some cold; draw the pan to one side and as soon as the rings float on the surface remove them with a spatula or strainer and put them on a cloth. When dry place them on a floured tin, brush them over with yolk of egg and bake in a moderate oven until they are light yellow outside and quite like balloons.

TO COOK BEETS.—There are few vegetables which resist the efforts of the cook to render them tender by boiling as does the beet. It is safe to allow two hours for boiling any beets purchased in market at this season. At the end of winter the market beet will require soaking in cold water for at least ten hours before they are cooked, and cooking slowly three hours in boiling water. Do not salt beets till half an hour before they are taken off the fire. When beets are quite young and are pulled fresh from the ground, they may be cooked in an hour's time; but if they have been out of the ground any length of time, so that the outside skin has become toughened, it will take double this time. Wilted vegetables, or vegetables that are stale, take from a third to double the time to cook that those gathered fresh from the garden do. After boiling your beets plunge them into cold water, slice into a deep earthen dish, season them with salt and pepper and barely cover them with vinegar. Put a plate over the dish and set it in the oven for ten or fifteen minutes in order to let the vinegar and seasoning penetrate them. The vinegar may be omitted, if you prefer, in favour of butter. A pickled beet is a nice relish to keep on hand. Boil a half-peck of medium-sized blood-red beets till tender, then slice them. To every sliced beet add a slice of raw white onion and two or three peppercorns. To every dozen beets add two or three two-inch pieces of horse-radish root. Put the beets into a deep stone jar. Pour boiling hot cider vinegar over them, put on the cover of the jar and set it in a moderate oven for about half an hour. At the end of this time remove the jar, take off the cover and let the beets cool. When they are thoroughly cold cover them up, set them away and use them as needed.

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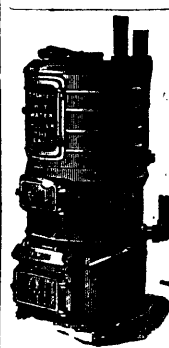
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