

HOUSEHOLD HINTS.

THE CARE OF ONE'S CLOTHES.

One's apparel will last much longer, and also much replenishing be saved, if everything is well taken care of. Nothing pays better than this watchfulness, which only takes a little extra time and patience. Always, if possible, look over every article of wearing apparel each time it is taken off.

Shake dresses, brush them thoroughly and carefully; hang them away in the closet, and be sure that the loops are placed in the right places; a dress should never be hung up without loops. Many prefer to fold handsome dresses, wrap them in an old sheet and lay them in a drawer. I hang all of mine up in closets, always keeping a sheet pinned across evening or light dresses.

Never throw dresses over a chair or hang other articles over them in the closet, as it makes them badly wrinkled and injures them badly.

Cloaks and wraps, after being well brushed, should be hung up by a loop at the back of the neck, or they may be carefully laid in a drawer.

Fold shawls in their original creases and either lay them in a drawer or on the shelf, but never hang them up.

Hats and bonnets should also have as good care, putting them in boxes; or if laid on the shelf they should be wrapped in a piece of white cloth to keep them from the dust. When taking bonnets off, straighten and smooth the ribbons and flowers before laying away.

One large drawer in the dresser should be kept and especially dedicated to one's ribbons, laces, handkerchiefs, gloves, etc., also having separate boxes in the drawer for articles of a kind—laces by themselves, ribbons, etc.

Always, when taking off gloves, pull them out lengthwise, smooth them and lay carefully in a box set apart for them; never roll them up together and toss them aside like a bit of rubbish; and, if possible, do not fold them over in the centre.

Laces should be well looked after, and kept fresh, neat, and smoothly folded. Do not allow any of these smaller articles of the toilette to be thrown altogether in a drawer in a mass of confusion; it will take the freshness and neatness from them.

Shoes should never be thrown about, left to lie on the floor under the bed, to collect the dust, which surely injures them. Smooth them out, brush them, and if no buttons are off, no rips found, place them in the shoe bag or box. Never allow a button to stay off of a shoe, as it shows great negligence, besides hurting the appearance of the shoe.

Always have on hand a brush broom, a bonnet brush, a sponge and pieces of soft flannel, bottles containing ammonia, benzine and alcohol, and some cleansing fluid, to aid in removing spots of dust and dirt, stains, etc., from the clothing.

Keep every article carefully mended, as by that means it can be made to last much longer. Verily, a stitch in time does save more than nine. By all means never wear a stocking with even a very small hole in it, but change it as quickly as possible and darn it very neatly; so with all articles of wearing apparel.

COCOANUT DROPS.—Four tablespoonfuls of grated cocoanut, the white of one egg beaten stiff, and about two tablespoonfuls of powdered sugar—a little more if the mixture seems too soft; drop on buttered paper and bake in a cool oven about fifteen minutes or until a pale brown.

TO WASH FLANNELS.—Dissolve a large tablespoonful of borax in a pint of boiling water; mix one-quarter of it in the water in which the wool is to be washed; put in one piece of goods at a time, using soap if needed, and, if necessary, add more of the borax water. Wash well and rinse in warm water. Shake well and hang where the goods will dry quickly.

BEEFSTEAK.—Put two large tablespoonfuls of butter together with three slices of lemon into your chafing-dish. Add one pound of beefsteak cut one inch thick. Cook slowly for ten minutes. Over this pour a gill of good stock (made by melting canned extract of beef in hot

water), then a gill of port wine; simmer for another ten minutes, when the juice of a lemon is to be squeezed over the steak; it is then ready to serve.

AS boiled chicken is not very sightly on the table, make your soup first, and then serve the fowl as "creamed chicken." Cut it up into blocks, and heat with sauce of the broth thickened with corn starch, a little milk or cream, and flavoured with celery-seed, nutmeg or mace. Serve with celery tops around the dish. Any thickened white sauce is improved with the yolk of an egg; oysters stewed and served *a la poulette* are done in this way.

ROASTED OYSTER CRACKERS.—Put two tablespoonfuls of butter in a bowl with half a pint of boiling water. When the butter is melted, put in a pint and a-half of oyster crackers, stirring them well, that all may get a slight coating of the butter and water. Spread the crackers in a shallow pan and put in a hot oven for ten or twelve minutes. They should be brown and glossy at the end of that time. Serve in a deep dish with the oyster soup.

SPANISH STEW.—This is an excellent way to use up tough cold beef. Take two or three pounds of cold meat and cut it into small pieces, put it in a stew-pan with a can of tomatoes, two good-sized onions cut in quarters and five or six sticks of macaroni broken into small pieces. Cover the stew pan and cook until the meat is reduced to shreds, which will be for three or four hours. If the gravy boils away add boiling water enough to make it the required thickness; season highly before serving.

RABBIT PIE.—One rabbit, a few slices of pork, either salted or not, one hard-boiled egg, a little mace, a few drops lemon juice, pepper and butter. Cut the rabbit into pieces, soak in salted water half an hour, and stew until half done in enough water to cover it. Lay some slices of the pork in the bottom of a pie dish, and upon these a layer of rabbit. Upon this lay slices of boiled eggs, pepper and butter. Sprinkle a little powdered mace, and squeeze a few drops of lemon peel upon each piece of meat. Proceed in this order until the dish is full, the top layer being pork. Pour in the water in which the rabbit was stewed, adding a little flour. Cover with puff paste, cut a slice in the middle, and bake one hour, laying paper over the top should it brown too fast.

SHEEP'S TONGUES WITH ITALIAN SAUCE.—Prepare the tongues and when tender cut through the middle; put them on a heated dish. Put a tablespoonful of butter in a sauce-pan, and slice into it one small onion; allow it to cook until the onion is yellow but not brown; then remove it from the fire until it is rather cool; add two tablespoonfuls of flour, stir it over the fire until well mixed, then add one pint of liquor in which the tongues were boiled. Add one tablespoonful of chopped ham, cloves and a level teaspoonful of salt, and a seasoning of white pepper. Stand this on the back part of the range for thirty minutes; then dish the tongues, remove every particle of fat from the surface of the sauce, strain over the tongues and serve. A can of chopped mushrooms may be added to the sauce after it is strained; then it can be simply reheated. They may be also served with tomato sauce.

BAKED SALT MACKEREL.—For six people use two salt mackerels of medium size. Soak over night in a pan of cold water, with the split side of the fish down. In the morning put a tin sheet in a dripping pan and lay the mackerel on this, the split side up. Pour a pint of sweet milk over them and bake in a moderate oven for half an hour. When they have been cooking for twenty minutes, mix together two tablespoonfuls of butter, one tablespoonful of flour and one-fourth of a teaspoonful of salt. Stir this mixture into the milk and finish the cooking. Lift the sheet out of the pan and slide the fish upon a hot dish. Pour the sauce over it and serve. This is a good dish for dinner, and can be served with potatoes in any form.

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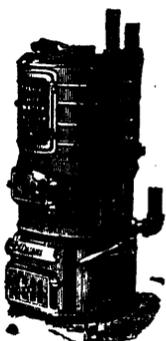


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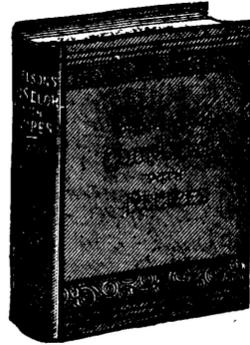
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