

Household Hints.

DAINTY DISHES FOR CONVALESCENTS.

Celeried Chicken.—Take a few pieces of cold roast or boiled chicken or turkey, such as remain after the portion presentable in slices has been removed; chop them very fine. To each tablespoonful of meat allow a tablespoonful of cream, season with pepper, salt, a little nutmeg and celery seed or celery salt. Put the cream and seasoning in a saucepan, and let it come to a boil. Stir in the chicken, remove from the fire, and beat till frothy. Pile strips of toast in a hollow square on a hot plate, and fill the centre with the celeried chicken.

Curried Chicken.—Put a dessert-spoonful of butter in a hot frying pan. Have ready a few shreds of onion; fry them brown in it. If a little cold chicken gravy can be obtained use it. If not, make a gravy by putting into the pan four tablespoonfuls of butter rubbed together; add a small quantity of curry-powder, according to the flavour desired. When the gravy boils, stir in three tablespoonfuls of minced chicken. Serve on a square of hot toast.

Stewed Quail.—Draw and truss the quail as for roasting. Put in a saucepan enough milk and water to nearly cover the bird; let it stew gently for about twenty minutes. Remove the quail and let the milk and water boil down to about half a pint or less. Season with pepper and salt, add a tiny piece of butter, and thicken with fine bread crumbs. Pour this sauce around the bird and serve.

Kentucky Potatoes.—Slice the raw potatoes very thin, let them remain in cold water about eight hours, changing the water once or twice. Put them in a baking-dish; cover them with milk; add salt and pepper. Place them in a slow oven, and as the top browns, stir them. Repeat this until the potatoes are perfectly soft and tender. This is a delicious way of cooking this commonplace vegetable.

Scrambled Omelet.—Put a tablespoonful of milk into a small saucepan. Add a quarter of a teaspoonful of butter and a tiny pinch of salt. Beat one egg just enough to break the yolk, pour it into the hot milk, and stir until it begins to stiffen, scraping it from the bottom of the saucepan, that it may not burn. Have ready a square of hot toast, pour the egg on it, and serve.

The secret of success with this dish is to take it from the fire while it is still slightly liquid, as the heat of the saucepan is sufficient to finish the cooking, and if left a moment too long it becomes watery.

THERE is quite a knack in beating the paste to prevent curdling; should this happen, it can be remedied by beating as quickly as possible until it is smooth again. Apple blossoms are lovely for table decorations.—*The Housekeeper.*

BEEF FRITTERS.—Cut some thin slices from the undercut of the sirloin, and dip each slice into a good batter made of eggs, flour and milk, seasoned with allspice, pepper and nutmeg; have a pan of very hot lard or butter ready, and place each slice well covered with the batter into it; fry a good brown; serve with mustard and mashed potatoes.

BRAIN CAKES.—Soak the brains in cold salted water for an hour; then boil for five minutes in water with salt and vinegar. They may then be sliced and stewed or fried in gravy. For brain cakes they should be beaten to a smooth paste and mixed with eggs to a soft batter; this is to be seasoned highly with salt, pepper and powdered herbs, and then fried either on a greased griddle as cakes, or in plenty of smoking-hot fat as fritters. If cooked as fritters they must be taken up on a skimmer when brown and laid on coarse paper for a moment to free them from fat. Serve either plain or with brown sauce or gravy. Brains are a very nutritious and delicate article of food.

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RICH COOKIES.—Half a cupful of butter, one cupful of sugar, one tablespoonful of milk, two eggs, one heaping teaspoonful of baking powder, flour to roll out.

THE BEST CODFISH BALLS.—Take one pint bowlful raw codfish (salt), two heaping bowlfuls of pared potatoes, let the potatoes be under medium size; two eggs, butter the size of an egg, add a little pepper. Pick the fish very fine and measure it lightly in the bowl. Put the po-

tatoes in the boiler and the fish on top of them; then cover with boiling water and boil about half an hour, or until the potatoes are done. Drain off all the water and mash fish and potatoes together until fine and light. Then add the butter and pepper and the eggs well beaten. Have ready a deep kettle of boiling fat. Take up a little of the mixture in a tablespoon and form into balls, drop in the boiling fat and cook until brown, which should be in two minutes.

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FRENCH PUDDING.—One quart of milk, ten tablespoonfuls of flour, eight eggs. Beat the eggs very light, add them to the milk, with flour. Butter a pan, pour in the mixture and bake it. Serve it hot, with sweet sauce.

FRICASSEE TRIPE.—Cut a pound of tripe in narrow strips, put a small cup of water or milk to it, add a bit of butter the size of an egg, dredge in a large teaspoonful of flour, or work it with the butter; season with pepper and salt, let it simmer gently for half an hour, serve hot. A bunch of parsley cut small and put with it is an improvement.

SOFT MOLASSES COOKIES.—One cupful of molasses, one teaspoonful of ginger, one teaspoonful of soda, two tablespoonfuls of warm water or milk, half a cupful of butter, flour to roll. Dissolve the soda in the water or milk, and add it to the molasses, stir in the ginger and the butter softened. Mix to a soft dough with sufficient flour, roll one-third of an inch thick and cut in small rounds.

COCONUT COOKIES.—One cupful of sugar, half a cupful of butter, two eggs, one tablespoonful of milk, two tablespoonfuls baking powder, one cupful of desiccated cocoanut, flour enough to roll out. Sift the baking powder with two cupfuls of flour, cream the butter, add the sugar, milk, eggs, and cocoanut and flour enough to enable you to roll out. Cut, and bake ten minutes.

PLAIN COOKIES.—Half a cupful of butter, one cupful of sugar, one-fourth cupful of milk, one egg, two teaspoonfuls of baking powder, flour to roll out thin. Sift the baking powder with two cupfuls of flour; cream the butter, add the sugar, milk and beaten egg, mixing to a dough with the sifted flour. Add sufficient flour to enable you to roll it out. Cut and bake about ten minutes, rolling only a little of the dough at a time.

HASHED COLD MEAT.—Take your bones and stew them in a little water with an onion, some salt and pepper, and, if you like, a little savory herb; when the good is all out of the bones, and it tastes nice, thicken the gravy with a teaspoonful of corn starch, and, if it is not very strong, put in a bit of butter, then place your stew-pan on the hot hearth and put in your slices of meat. Warm, but not boil. Serve with toasted bread.

SPINACH.—Spinach requires more care in picking and washing than most other vegetables. Wash it several times; drain the water well away; put it into a pan of boiling water; add salt and a very small piece of soda; boil quickly and skim it; when quite tender spread a clean cloth over a colander, pour in the spinach, and squeeze the water well from it; chop, and put it into a saucepan with a little butter and salt; stir it on the fire one or two minutes; put it on a hot, flat dish; put another hot dish over it to smooth the surface, cut or mark it in squares, and serve immediately.

CANNED PEA SOUP.—Drain the liquid from the can of peas, and put these over the fire in enough cold water, slightly salted, to cover them. Simmer until soft, and rub through a colander. Have ready two coffee-cupfuls of hot milk, thickened with a tablespoonful of butter, rubbed smooth in as much corn starch. Add the strained peas to this, and let them cook together about five minutes. Pour upon dice of fried bread laid in the tureen. It is well to put a pinch of soda in the milk before adding the peas. If preferred, you could use any kind of soup stock in place of the milk.

FLOUR AND INDIAN WAFFLES.—Two and one-half cups of sifted flour, one-half cup of sifted Indian meal, one teaspoonful of baking powder, one teaspoonful of salt, one heaping tablespoonful of butter, two eggs, beaten very light, two cups of rich milk. Mix salt, baking powder, flour and meal, and melt the butter. Make a hollow in the flour, and pour in butter, eggs and milk, stirring as you pour, that all may be a smooth batter. Heat the waffle irons. Oil them well with fresh lard, and fill three-quarters full. Bake over a clear fire. Turn the waffle iron often, that the waffles may not burn.

Miscellaneous.

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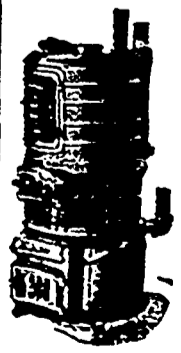
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