

Household Hints.

LIVER WITH CHESTNUTS.—Boil the livers from two fowls or a turkey. When tender, mash them fine. Boil one pint of shelled chestnuts until soft. Blanch and mash them to a smooth paste. Rub the chestnuts and liver through a puree-strainer. Season to taste with salt, pepper and lemon juice, and moisten with melted butter. Spread the paste on bread-like sandwiches, or add enough hot chicken-stock to make a puree. Heat again and season with salt, pepper and lemon juice.

VIRGINIA CHICKEN AND TOMATOES.—One chicken, three tomatoes, one onion sliced, three thin slices of bacon, one quarter of the rind of a green pepper, chopped fine. Cut the chicken as for a fricassee. Put the bacon in a stew-pan, add the onion sliced, the pieces of chicken, and the tomatoes peeled and sliced, and the pepper. Add water till two inches above the meat. Simmer slowly. When nearly tender, add rice in the proportion of half a cup to a pint of liquor. Cook half an hour longer. Arrange the chicken on a deep dish, and pour rice and broth over it.

GERMAN RABBIT.—One pound of raw lean beef chopped fine, one pound of lean veal chopped fine, four eggs, one cup of fine bread crumbs, one teaspoon pepper, one-half nutmeg, grated; one tablespoonful of chopped parsley, one saltspoonful of thyme, two teaspoonfuls of salt, one small onion parboiled and chopped fine. Mix well and shape into a long oval loaf. Cover it with beaten egg and bread crumbs. Place it in a dripping-pan with thin slices of fat salt pork pinned over the top. Baste with the fat and bake half an hour. Serve cold as a relish for luncheon or tea.

APPLE PIE.—One coffee cup sifted flour; one-third coffee cup lard and butter, mixed with sufficient ice cold water to make a soft dough; mix with a knife; roll thin; spread with butter, fold over three times and roll; repeat this for the lower crust and three or four times for the upper. It should be done as quickly as possible and in a cool place. Fill the pie-pan with nice tart apples sliced very thin, cover with sugar and small pieces of butter, season with cinnamon and nutmeg; add two tablespoonfuls of water, and sprinkle lightly with flour. Just before adding the upper crust dip the fingers in cold water and moisten the edge of the lower crust to prevent the juice from boiling out of the pie.

PUFF PASTE.—Put one pound of flour on your pastry slab, make a hole in the centre, in which put the yolk of one egg and the juice of a lemon, with a pinch of salt; mix it with cold water, (iced in summer if convenient) into a softish, flexible paste; with the right hand dry it off a little with flour until you have well cleared the paste from the slab, but do not work it more than you can possibly help; let remain two minutes upon the slab, then have a pound of fresh butter from which you have squeezed all the butter-milk out in a cloth, bringing it to the same consistency as the paste, upon which place it; press it out with the hand, then fold over the edges of the paste so as to hide the butter, and roll it with a rolling pin to the thickness of a quarter of an inch, thus making it about two feet in length, fold over one third, over which pass the rolling pin; then fold over the other third, thus forming a square; place it with the ends top and bottom before you, shaking a little flour both under and over, and repeat the rolls and turns twice, again as before; flour a baking-sheet, upon which lay it upon ice or in some cool place (in summer it would be almost impossible to make this paste well without ice) for half an hour. Then roll out twice more, turning it as before, place again upon the ice a quarter of an hour, give it two more rolls, making seven in all, and it is ready for use when required, rolling it whatever thickness according to what you intend making. Upward of a hundred different kinds of cakes may be made from this paste.

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Household Hints.

FILLING.—Take the white of the one egg left, beat to a froth, add a little sugar and the juice of the orange, beat together and spread between the layers.

SWEET POTATO WAFFLES.—Take two tablespoonfuls of mashed sweet potatoes, one spoon of butter, one of sugar, one pint of milk and four tablespoonfuls of wheat flour, mix all together and bake in waffle irons.

ORANGE CAKE.—Grated rind of one sweet orange, two cupfuls of sugar, whites of four eggs and yolks of five, one cupful of sweet milk, one cupful of butter, two large teaspoonfuls of baking powder, to be sifted through with the flour; bake quick in jelly tins.

LEMON CREAM CAKE.—Half a cupful of butter, three-fourths of a cupful of sweet milk, three cupfuls of flour, two cupfuls of sugar, two teaspoonfuls of baking powder, whites of eight eggs. Cream—Grate rind and juice of one lemon, one cupful of sugar, half cupful of sweet milk or water, one heaping tablespoonful of flour, butter size of an egg, two eggs beaten separately; cook until thick.

FRUIT LEAVES.—These are the daintiest of sweets for a children's party. Break three large fresh eggs into a bowl, beat them well, then add four ounces of sifted flour, four ounces of white sugar, a seasoning of salt, and some flavouring extract, and stir until all the ingredients are blended. Spread the paste out on a buttered baking tin, half an inch thick, and bake for about fifteen minutes in a quick oven. When cool, stamp out in leaf shapes with a shape pastry cutter, cover the top with a layer of green icing, dry in a cool oven with the door open. Serve in a circle on a fancy dish and fill in the centre with whipped cream, mounding it high and sprinkling with pure white sugar and finely chopped candied cherries.

A BEAU OF 1820.

When grandpa went a-wooing,
He wore a satin vest,
A trail of running roses
Embroidered on the breast.
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