

Health and Home Hints.

Care of the Coffee Pot.

An actual experience, and a testing of the daily coffee pot by the mistress, will sometimes reveal the fact that it has not been cleansed in a manner to insure good coffee.

In how many kitchens is the remnant of the morning coffee left on the back of the range for a mid forenoon cup for the cook, when not only the rank flavor is extracted from the long-steeped grounds, but a certain deposit is made upon the sides of the pot which adheres with great pertinacity, and which only a most careful washing will remove. This deposit, if left on, will surely taint the coffee that is subsequently made in the pot, and even to a taste not over critical will injure the flavor of the best coffee in the world. The cook is proverbially sensitive with regard to the coffee pot, insisting that it is clean when it is not, and it sometimes requires not a little diplomacy to effect the cleansing of the coffee pot and preserve the sweetness of the cook's temper at the same time. The reward will be a much better cup of coffee.

The golden rule in cold weather is undoubtedly to keep the extremities warm.

It is a great improvement to mix a little ground rice with flour for scones or pancakes.

Chocolate Caramels.—One cake of Baker's chocolate, 1 cup of sweet milk, 1 cup of molasses, 1 pound white sugar, a piece of butter the size of an egg; season with vanilla to taste—half a teaspoonful will probably suffice.

Stuffing for Ducks.—One cup of onions boiled and chopped, one cup of bread crumbs, one teaspoonful of salt, one teaspoonful of pepper, and eight sage leaves dried and powdered, mix well, and stuff the duck as usual.

Marsh-Mallows.—Dissolve three tablespoonfuls of gum arabic in five of cold water; strain the mixture, and add fifteen tablespoonfuls of powdered sugar. Cook until it is about as thick as honey; then stir in the white of one egg well beaten, pour the mixture into a pan, and set it away to cool.

Boiled Onions.—Cut off a thin slice from each end of the onion, then remove the brown skin. Soak in cold water five minutes. Put into boiling salted water to cover, and after ten minutes change to fresh boiling salted water. When very tender drain off the water, add milk or cream to slightly moisten, and a sprinkling of salt and pepper. Heat again until the milk boils, and serve hot.

In case of illness, if you have no night-lights at hand, you can make a candle burn equally as slowly by lighting a new candle and allowing it to remain till the top surface is flat; then blow it out, and sprinkle finely-powdered salt over the surface and up to the black part of the wick. The illuminating power of the candle is made very much smaller.

Few laundresses wash fine embroidered handkerchiefs properly. Too often they go to pieces in the wringer, or are rubbed into holes on the washboard. The dainty bit of cambric that is carried more for show than for use may be washed by the owner in her own bowl. This done, all dust should be wiped from the large window-pane, and the handkerchief, while it is still wet, spread smoothly over the glass, all creases pressed out, and the corners kept flat. When the handkerchief is dry it will be crisp and new in appearance.

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