

Household Hints.

FRENCH CUP CAKE.—Four eggs, beat yolks and whites separately; one cup of butter, two cup of sugar; beat butter and sugar to a cream; it must be beaten with the hand; three cups of flour, two teaspoons of baking powder, flavour with lemon; make two loaves.

GINGER COOKIES.—Two cups of best New Orleans molasses, one cup of sugar; boil together until quite thick. When cool, add one cup of butter, one egg, one teaspoon of ginger and a half teaspoon of cinnamon; stir all well together, then a half cup of cold water, in which are dissolved two small teaspoons of soda; then flour to moderate thickness, roll thin; cut and bake quickly.

HOME-MADE WHITENESS.—Slake half a bushel of unslaked lime with boiling water, keeping it covered during the process. Strain it and add a peck of salt dissolved in warm water, three pounds of ground rice, put in boiling water and boil to a thin paste, half a pound of powdered Spanish whiting and a pound of clear glue dissolved in warm water. Mix these well together, and let the mixture stand for several days. Keep the wash thus prepared in a kettle or portable furnace, and when using put it on as hot as possible with a painter's or a whitewash brush.

TO DRY COCOANUT.—As this is the best season of the year to get fresh coconuts, now is a good time to prepare a quantity for future use. In selecting coconuts be very careful to use only good ones. Those in which the milk has dried up or has soured are not good, and if used the coconut will be tasteless or bitter. Remove the shell or dark part, and grate the white part very carefully, keeping it as light as possible. Spread upon plates, sprinkle lightly with confectioners' sugar, and place in an oven hot enough to heat thoroughly but not scorch; then leave the oven doors open and stir frequently until dry. It will keep any length of time, and is much cheaper and decidedly better than any desiccated coconut you can buy.

TAPIOCA MERINGUE.—Four tablespoonfuls of tapioca, soaked over night in cold water. In the morning drain and add to one quart of fresh milk. Bring slowly to the boiling point, then stir in the yolks of three eggs, beaten with two-thirds of a cup of granulated sugar. It is better to set the pudding off from the fire while adding the eggs and the sugar. Return to the stove and cook, stirring constantly until it thickens. Now add one-third of a cupful of desiccated cocoanut and set away to cool. When cold flavour with vanilla. Whip the whites stiff, beat in gradually three tablespoonfuls of powdered sugar and a few drops of lemon essence. Pile the meringue lightly over the custard; sprinkle one-half cupful of cocoanut over the top and set in the oven to brown.

THE NEED OF PURE DRINKING WATER.—It is evident that the necessity of using absolutely pure drinking water cannot become too strongly impressed on the public mind, but water in that condition is provided by very few communities. Hence the public are availing themselves of bottled natural mineral waters to a great extent, especially Apollinaris, which is of recognized purity, for its long continued and world-wide use attests its merit. Where such waters cannot be obtained, the ordinary drinking water, if the least suspicion attaches to it, should be boiled before using. Precautions should be taken at all times of the year. It is often thought that in early spring, when rivers are swollen by melting snow, river water is purer and safer than in summer or fall. Recent experiments, however, have shown that the number of bacteria in the water supply increases greatly while the snows are melting on the uplands. Ice also is known to be a frequent source of poisoning, hence, while the water that is used may be pure, the ice that is put into it often renders it noxious.

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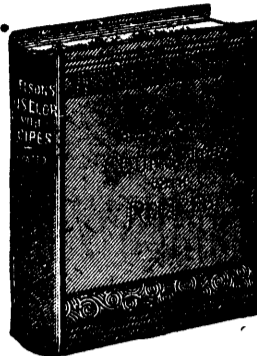
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Household Hints.

LINES ABOUT LAMPS.

To prevent oil from oozing over the top of the burner, turn the wick down after the light is out.

Rub the wicks, do not cut them. A new wick must be started right. Loose threads must be clipped off to start with; but when once in shape the necessity for clipping must be very rare.

Be sure that no bit of charred wick or burned fly or moth is left in the lower part of the burner. There is danger of these igniting and setting fire to the oil in the reservoir. A clean, unbroken lamp is not dangerous.

If a lamp has been left standing with a little oil in it, it should not be lighted until filled and the burner carefully wiped. It is possible that gas may have formed and made the lamp, as it stands, unsafe if lighted before refilling.

When the lamp is first lighted leave the flame low until the metal of the burner is heated, then turn as high as possible without smoking. This secures a clear, steady flame.

To clean burners, boil in water in which sal soda has been dissolved. Put one teaspoonful to every quart of water.

To prevent chimneys from cracking, put them, before using, into a large pan and cover them with cold water. Bring the water slowly to a boil. Take the pan off the fire and let the chimneys cool slowly in the water.

If the brass catches of a burner are too tight, the chimney will break as it expands with the heat. These catches are easily loosened without injuring the lamp.

SPINACH A LA CREME.—Wash thoroughly half a peck of spinach, cut off the roots and coarser stems; put the leaves in a porcelain-lined or granite kettle; add a teaspoonful of salt and just sufficient water to prevent scorching; cook twenty minutes; drain and beat to a pulp; put in a stewing pan; add three tablespoonfuls of cream, a large tablespoonful of butter, salt and pepper to taste; serve it piled in the centre of a dish prettily garnished with hard-boiled eggs and squares of fried bread.

CORN STARCH CAKE.—Whites of fourteen eggs, three and a-half cups of sugar, one and a-half cups of butter, four cups of flour, one and a-half cups of sweet milk, one and a-half cups of corn starch, one and a-half tablespoons of baking powder, two tablespoons of vanilla; whip the whites of the eggs to a stiff broth, beat sugar and butter to a cream, then add the milk with the corn starch dissolved in it; add vanilla; mix the baking powder in the flour, then add one tablespoon of flour and one tablespoon of the white of the eggs till all is in; slow oven, three-quarters of an hour.

A SCIENTIFIC cook says that beef salted at home is much more wholesome than the corned beef sold in the markets, since the butcher is apt to keep the meat too long in the brine and to toughen the fibres in other ways. She recommends the making of a brine of rock salt and two gallons of boiling water. When the brine is strong enough to float an egg or a potato, place the beef in it for three days. The neck, shoulder and flank make excellent corned beef. When the beef is wanted for the table place it in boiling water and boil slowly.

CHOCOLATE PUDDING.—Line a pudding dish with pieces of left-over cottage pudding. Then fill with the following mixture: One quart of milk scalded. Mix three tablespoonfuls of corn starch dissolved in cold milk, five tablespoonfuls of sugar and a piece of butter the size of a walnut. Add to this the milk and cook until it thickens. Remove and when cool separate into two parts. Flavour one part with vanilla; to the other add one well beaten egg and two tablespoonfuls of grated chocolate. Turn the white custard over the cake; add the chocolate part, cover with a meringue and brown in the oven.

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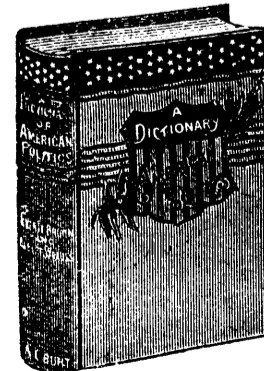
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