

Household Hints.

RUB your griddle with salt before you grease it, and your cakes will not stick.

CABBAGE SALAD.—Select a solid head, and one that is white after the outside leaves are taken off; lay on a board, and with a sharp knife cut fine; set in ice box until ready to use.

CANNED SALMON.—If you prefer it heated, immerse it in a kettle of boiling water until heated through, or put it in the steamer over a kettle of boiling water; open and drain off all the liquid, then remove to a platter, taking out any skin or poor pieces. Garnish with parsley.

SALAD DRESSING.—Beat yolks of two eggs thoroughly, add one teaspoonful of salt, two of white sugar, one of mustard, one tablespoonful of butter, and four of vinegar; mix together, and put in double kettle over the fire; stir constantly until it thickens; set in ice box until very cold. When ready to serve, pour over the cabbage and mix lightly.

GINGERBREAD.—Two eggs well beaten, two-thirds cupful of New Orleans molasses, half a cupful of sugar, one-third cupful of butter, half cupful of sour cream, half cupful of sour milk, one and a-half teaspoonfuls of soda, half teaspoonful of ginger, half teaspoonful of cinnamon, flour to thicken; beat the sugar and butter together; add the eggs and beat well; then add the soda to the sour milk; stir in the milk, cream, molasses and spices; thicken so you can drop it easily from a spoon, and bake in a moderate oven. It requires more care and longer baking than a cake made from all sugar.

MINUTE PUDDING.—Put a quart of milk over the fire with a bit of lemon peel or a teaspoon of lemon extract in it. When it comes to a boil, have ready a cupful of flour made into a smooth paste with cold milk; stir slowly into the boiling milk; let it boil, stirring it all the time until thick enough. Dip an earthen dish into cold water and out again, pour the pudding into it and let it cool a little. Serve with sugar and cream or hard sauce made by the following rule: Braid together with spoon half a cupful of coffee sugar and one-third of a cupful of butter until smooth. Grate in a little nutmeg.

GRAHAM BREAD.—One pint of milk, scald and pour into a bread pan, add even teaspoonful of salt and a little butter; when cool, add half a cupful of soft yeast and sifted Graham flour enough to make a batter, beat well until it is full of air bubbles, cover, and leave in a warm place until morning. As soon as you can, attend to the bread, add two spoonfuls of molasses, one cupful of white flour, and enough Graham to make a soft dough; take one to the moulding board and knead, using wheat flour. Make into loaves and put in flour. Grease tins to rise, cover, and when thoroughly light, bake over one hour.

POIRES AU CHOCOLAT.—Quite common little pears are used for this, and it is indifferently an adult or nursery dish. The pears are first parboiled in sugared water, and then put into a baking dish, well sprinkled with sugar and baked soft. The sugared water is reduced to a cupful, and to it is added a spoonful of cream and chocolate; a tablet to a cupful of liquid. The chocolate is well flavoured with vanilla, and this liquid is poured hot over the pears, reheated in the oven and served hot. It is cheap, and as successful as more ambitious desserts, as good milk can be used as well as cream (or nearly); the chocolate costs only a penny a tablet, the sugar is brown and the pears are the commonest cooking kind.

SHOULDER OF LAMB STUFFED.—Take the bladebone out of a shoulder of lamb, fill up the hole with nice force meat, and sew it up with coarse thread; put it into a stewpan with a few slices of bacon under and over the lamb. Add a bunch of sweet herbs, two onions, half a head of celery, and a quart of rich stalk. Stew gently for two hours, reduce the gravy by boiling to one-half, pour over the lamb, and serve.

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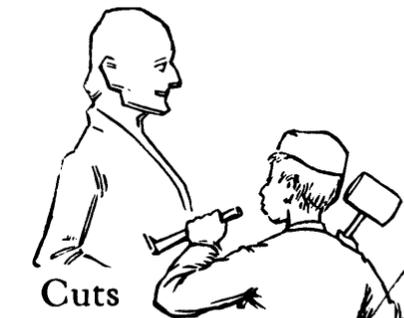


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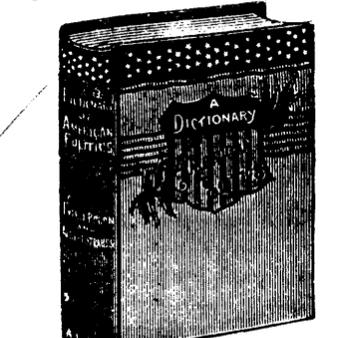
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Household Hints.

BABES should be given a drink of water two or three times a day.

LEMON juice helps a cake to rise and does not interfere with the other flavouring.

IT is not safe to give children milk or butter that has been kept in a refrigerator where fish is.

A YOUNG onion cut into a salad mayonnaise of any sort improves it, ven for the people who profess it would kill them to eat onion.

SWEETBREAD PIE.—Parboil five or six sweetbreads, cut them into two or three pieces, stew them ten or fifteen minutes in a little white stock with some chopped shallot, a bit of butter rolled in flour, some salt and white pepper and a good many mushrooms; put them into a pie dish with some asparagus tops, force meat balls and hard boiled yolks of eggs, and slices of fatbacon on the top; cover it and bake it till the paste be done enough, or it may be put into a vol-au-vent and served upon a napkin or baked in a plate.

GODIVEAU.—Take fillet of veal or breasts of fowl or game, fresh pork or sausage meat, beef marrow or suet, equal quantities of each, real sweetbreads, truffles and mushrooms, season these articles with pepper, cloves and nutmeg, all in powder; pound them altogether, and put in (one at a time) the yolks of three eggs; pour in also a little water, pounding continually until it is reduced to a sort of paste; make a small ball of it, which boil in a little water to ascertain whether it be sufficiently salt; sweet herbs may be added when about to use it.

TOMATO HONEY.—This honey if well made will take the place of the ordinary syrups. It is, of course, by far more wholesome and pure. To each pound of ripe tomatoes allow the grated yellow rind of one lemon and six fresh peach leaves; cut the tomatoes into pieces, add lemon rind and peach leaves, and cook slowly until they are soft and well done; then strain them through a bag, pressing hard. To each pint of this liquor allow one pound of loaf sugar and the juice of lemon. Boil for a half hour or until it becomes thick like syrup. Bottle and seal.

SPICED TOMATOES.—Take red and yellow pear-shaped tomatoes; prick two or three times with a fork. sprinkle with salt, let stand over night, pack in a glass jar and cover over with vinegar, prepared as follows for a half gallon jar; one pint of vinegar, one teaspoonful of cloves, one teaspoonful of cinnamon, one teaspoonful of allspice, one teaspoonful of pepper, one tablespoonful of sugar. The spices should be ground. Let this come to a boil and pour it over the tomatoes; after they get cold tie strong paper over them.

PANNED CHICKEN.—Take two chickens four or five months old, dress and cut them open through the middle of the back, wash thoroughly, wipe and rub salt inside. Put enough hot water in a dripping pan to cover the bottom an inch or more, and three heaping spoons of butter; lay the chickens flat in the dripping pan with the breasts up, baste often with a spoon, keep in plenty of water; one and one-fourth hours is generally long enough to cook them; keep them covered with an old tin, while in the oven; when done, remove to a hot platter and spread butter over them. Thicken the gravy with flour, wet in cold water, and serve with the chicken.

GATEAU DE POIES.—These are little witchcrafts of the trifling order. Thin paste is cut into fingers two inches across and four in length, and baked a light brown. When still warm they are covered with a couche—we would say layer (although there is more than one) made in this way: Some pears of a good quality are stewed with a little white sugar, beaten to a mass, and thickened with a little corn starch. (The pears must have the pear flavour.) This, while the paste fingers are warm, is spread about a quarter of an inch thick upon them. This couche is covered with white of egg beaten to a froth and sprinkled with very finely chopped pistachio nuts.

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