

## MISCELLANEOUS

### CUSTARD SAUCE FOR SWEET PUDDINGS OR TARTS.

Boil 1 pint of milk, beat 2 eggs, stir to them the milk, sweeten to taste and put the mixture in a jug. Place jug in a pan of boiling water; keep stirring it well until it thickens, but don't allow it to boil or it will curdle. Grate a little nutmeg over the top.

### MEAT PIE CRUST.

1 cup flour (pastry) 2 teaspoonsful baking powder,  $\frac{1}{2}$  teaspoon salt, 2 tablespoonsful lard or butter, mix with milk to make a soft dough, roll out  $\frac{1}{4}$  inch thick.

### BOILED OR STEAMED BEEF STEAK PUDDING.

Procure tender steak and divide into small pieces. Line a pudding dish with crust made with suet and flour, then cover the bottom with a portion of the steak, season with salt and pepper, then add another layer and so on till the dish is full, then pour in sufficient water to come within an inch of the top of the basin. Moisten the edges of the paste and put on a covering of paste, press the two crusts together that the gravy may not escape. Place in steamer and cover over with oiled or greased paper and steam from 3 to 4 hours.

### MARMALADE.

Wash and dry twelve Leville oranges, cut as thin as possible, put in a stone crock with filtered water, 11 pints; leave for about 36 hours, then boil for 2 hours, then add 11 lbs. of sugar and boil  $1\frac{1}{2}$  hours. Just before taking off the fire squeeze in the juice of 2 or 3 large lemons.—Mrs. H. McEACHERN.

### TO PRESERVE GRAPES WHOLE.

Stem the fruit and weigh; allow  $\frac{3}{4}$  lb. sugar to a lb.; fill jars three parts full of the grapes, make a syrup of the sugar and pour over them; let stand till cold, then pour off and bring to a boil and pour over the fruit again, taking care to have jars full; seal tightly.—Mrs. BARNHART.

### UNFERMENTED WINE.

Pick grapes from the stem, wash them well and scald in a pan for a few minutes or until the pulp and skins are thoroughly scalded through, then pour into a jelly bag and allow to drain all night. When the juice has all drained out, mix the remaining pulp with two or three cups of boiling water and drain again. Add sugar at the rate of one lb. sugar to seven or ten of juice, according to taste; boil two or three minutes, and bottle, cork and seal while boiling hot. To avoid breaking bottles, place them in a kettle of cold water and bring to a boil. Take out bottles as wanted.—C. C. SHARPE.