

HOUSEHOLD HINTS.

CANNED CORN.—Put a quart of canned corn in a saucepan; boil in its own liquor fifteen minutes; add half a teacup of cream and a teaspoonful of butter; season with pepper and salt.

LIMA BEANS.—Soak dry lima beans in lukewarm water over night; put in a saucepan, cover with boiling salt water, cook until tender, drain over the water; season with cream, butter, salt and pepper.

STEWED TOMATOES.—Open the can of tomatoes, put in a saucepan and set on the back of the stove; cook one hour, add a teacup of bread crumbs, two ounces of butter, with salt and pepper; cook half an hour longer.

MASHED POTATOES (BROWNEO).—Fill the dish you intend to serve the potatoes in with mashed potatoes, and after smoothing the top and besprinkling with good butter put on the shelf of a hot oven until browned, and then serve.

A NICE DESERT.—Cook a cupful of rice in a covered dish to keep it white. When soft, add a cupful of cream, a little salt, the beaten whites of two eggs, and a cupful of sugar. Flavour with vanilla when cool, and put in a glass dish. Dot with jelly. Serve with cream and sugar.

ROAST SPARE RIB.—Take a nice spare rib with part of the tenderloin left in; season with salt and a little pepper; sprinkle with summer savoury; put in a pan with a little water; baste often and roast until nicely browned and thoroughly well done.

COLD SLAW.—Shave cabbage into shreds; mix one well-beaten raw egg in a half teacupful of condensed milk; add a teacupful of vinegar; boil till it thickens. Pour this mixture over the cabbage. Sprinkle with salt. Some merely serve the shredded cabbage.

FAIRY BREAKFAST BISCUIT.—Mix a scant tablespoonful of butter with a pint of flour; salt to taste and enough water to make a dough that can be kneaded. When sufficiently worked with the hands roll out the dough as thin as a sheet of paper, cut in rounds with a muffin ring, prick them with a fork and bake for a minute in a moderately hot oven.

COCOANUT CAKE.—One cup sugar, one-half cup of butter, one-half cup sweet milk, one and one-half cups flour, one teaspoonful baking powder, whites of four eggs. Bake in three layers. Beat the white of two eggs stiff, thicken with eight tablespoonfuls powdered sugar, spread between the layers and over the top, sprinkling plentifully with cocoanut.

WATER POUND CAKE.—One pound of butter, one pound of powdered sugar, four eggs one cupful of boiling water, one pound of prepared flour, flavour with lemon. Beat butter, sugar and the yolks of the eggs to a cream, then add the boiling water and stir gently till cold, then the pound of flour with the whites of the eggs, which have been beaten to a stiff froth, the lemon last; bake one hour. This cake cannot be told from real pound cake, and it will keep two weeks.

TELEGRAPH PUDDING.—Put in a large bowl one pint of molasses, one pint buttermilk, one quart flour; beat in one teacup butter, one teacup soda, one-half teacup sugar, and lastly one cup of raisins, currants, dried cherries, or any dried fruit desired. Make a stiff batter, have bag greased and floured, drop in boiling water and boil steadily for two hours. This, when sliced, should be almost as dry as cake. One cup of sugar, one cup of butter, two cups water, one tablespoon flour (stirred in the sugar). Cook till smooth and thickened.

CREAMED TURNIPS.—Pare the turnips and cut in slices one-fourth of an inch in thickness, then cut the slices in strips like a match. Boil these in salted water half an hour. Drain them, place them in a dish, and cover with cream sauce, made by melting in a small frying-pan, one tablespoonful of butter, adding to it one tablespoonful of flour; stir until smooth and then add one pint of milk; stir it constantly until it boils, then season it with one teaspoonful

of salt and a little pepper, and pour it over the turnip.

GLAZED SWEET POTATOES.—For twelve people use nine sweet potatoes of good size, four tablespoonfuls of butter, one tablespoonful of sugar and one tablespoonful of water. Boil the potatoes fifty minutes; then take them from the fire and pare them. Cut them in halves, lengthwise. Season them generously with salt. Place them flat side down in a dripping pan. Put the sugar and water in a soup plate and stir until the sugar is dissolved. Now add the butter and stir over heat until this is melted. Baste the potatoes with this liquid and place the pan in a hot oven for twenty minutes. The potatoes should be brown and glossy when they come from the oven.

CHESTNUT SAUCE FOR TURKEY.—An old-time receipt for chestnut sauce to be eaten with turkey is certainly not difficult to follow. Peel the chestnuts and pour boiling water over them, let them stand a few minutes and then the thin skin that covers them will slip off easily. Then put the chestnuts into a saucepan, and for half a pint of chestnuts allow half a pint of stock, put a little piece of lemon peel into it, let this simmer until the chestnuts are tender, an hour and a half is the time usually required; then rub the whole through a fine sieve, add pepper and a little salt, and half a coffee-cupful of cream; let this simmer gently for a few minutes; if the cream is not thick the sauce may need a little flour to thicken it. This should be very hot when served.

MOULDED SALAD.—Mould salad is chicken salad in any preferred style or seasoning, moulded into shapes between layers of jelly. This is what is known as aspic jelly. It is made of ordinary gelatine and according to the usual directions, except that it is flavoured with pepper, salt, white vinegar and a pinch of cayenne and celery salt, instead of sugar, and spices. It is also quite an improvement to boil previously in the water used for this jelly an onion, a carrot and a bay leaf—but this is not necessary. This jelly must be clarified with eggs if wished particularly transparent. When it is made fill the bottom of a mould about half an inch deep and allow it to set, then place on it a smooth layer of salad and pour over it a half inch depth of jelly and leave to set. When turned out this may be garnished to suit the taste and makes a very pretty dish.

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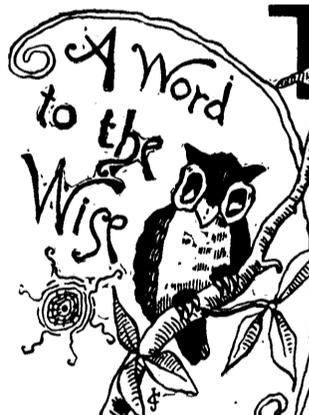
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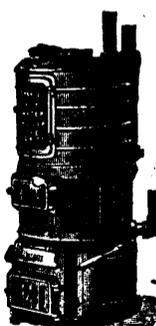


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