

## Hints for the Housewife

### OLD FASHIONED FRITTERS

Three eggs beaten separately till stiff, one-third of a pint of milk, one-sixth teaspoon of salt. Fold milk and sifted flour alternately in eggs (having added salt to the flour) and fold in enough flour to make a batter thick enough to drop by spoonfuls into hot lard. Cook in this way until nicely browned and serve with maple molasses.

### FINE ICING

Whites of two eggs; as much water as eggs. Mix with confectioner's sugar. Add flavoring and about one-half teaspoon of baking powder. This will make a soft creamy icing such as confectioners use. In measuring, if the eggs are put in one glass and the water in another, the equal amounts can be determined exactly by standing them side by side.

### FRUIT CAKE

One coffeecup of butter, two of sugar, three of flour, eight eggs, one pound of raisins, one of currants, half a pound of citron, one table-spoon of cinnamon, one nutmeg, one dessert-spoon of soda stirred with spices in one-half cup of New Orleans syrup. Dredge fruit with flour; bake slowly.

#### SALAD DRESSING

Half a cup of butter, one-half cup of cream, three eggs beaten separately, two tablespoons of granulated sugar, one-half teaspoon of white pepper, two teaspoons made mustard, one teacup of white wine vinegar, one saltspoon of cayenne pepper. Cook in a double boiler until it is creamy, like boiled custard. Stir in beaten whites of eggs last and pour out at once. This will keep for six weeks if screwed up in salad bottles.

## BROWN BREAD

One heaping cup of light brown sugar, one heaping teaspoon of lard, one level teaspoon of salt dissolved in one pint of very warm water, one and one-half cups of bread sponge. Add graham flour until the stiffness of cake dough, so that it will break when dropping from the spoon. Heat about ten minutes, then put in a deep pan, ready for baking. Let rise until light. Bake about one hour. This makes one loaf of bread.

### Maple Sugar Delicacies

### MAPLE SUGAR FROSTING

Add one cup of sweet cream to two cups of rolled maple sugar; boil slowly until it will thread from a spoon, about three-quarters of an hour. Then let it get about half cool, stir in half a cup of chopped English walnut meats, beat until it becomes creamy, then spread it over the cake.

## MAPLE WALNUT SAUCE FOR ICE CREAM

Boil a pound of maple sugar with a very little water until it threads. Break one-half cup of shelled English walnuts into small pieces, and

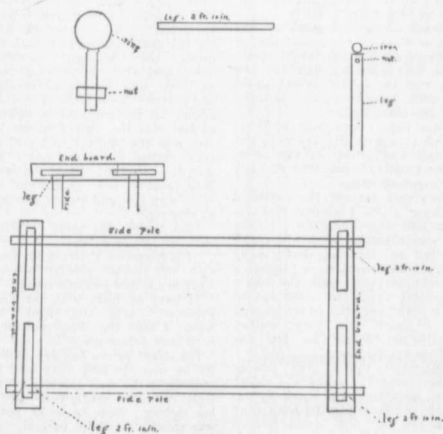
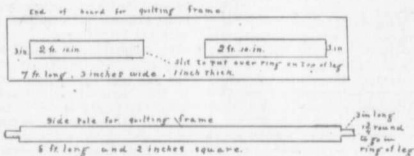
stir them into the syrup. Serve hot.

### MAPLE SUGAR CREAM

Mix grated maple sugar with an equal quantity of confectioner's sugar, and mix with white of egg and water (equal quantities) into a soft dough. Then mold into any preferred shapes.

### MAPLE SUGAR COOKIES

One cup of sugar, one cup of crushed maple sugar, one cup of



## Home-Made Quilting Frames

The six of the frames are made of basswood scantling 2 inches square and 8 feet long, the ends of a board 8 feet long, 3 inches wide, 1 inch thick, and the four legs or stair banisters which can be got from any lumber dealer. They should be 2 feet 10 inches long and 2 inches square. Then get four irons like those used in putting a nib on a scythe, smooth, six inches long by  $\frac{1}{2}$  in. round iron having a nut and thread on the stem end and a ring on the other end  $1\frac{1}{2}$  in. diameter as shown in diagram. In the centre of end bands make a slit  $\frac{1}{2}$  in. wide, 2 ft. 10 in. long, and 3 inches from the end. Lengthwise of leg bore a  $\frac{1}{2}$  in. hole six inches deep to put iron in. In the

butter, two well beaten eggs, two tablespoons of water, two teaspoons of baking powder, and flour enough to roll out. Do not make too stiff. Bake in a quick oven.

### MAPLE MOUSSE.

Whip one pint of sweet cream very stiff and dry, and add to it one cup of maple syrup and one tablespoon of powdered sugar. Flavor with lemon, beat well together put in a covered mold with a strip of buttered paper bound tightly around where the cover and the mold meet, and pack in ice and salt until time to serve. Serve in sherbet glasses.

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