

Household Hints.

To make pies or biscuits a nice colour, moisten the top of them with a little sweet milk just before they are put into the oven.

TO CLEAN WHITE GLOVES.—Wash white chamois gloves in a warm suds made with white castile soap. After they are nearly dry finish drying on the hands.

FRENCH POTATO SALAD.—Boil half a dozen potatoes, slice, arrange in a flat dish, sprinkle with salt, cayenne and lemon juice, pour over a mayonnaise. Garnish with celery leaves.

MAYONNAISE DRESSING.—Mix one even teaspoonful each of mustard and salt, with one and a-half teaspoons of vinegar. To this add the yolk of one egg. Beat well together and add nearly half a pint of salad oil.

CREAM DRESSING.—This is nice for cauliflower, cabbage or asparagus. Beat two eggs well, add one teaspoonful of sugar, one-half teaspoonful of salt, and the same quantity of mustard; mix these well and add three tablespoonfuls of vinegar and one of cream. Set the bowl containing this mixture in a pan or kettle of boiling water and stir until it thickens. This, of course, should get perfectly cool before it is used.

SALMON SALAD.—Take one can of salmon, pour off the liquor and pick the fish into flakes with a fork and lay it on a flat dish; cut some lettuce leaves and mix with the fish. Rub together the yolk of a raw egg, a teaspoonful of sugar, half a teaspoonful of salt and one-fourth of a teaspoon of cayenne pepper. Thin with a tablespoon of vinegar and add the powdered yolks of four hard-boiled eggs. Lastly, add the beaten white of an egg and pour over the fish.

FILLETS OF MACKEREL AND HACHEE SAUCE.—Cut up a fresh mackerel into pieces about three inches square or less; flatten them with a wet knife and place in buttered pans, season with pepper, salt and a little lemon juice; cover with buttered paper and bake ten minutes. Place in a hot dish and surmount with Hachee sauce, which is made by mixing a spoonful each of minced mushrooms, small onions and parsley in a cup of vinegar with cayenne pepper; beat until the vinegar is nearly dried up, then add four tablespoonfuls of stock and two chopped mushrooms, boil gently and skim, then add a tablespoonful of capers and two chopped gherkins. Stir thoroughly and serve.

A WRITER on the subject of starch, very truly says that "most people think of it only as a substance used by washerwomen for stiffening linen; but it really forms a large part of the food of man. It is in all the vegetable substances that we eat, and especially in the grains used for food, which are largely made up of it. Rice is nearly nine-tenths starch, and Indian corn and barley more than two-thirds starch; rye oats, and wheat contain nearly as much, and potatoes are one-fifth starch. Arrowroot and tapioca are kinds of starch made from roots of plants, and sago is starch made from the pith of the sago palm tree." Starch has the appearance of white powder when examined with the unaided eye, but under the microscope it is seen to be made up of little round or oval grains, which differ in size and looks in different kinds of the article named. To make starch, scrape or grate a potato to a pulp; mix this with water and squeeze it through a cloth several times. The woody fibre of the potato will remain in the cloth while the water will have a milky look caused by the starch it carries away. Let the water stand until the starch settles to the bottom, then pour off the water and dry the starch. Wheat starch may be made in a similar way. Mix a handful of flour with water enough to make a thin paste. Put this into a cloth and work it with more water as long as the liquid which runs from it looks milky. Let it settle, pour off the water, and dry the starch as before.

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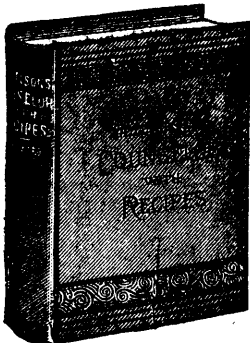
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Household Hints.

FISH CROQUETTES.—Take one pint of any fresh fish, remove the skin and bones, flake fine and add butter the size of a hen's egg; season with salt, cayenne and onion, moisten with cream and form into balls; brush with beaten egg salted and roll in cracker crumbs and fry.

COFFEE CAKES.—One cupful molasses, one cupful coffee, one cupful butter, one egg, one spoonful soda and one cupful seeded raisins. Nutmeg or cinnamon to flavour. Flour to roll about one-half inch thick. Cut in round cakes, sprinkle thickly with sugar, and bake slowly.

GINGER CAKES.—Two pounds fine flour, three-quarters of a pound of sifted sugar, one-half ounce ground ginger and a little salt; rub these all smoothly together, and moisten with a little milk; work into a fine dough, roll out thin and cut with a fluted cutter. Bake in a quick oven. Shake caraway seeds in the dough.

CUSTARD CREAM.—Boil half a pint of cream with a piece of lemon peel, a stick of cinnamon and eight lumps of white sugar. Beat the yolks of four eggs, then mix the eggs and cream very gradually together. Simmer it gently on the fire, stirring it until it thickens, but removing it the minute it begins to boil.

FRUIT CREAM.—Three oranges, three bananas, one pint strawberries, one-half can apricots, one pint cream, sugar to taste. Take the juice and pulp of the oranges, mash the bananas, berries and apricots and rub through a hair or wire sieve. Add the cream and sugar to make it quite sweet. Then freeze as usual.

CINNAMON COOKIES.—One egg, one cupful of sugar, one cupful of molasses, one-half cup lard, one spoonful each of soda, vinegar and cinnamon. Roll thin, and bake quickly. Always salt any article where lard is used in place of butter. Water is better than milk in most cooky recipes. Hickory-nut meats are nice for the top of sugar cookies.

BAKED APPLE SAUCE.—Pare, core and quarter apples to fill an earthen crock or deep pudding dish, taking care to use apples of the same degree of hardness, and pieces of the same size. For two quarts of fruit thus prepared, add a cup of water, and if the apples are sour, a cup of sugar. Cover closely, and bake in a moderate oven several hours, or until of a dark red colour.

FRIED LIVER.—Have the beef or sheep's liver cut in slices half an inch thick. Dip them into salted flour and put into hot lard in your skillet, with a small piece of breakfast bacon added. Fry brown quick on both sides, then add a little hot water, and cover close. Set upon the back part of the stove and cook slowly till well done, being careful to keep it from cooking hard. Take the liver out upon a platter, make a nice gravy and pour over it.

RICE CUSTARD.—Sweeten one pint of milk, boil it with a stick of cinnamon, stir in sifted ground rice until quite thick. Take off the fire, add the whites of three eggs, well beaten; stir it again over the fire for two or three minutes, then put it into cups that have laid in cold water. Do not wipe them. When cold turn them out and put them into the dish in which they are to be served. Pour round them a custard made of the yolks of the eggs and a little more than half a pint of milk.

AN IDEA FOR BREAKFAST.—Apple crusts are excellent for breakfast or for a simple dessert. Cut the crust from small slices of bread of medium thickness, spread them with butter and sprinkle them with sugar and a little spice of some kind. Pare tart apples, cut them in pieces the size of the bread squares and scatter with sugar and a trifle of spice. Bake in the oven until the apple is cooked, and serve hot. Other fruits that are quickly cooked or preserves may be used in the same way, omitting the spice. If peaches or a fruit jam are used, a hot sauce, whipped cream or a meringue, added to the crusts after they are taken from the oven, will change this simple into quite an elegant sweet dish. The apple crusts are specially nice for children's desserts.



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