

Household Hints.

BERRY CREAM CAKE.—Two eggs, a cupful of sugar, a cupful of sour cream, a teaspoonful of soda, two cupfuls of berries, and flour to make a stiff batter.

BERRY PUFFS.—One egg, one cupful of flour, one cupful of milk, butter the size of a walnut and a pinch of salt. Beat very thoroughly, add one cupful of berries and bake in a quick oven in greased cups or the little glazed jars that come for the purpose.

HUCKLEBERRY BANNOCK.—Scald one pint of corn meal with one quart of boiling milk; add two tablespoonsful of butter, and when cooled, one cupful of flour, four eggs, salt and two tablespoonsful of sugar. Grease two square pans very thoroughly, stir in last a pint of huckleberries, and bake three-quarters of an hour.

SPANISH FRITTERS.—Take baker's or very light home-made bread, have it stale, and trim off the crust. Cut it in any pretty, fanciful shape, and soak in a mixture made as follows: One beaten egg, one cup of cream or milk, two tablespoonsful of sugar, and a little nutmeg and cinnamon. Fry a light brown and serve with sweet sauce or stewed fruit.

BOSTON BERRY CAKE.—(Eaten hot with butter, for breakfast or tea; black-cap raspberries, huckleberries or blackberries may be used for it.) One cupful of butter, one cupful of milk, one cupful of sugar, one cupful of molasses, three eggs, three teaspoonsful of baking powder, three pints of berries, and flour to make it as stiff as pound cake. With huckleberries use spices.

CREAM PIE.—Fresh fruits make the simplest and most healthful desserts during the summer, but sometimes they are not to be had, and the following pie is very nice: Into one pint of thick sweet cream stir one tablespoonful of flour, one-half cup of sugar, a pinch of salt, and the white of one egg beaten stiff. Flavour to taste, bake in a single crust, as for custard pie.

PEAS WITH MUTTON.—Take any part of the mutton most convenient; put it on in cold water, and boil until well done; remove the meat from the soup into an earthen dish, let it stand until the next day; then remove all the fat, which has hardened into a cake on the top; have ready a quart of shelled peas, put them into a kettle with the soup, and cook one hour.

ALMOND CAKES.—Procure one pound of ground almonds to which add two pounds of powdered sugar, mixing the whole with the whites of nine eggs, beating the mixture well with a wooden spoon for about ten minutes; lay them out upon wafer paper of an oval shape with a tablespoon, put three or four strips of almonds upon the top of each, and bake them in a slow oven; when done, break away all the wafer paper but that which adheres to the bottom of the paper; when cold are ready for use.

LAYER CAKE.—The following will keep fresh several days. Beat to a cream two teacupfuls of sugar and one of butter, add four well-beaten eggs, one teacupful of sweet milk, one teacupful of extract of vanilla, three teacupfuls of flour in which is sifted two large teaspoonsful of baking powder. Bake in four layers. Caramel for this: two teacupfuls of sweet cream stirred well with three teacupfuls of C. sugar. Boil until thick as cream, then flavour to taste and spread between the layers.

SMALL SPONGE CAKES.—Put six whole eggs into an earthen pan with half a pound of sugar, upon which you have previously rubbed the rind of a lemon, stand the pan in very hot water, keeping its contents well mixed until becoming rather warm, when taking it from the water, continuing to whisk until quite cold and thickish; stir in gently half a pound of sifted flour; have ready buttered and dusted with sugar, about a dozen sponge cake tins, put a tablespoonful of the mixture in each tin, shake sugar over, and bake them in a modern oven.

FRUIT CHARTREUSE OF ORANGE JELLY.—Make a chartreuse of fruit in a round or oval mould, having a quantity of fruit left, having also a quart of orange jelly, which place on ice in a bowl, whisking it until on the point of setting. Then place a layer of it in the chartreuse, then a layer of the fruit, the jelly, and so on until quite filled; place it upon ice, and when set and ready to serve, dip in luke warm water, turn it out upon your dish, serve garnished round with jelly in the skins of the oranges, cut into quarters after it has been set, or leave out the garnishing.

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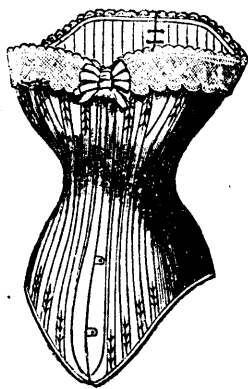
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