

HOUSEHOLD.

The Unexpected.

That it is the unexpected that happens, has, in this country at any rate, its most frequent illustration in the coming in of guests for whom we are not looking. And this occasionally happens on those days when the careful housekeeper is most disposed to compare herself to Old Mother Hubbard. If the cupboard is not exactly bare, there is nothing in it perhaps by the way of meat except the cold ham calculated to last the family one day longer, and the remains of yesterday's roast beef. It is now too late to boil a ham for the mid-day dinner, so what is left on the bone must be thinly sliced and garnished with parsley to make it as presentable as possible. How to deal with that relic of yesterday's roast is a more serious matter.

What could be warmed up in its present scrimp and mutilated form for a family dinner will not do to set before that family when increased by several outsiders. There isn't a butcher's shop within fifteen miles, for we are writing of those remote regions where families are supplied with butcher's meat by neighborhood beef and mutton clubs, and as the morning is too far advanced for boiling a ham, it is also too late for running down and killing chickens. There will be plenty of vegetables, but as vegetarians dwell not in these unfashionable localities, no housekeeper, however much love there may exist between herself and her visitors, would be content to set them down to the modern equivalent for a dinner of herbs.

Then what must be done with that cold beef? If there is any curry powder in the house, she will not be long in coming to a decision. Curried beef may not be equal, or even second, to a fresh roast, but to most tastes it is far preferable to the cold or simply warmed over article.

Curried Beef.—Cut up a few slices of lean, cold roast beef in pieces about one inch square; put three ounces of butter into a stewpan, with two onions, sliced; and fry to a light brown color. Add the beef, a dessertspoonful of curry powder, and a little water; stir gently over a brisk fire for ten minutes. Should this be too dry, a spoonful or two of gravy or water may be added. Place on a deep dish with an edging of dry boiled rice.

In cases where there is no curry powder to be had, the housekeeper, taken unawares, might avail herself of a recipe which has the advantage of making the meat go farther.

Beef Fritters.—Mix carefully, and by degrees, three-quarters of a pound of flour with half a pint of water; stir in two ounces of butter; which must be melted, but not oiled; and just before it is to be used, the well whisked whites of two eggs. Should the batter be too thick, add more water. Pare down the cold beef into thin shreds; season with pepper and salt and mix it with the batter. Drop a small quantity at a time into a pan of boiling lard, and fry from seven to ten minutes, according to the size. When brown on one side, turn and brown them on the other. A small quantity of finely minced onions, mixed with the batter, is an improvement.—'Christian Work.'

The Household Store Closet.

The fashion of the storeroom is one of those good old customs in danger of becoming obsolete. The less provident, but less laborious methods of French housekeepers are fast superseding the bountiful but toil-some and extravagant ways of the Anglo-Saxon. The grocery store has become the storehouse of a great many families in the city, who are so limited in quarters that it would be impossible for them to maintain any large quantity of stores. The vast majority of the people in the great cities buy their potatoes by the peck, and even by the small measure, or two quarts. It is only a householder who can provide a suitable and sufficient storage for a barrel of potatoes and one of apples. Other vegetables and fruit are usually purchased from day to day, as they are needed. Though a much higher price is paid when perishable vegetables and fruits are thus purchased in a small quantity, it should be remembered that there is no waste from rot or mold. The old proverb, 'Great abundance makes great waste,'

is certainly often verified where servants control the storeroom for food.

On the other hand, the saving by purchasing food by the quantity, where there is a proper place to keep it, is very large. It is often over fifty percent of the cost at retail, while the loss from decay or other cause may with care be reduced to a minimum. Every one knows that a properly stored barrel of potatoes will yield very little loss, sometimes none at all.

Dry groceries are usually almost as expensive by quantity as by the small package, but there is comparatively no danger from loss in storing them, if ordinary precautions are exercised. Flour stored in a dry, cool place will keep for several years. The same is now true of most grains. The wheat weevil is a pest that occasionally invades the dry grains of the store closet, but he can be readily got rid of if he has not been settled long. Indian meal, hominy and all preparations of Indian corn are liable to become infested with worms, and cannot be stored for any length of time. Even kiln-dried meal finally becomes infested. Sugar costs about the same by barrel as by the pound, and it does not usually pay to store it. Nor does it pay to purchase a large quantity of molasses, unless one lives at a distance from any depot of grocery supplies.

The utility of a storeroom depends largely in these days upon the locality where we live. If one's residence is remote from the town, and there is ample and suitable room for the stores, it pays to buy a great many things by the quantity for the sake of convenience, and to avoid the cost of transportation. If, on the contrary, one lives near the ubiquitous grocery store, there are a great many things which were always found in the old-time storeroom that it is cheaper and quite as convenient to buy by the small quantity. Olive oil, dried fruits, and even canned and preserved fruits are better purchased as they are wanted. Fortunately few country housekeepers are so extravagant and wasteful as to purchase canned or preserved fruits, when they can prepare them at home at so much lower cost.—'Good Housekeeping.'

Bread Omelet.—Soak one cup of bread crumbs in one cup of milk, mix with it three eggs well beaten. Put one tablespoonful of butter in a frying-pan, and when hot pour in the omelet; loosen the edges and at bottom as it cooks; when done, turn over, and serve on hot plates.

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