

Household Hints.

THE yolk of a hard-boiled egg cut in bits with a sharp knife makes a pleasing addition to the sauce made of butter, flour and water for baked and boiled fish.

TAKE a cupful of cream off the pan of milk in the morning, and put it to your bread when you are about moulding it, and it will cause the crust to be very soft and delicate.

SCOUR pieces of zinc with kerosene oil and polish off with whiting, or, what is better, give them a coat of paint. They can then be cleaned at any time by simply washing them.

LEMONS will keep better and fresher in water than under any other conditions. Put in a crock and covered with water, they can be preserved in winter for two or three months.

BAKED OMELETTE.—Boil a pint of milk, a teaspoonful of butter and one of salt, and stir in a tablespoonful of flour, rub smooth in cold water, and pour upon it seven or eight well-beaten eggs. Bake in a quick oven.

OIL-CLOTHS should be washed well to free them from dirt, and then have two coats of copal varnish given them. If this is done once a year, it would insure the lasting of the cloth as long again as it otherwise would.

THE secret in having a good roast turkey is to stuff it palatably, to baste it often, and to cook it long enough. A small turkey of seven or eight pounds should be roasted or baked three hours at least. A very large turkey should be cooked an hour longer.

ROYAL MUFFINS.—One quart flour, two tablespoonfuls of sugar, half tablespoonful of salt, two teaspoonfuls Royal baking powder, one tablespoonful of lard, two eggs, one and a quarter pints of milk. Sift together flour, sugar, salt and powder, rub in the lard cold; add the beaten eggs and milk. Mix to the consistency of a cake batter. Fill cold muffin rings, well greased, two-thirds full. Bake in a good hot oven twenty minutes.

Few housewives feel that they have done the correct thing when they bring fresh boiled potatoes to the breakfast table, and for some unknown reason they are unwelcome there, but sometimes one miscalculates in regard to the number needed for dinner and breakfast both, and is obliged to boil them for the latter meal. They may be prepared in a way to be enjoyed even then, by draining off all the water in which they were boiled, and then putting in a lump of butter and a little cream; as you stir the butter and cream in cut the potatoes in quarters, and season with pepper and salt. Small potatoes are best cooked in this way.

To have good, wholesome, light buckwheat cakes, you must get the very cleanest and nicest buckwheat—that free from all grit and dirt. Take one-fourth of granulated wheat flour, and one-fourth of oatmeal flour, to three-fourths of buckwheat. Make a batter of these with tepid water and a little salt, using any good, lively yeast. Just before baking, add one spoonful or more, according to the quantity made, of molasses, and a small even spoonful of soda or baking powder. The half of a yellow turnip is an excellent thing. Rub your griddle with, instead of a piece of pork or any other fat; obviating all the disagreeable odour of the griddle.

HOW TO PREPARE A STEAK.—We hear a great deal about "that abomination called fried steak." I will tell you how to make tough steak tender, and how to fry it so that it will be juicy. Do not pound it, either with a rolling-pin, or a potato-masher, or even with that jagged piece of metal or crockery ware which house furnishing dealers will try to delude you into buying. If you do pound it you will only batter its fibres and let out all its juices. Pour into the bottom of a dish three tablespoonfuls each of vinegar and salad oil, sprinkle on them half a saltspoonful of pepper (and a tablespoonful of chopped parsley, if you have it.) Do not use any salt. The action of the oil and vinegar will be to soften and disintegrate the tough fibres of the meat without drawing out its juices. The salt would do that most effectually, and harden the fibres besides. You may add a teaspoonful of chopped onion if you like its flavour. Lay the steak on the oil and vinegar for three hours, turning it over every half-hour, and then sauté, or half-fry it quickly; season it with salt after it is cooked, and serve it with a very little fresh butter, or with the gravy from the frying-pan. If you follow these directions and do not try to improve upon them you can have tender steaks hereafter at will.

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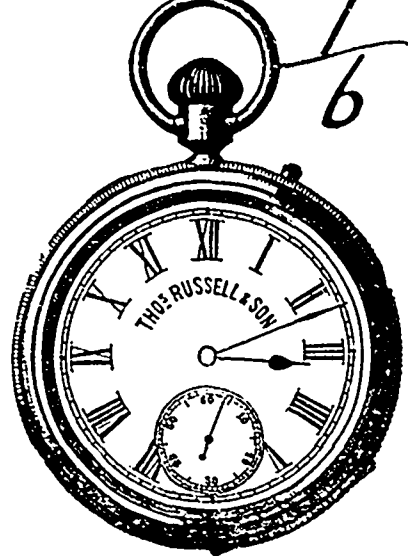
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