

HOUSEHOLD HINTS.

BOIL the clothes-line, and it will not "kink," as new rope is apt to do. To keep a cheese that has been cut, fill a hole bored in the centre with powdered chalk.

KEEP the lid off when boiling cabbage, turnips, peas or beans. Cook the first two fast, in salted water, for half an hour.

TURPENTINE is good for cleansing all varnished furniture, and also to clean out rusty galvanized or other iron sinks.

A TEASPOONFUL of kerosene does as well as a bit of white wax in boiled starched, and mutton suet is as good as either to make a plain gloss.

FOR lumbago and rheumatism, let the apothecary mix you a siphon of lithia water and Vichy. Two siphons will generally rout the pain and stiffness.

FRIED BEETS.—The winter vegetable must be boiled for ten to twelve hours, then cut into squares and fried as a garnish for meat. Cold, they make a good salad.

A TEASPOONFUL of alum will make clear four gallons of muddy water. Boiling the water is necessary to remove disease-germs when a farm pump or town reservoir has a bad name.

MUSHROOMS make a delicious pie, either with or without hashed meat. Stew them in their own juice with a little butter. Thicken with corn starch, adding boiling water by teaspoonfuls.

PARSLEY is entirely effectual in removing the odour of onions after a meal. The green sprigs should be eaten as celery is, with the onions or with the potato salad, not left to be taken after dinner or supper.

FOR a fomentation, dip a folded flannel cloth in boiling water, and wring it out by twisting it in a linen towel. As you take it out, sprinkle a few drops of turpentine over the steaming surface: this makes a turpentine "stupe."

A CUT lemon will clean discoloured brass, which can then be beautifully brightened by ammonia much diluted with water. Do not drop the strong ammonia on brass any more than you would on a coloured blanket border.

FOR washing blankets (constantly asked for) and all woollens, pour two tablespoonfuls of strong ammonia into the bottom of the tub. Heap the woollens lightly above it, and then pour over and through them water heated to about 180°, not boiling.

A PIECE of cheese-cloth squeezed out in vinegar and wrapped around Swiss cheeses will preserve them; and all cheeses except cream cheeses can be kept from spoiling by putting them on a thick layer of powdered charcoal and covering with charcoal the top also. Cheese should be kept under glass or in tin and earthenware, not in wood.

IT hastens the flavouring of jelly to soak the "zest" of orange or lemon, or the whole peel, in the bowl when the gelatine is soaking in the cold water. After soaking an hour, pour boiling water over all, and strain through a flannel bag, previously wet with boiling water, so as to waste no jelly. Add sugar, lemon-juice or any other flavouring.

IF the rubber hot-water bag is found to leak or these conveniences cannot be procured, heat common sand in a pan in the oven and pour it quickly into a broad, short bag made of thin flannel, with a stout cotton cover over that. You can reheat it in this bag. It is well to have several shapes and sizes to apply for ear-ache, abdominal pains or cold feet. This is when steady heat applications are needed.

TO starch shirt-bosoms and cuffs rub into both sides of the linen as much hot starch as it will take. When dried, add cold starch for the gloss. Dissolve a quarter ounce of gum arabic in a pint of hot water, strain and let it cool. Add gradually one ounce of fine raw starch and the white of one egg. Apply the sponge or rag to the outside of the linen. Roll up in a cloth, and iron, without sprinkling, in one hour. You can apply a little hot water with a cloth just in the track where your iron is to go if the starch has dried too quickly.

STEWED VEAL CUTLETS.—Cut slices from a leg of veal, rub them with yolk of egg, and strew crumbs of bread over them, moderately seasoned with salt and cayenne; put two ounces of butter into a stewpan, and warm the veal until the cutlets are of a rich brown; then put a cupful of water into another saucepan with a piece of butter rubbed in flour the size of a walnut, with a small bunch of parsley and sweet herbs, a tablespoonful of mushroom catchup and two onions fried brown; stir altogether over a slow fire half an hour, then strain the gravy through a sieve over the cutlets. Heat them quickly and thoroughly and serve with lemon.

SWEET MILK DOUGHNUTS AND SOUR MILK.—For sweet-milk doughnuts take three eggs, two cupfuls of sugar, one and one-quarter cupfuls of milk, three scant dessert-spoonfuls of lard, one teaspoonful of soda and two of cream of tartar, a saltspoonful of salt and a little grated nutmeg. Add flour enough to make as soft a dough as can be rolled. Cut out with a cake-cutter having a hole in the centre, or cut in strips and form in twisted rings and fry in hot lard. For sour milk doughnuts, take one coffee cupful of sugar, one of sour milk, two eggs, butter the size of an English walnut, one teaspoonful of soda and a little salt, flour enough to make a very soft dough.

FRUIT LEAVES.—Break three large, fresh eggs into a basin; beat them well, then add four ounces each of finely sifted flour and white sugar, a seasoning of salt and some flavouring essence, and continue a brisk beating until all the ingredients are thoroughly blended; spread the paste out in a half-inch layer on a buttered baking tin; bake in brisk oven for about a quarter of an hour, then allow to cool, and stamp out in pretty shaped leaves with a sharp pastry cutter; cover the top with a thin layer of green icing, dry in a cool oven with the door open, then cool on a sieve; serve in a circle or wreath on a pretty glass dish, and fill in the centre with a mound of delicately whipped cream, the latter lightly sprinkled with finely chopped candied cherries.

TURKEY IN CREAM.—Draw and singe the turkey in the usual manner, lard it with slices of bacon or fat ham, seasoned with salt, pepper, and fine spice. Put the bird into a stewpan for three minutes with one quart of boiling milk, two ounces of butter, a small bunch of sweet herbs, a few coriander seeds, one onion cut into slices, and a turf of parsley. Then roast it before a good fire, basting with the milk in which it was blanched, while cooking. When nearly done, mix with a tablespoonful of flour one pint of cream, add a piece of butter the size of a pigeon's egg, a lump of salt, and stir it carefully over the fire until it thickens. Dish up the turkey and screen the whole of it with the cream. Boil half a dozen new laid eggs for ten minutes, take off the shells, halve them, and garnish the dish with these, placing tufts of curly parsley between.

BIRD'S-NEST PUDDING.—Core and peel six tart apples. Put them in an earthen pudding dish, cover them with a plate and bake them until they are tender. Make a custard of the yolks of five eggs, a quart of milk, a teaspoonful of salt, but no sugar. Draw off any juice that may have boiled out of the apples while they were baking, being careful not to break them. Pour the custard over them and bake the pudding in the oven till it is solid in the centre. Serve it with a sauce flavoured with caramel. This is made by boiling a cup of sugar with a cup of water for ten minutes, adding at the beginning three cloves and four or five small chips of the yellow peel of a lemon about the size of a ten-cent piece. When this sirup has boiled set it back and stir two table-spoonfuls of sugar in a frying-pan with one teaspoon of water till it turns dark brown. Pour the sirup gradually over this caramel till the two are thoroughly mixed. This is a delicious sauce, as pungent in flavour as a brandy or wine sauce, with none of the deleterious effects.

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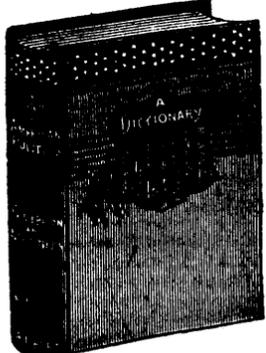
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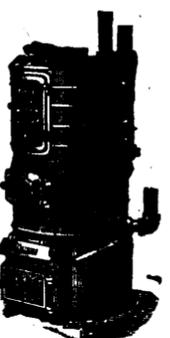
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