

Household Hints.

BOILED ICING.—Mix two tablespoonfuls of cold water with a cup of granulated sugar, and boil until it ropes. Take off and stir in the white of one beaten egg and flavour with lemon juice or tartaric acid.

WHEAT MUFFINS.—One teaspoonful of melted butter, one egg, one and a half cups of flour, one teaspoonful of cream of tartar, half a teaspoonful of soda, half cup of sweet milk. Bake quickly in muffin pans.

TO CLEAN LAMPCHEMISES.—Hold them over the nose of the tea-kettle when the steam is free and hot. One or two repetitions of this process will make them beautifully clear and bright. Wipe upon a soft, dry cloth.

When baking cake in a long tin, line the sides and ends as well as the bottom with stiff white paper; you can then lift the cake out without breaking it, and can also be perfectly sure to bake it thoroughly in the middle without burning it anywhere else.

LEMON BUTTER FOR TARTS.—Lemon butter is excellent for tarts. It is made as follows: One pound of pulverized white sugar, whites of six eggs, and yolks of two, three lemons, including grated rind and juice. Cook twenty minutes over a slow fire, stirring all the while.

APPLE FRITTERS.—Make a batter, not very stiff, with one quart of milk, three eggs, and flour to bring it to a right consistence. Pare and core a dozen apples, and chop them to about the size of small peas, and mix them well in the batter. Fry them in lard, as you would doughnuts. Sprinkle powdered sugar over them.

FOR COCONUT CANDY.—Take four cups of water, two and a half cups of fine white sugar, four spoonfuls of vinegar, a piece of butter as large as an egg; boil till thick, about three-quarters of an hour. Just before removing stir in one cup of desiccated coconut, and lay in small flat cakes on buttered plates to cool and harden.

PARSLEY SAUCE.—Wash a bunch of parsley in cold water, then boil it for six or seven minutes in salt and water; drain it, cut the leaves from the stalks and chop them fine. Have ready some melted butter and stir in the parsley; allow two small tablespoonfuls of leaves to one half pint of butter. Serve with fish, and with boiled fowls.

The baby's night-gown should be white flannel. The red flannel many mothers fancy may poison the skin. The old-time red dyes were well enough, but the present red should not be worn next the skin by either old or young. They are particularly mischievous to the delicate skin of our little people. All the modern dyes are poisonous.

NERVOUS HEADACHE.—Dr. Ehlshlager, of Danzig, says that he has found salicylate of sodium to be a remedy of great value in the treatment of nervous headache, especially if given in a dose of one gramme (gr. xv.) in the beginning of an attack. It usually produces drowsiness, and after a few hours the patient wakes up refreshed and free from pain. It, however, often fails to produce this effect in cases dependent on anæmia.

ICEING WITHOUT EGGS.—Soak a teaspoonful of Cox's gelatine in a tablespoonful of cold water for an hour, then add a tablespoonful of boiling water and set over the tea kettle until it melts, after which stir in a cupful of sugar and let come to a boil. Take it immediately from the fire and stir until white, when it must be spread on the cake as soon as possible. It is best that the cake should be freshly baked and not completely cold.

TO MAKE CHILDREN'S PUDDING.—Grease the pan a very little, then put a layer of apples in the bottom, then a layer of crumbs, then a little sugar, and so on until the dish is filled. Pour a little water in and cover over with a plate or tin and set on the top of the stove, and let it remain until the apples are nearly cooked; then put in the oven and let it brown over nicely. The apples should be the last layer. Eat with milk or cream and sugar. This pudding will bake very quickly.

BOILED FOWL.—Take a small fowl or chicken, split it down the back and fix it open with skewers. Lay it flat in a large saucpan and put in enough water to just cover it; boil gently for a quarter of an hour, then rub over with a little butter, and place it on the gridiron, inside downwards, and keep turning it till done; pepper lightly at each turn; add a little salt at the last. Rub over with butter, and serve very hot with a little good gravy, mushroom sauce, or with tomato sauce.

BAKED APPLE CUSTARD.—Peel and core a dozen large apples, put them into a lined saucpan, with a small teaspoonful of cold water. As they heat, bruise them to a pulp,

sweeten and add the grated rind of one lemon. When cold, put the fruit at the bottom of the pie dish and pour over it a custard made with one pint of milk, four eggs and two ounces of loaf sugar. Grate a little nutmeg over the top, place the dish in a moderate oven and bake half an hour. This will make a quantity sufficient for six or seven persons.

HOUSEHOLD MATS.—Something quite elegant may be made out of odd pieces of tapestry carpet. You must unravel the yarn and wind it in a ball. Then get a pair of large knitting needles, cast on 100 stitches; close your left hand and wrap the yarn four times around it, knit off the stick, taking up all the yarn on your left hand with it. Repeat the same process at every stitch, until you have finished your needle. Knit the next row plain, and so on until you have a square. Line this with a piece of carpet, and you have the art-mats of the season.

LEMON CAKE.—A delicious lemon jelly cake which will keep well, and which is in fact better after having been kept for a week, is an easily obtained luxury. Take two cups of sugar, half a cup of butter, one cup of milk, three eggs, two and one-half teaspoonfuls of baking powder, and three cups of flour. This makes five layers. For the jelly use the grated rind of two large lemons and the juice also, one cup of sugar, one egg, half a cup of water, one teaspoonful of butter, one tablespoonful of flour mixed with a little water; boil until it thickens, and then place between the layers of cake.

TO COOK A GOOSE NICELY.—After dressing the fowl nicely, put it in a deep pan, pour boiling water over it, and let it stand till cold, all night if convenient. When cold, wash it off and wipe it dry; then put it over the fire in cold water, and let it come to a boil; take it out and wipe it again. In this way you remove nearly all the strong, oily taste. Stuff it with a dressing of bread crumbs seasoned with salt and pepper, butter (or salt pork chopped fine), sage, and a trifle of chopped onion. Tie it up and roast till tender. Fifteen minutes to a pound—weighed after it is dressed and before it is stuffed—is the rule for fowls.

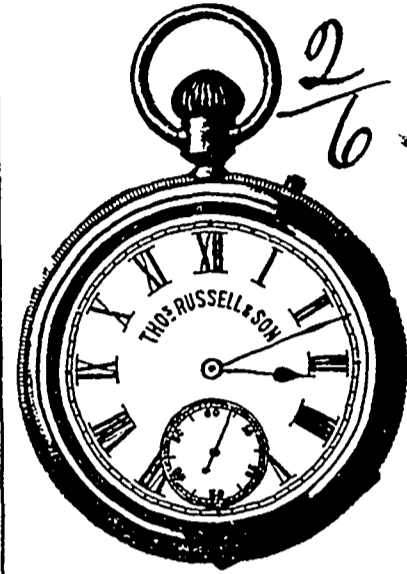
DUTCH CAKES.—Prepare a puff-paste, with a pound of flour and three-quarters of butter; give it six turns; when set, roll the paste out nearly half an inch thick, divide it into rounds of two inches diameter, or rather more, with a tin cutter channelled, as for large "bouchées." Spread a layer of powdered sugar on a table; take up the rounds of paste one by one, dip one of their sides into the flour, the other into the sugar; place them on the table with their sugared side up, and roll the rounds out again, giving them a length of four inches; arrange them on a baking-sheet on their floured side, and at little distances one from the other. Bake them in a moderate oven, giving them a nice gold colour.

VELVET PUDDING.—Take five eggs and beat them separately, then add one cup of sugar to the yolks. Take four tablespoonfuls of corn starch dissolved in a little cold milk, and add this to the yolks and sugar; boil three pints of milk and add the other ingredients while boiling; remove from the fire when it becomes quite thick; flavour with vanilla, and pour into a baking-dish; beat the whites of the eggs to a stiff froth, add half a cup of fine white sugar, turn this over the pudding and place in the oven and let brown slightly. To be eaten with sauce made of the yolks of two eggs, one cup of sugar, tablespoonful of butter; beat well, add one cup of boiling milk, set on the stove until it comes to a boiling heat; flavour with vanilla.

HONEY-MADE CANDY.—All children are fond of candy, and if pure a moderate amount is not injurious. In these days of adulteration, that made at home is safest to give them. It is a simple matter to make chocolate caramels; all that is needed is one cup of sweet milk, one cup of molasses, half a cup of sugar, half a cup of grated chocolate, a piece of butter the size of a walnut; stir constantly and let it boil until it is thick, then turn it out on to buttered plates; when it begins to stiffen, mark it in squares, so that it will break readily when cold. Coconut caramels are made of two cups of grated cocoanut, one cup of sugar, two tablespoonfuls of flour, the whites of three eggs beaten stiff; bake on a buttered paper in a quick oven. Nice white candy is easily made. Take one quart of granulated sugar, one pint of water, two tablespoonfuls of vinegar; boil just as you do molasses candy, but do not stir it; you can tell when it is done by trying it in cold water. Pull it as if it were molasses candy; have a dish near by with some vanilla in it, and work in enough to flavour it as you pull; put it in a cold room, and the next day you will have a delicious candy.

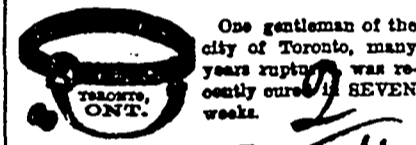
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