

Housekeeping Hints

FRESH FRUIT DAINTIES.

Fresh fruit should be used plentifully while it is in for the making of puddings, compote, cream, fool, pies, &c. The following recipes are well worth trying.

Fruit Cream.

One pound strawberries, raspberries, blueberries, or currants, 2 ounces castor sugar, 1/4 pint cream, 1/4 pint milk, 1 ounce gelatine, 1 teaspoonful lemon juice. Stalk the fruit and put it on a dish, bruise it with a wooden spoon, sprinkle the sugar and lemon juice on it and leave for one hour. Soak the gelatine in a gill of cold water for one hour, then stir it over gentle heat until it has dissolved. Rub the fruit through a hair sieve with a wooden spoon. Strain the dissolved gelatine into the fruit pulp. Stir in the milk and the whipped cream. Mix well. Stir over gentle heat until it is quite hot. Turn into a wet mould and leave in a cold place until set.

Fruit Pudding.

Put slices of stale bread, free from crust, at the bottom of a round cake tin. Put a layer of uncooked raspberries, over which the sugar has been sprinkled, then another layer of bread, and so on until the tin is quite full. Place a plate on the top and a heavy weight on the plate, and allow to stand for not less than 24 hours. Turn out when firm. The bread should be well soaked and coloured through with the juice. Plums or cherries can be used instead, but they must be stoned and stewed with sugar for half an hour before putting with the bread. Serve with plain custard sauce.

Fruit Sweet.

Two teaspoonfuls tapioca, a little lemon juice and finely grated rind, 1 pint water, 1-4 pound castor sugar, 1 quart raspberries, currants, or plums. Soak the tapioca in water over night. Next morning put it into a large pie dish with the lemon juice and rind, water, sugar and the fruit. Bake in slow oven until quite tender.

Fruit Tart.

Line the edge of a flat dish with either puff or short crust paste. Fill the centre with equal quantities of raspberries and red and black currants, and sprinkle with sugar. Cut strips of paste and twist them, lay them across the fruit on dish to make a lattice-work, and decorate edges with leaves and other designs. Bake in a moderately quick oven for half-hour before serving; sprinkle with powdered sugar. A little carbonate of soda sprinkled over the top of the fruit will prevent the juice from running over and spoiling the look of the tart.

Raspberry and Currant Mousse.

One pound raspberries, 1 lb. red currants, 4 ozs. castor sugar, 1 gill water, 3-4 oz. gelatine, 3 whites eggs, cochineal for colouring, juice 1-2 lemon. Pick the fruit and rub through a hair sieve with a wooden spoon, add the lemon juice. Melt the sugar and gelatine in the water and strain into the fruit pure. When cold, whip the whites of eggs to a stiff froth and stir them in lightly. Put into a mould rinsed out in cold water, and leave in a cold place to set. Turn out on a glass dish and decorate with a few ripe raspberries.

Gooseberry Custard.

Pick and wash a quart of gooseberries and stew with half a pint of water and 2 oz. butter. Boil until soft, pass through a sieve, heat up the yolks of five eggs, and gradually add these to the strained gooseberries with 1/2 lb. sugar. Stir over the fire until thick. Pour into custard glasses and serve cold.

Gooseberry Flan.

Short-crust pastry, 1 lb. gooseberries, 4 oz. granulated sugar, 1 gill water, 1 oz. butter, 1 teaspoonful cornflour, green colouring. Wash, top, and tail the gooseberries. Put them into a pan of boiling water, and boil for four minutes, strain. Put the fruit into a basin. Put a gill of the water and the sugar into a pan, stir until the sugar has melted, then boil to a syrup. Blend the cornflour with a little cold water, add to the syrup, stir until boiling, add the butter and simmer for a few minutes, stirring all the time. Colour with a little green colouring. Line an open tart tin with the pastry, prick the bottom and fill with raw rice placed on grease-proof paper. Bake in a fairly hot oven for about 15 minutes or until the pastry is cooked. Remove the rice and paper, put in the gooseberries, cover with syrup, and return to the oven for ten minutes. Serve hot or cold.

Cherry Trifle.

One sponge cake made in a border mould, 2 ozs. loaf sugar, 1/2 gill water, 2 tablespoonfuls sherry, 1/2 lb. cherries, 2 ozs. castor sugar, 1 gill cream, vanilla essence. Put the sponge cake into a glass dish. Wash and remove the stalks and stones from the cherries. Put the loaf sugar and water into a saucepan over gentle heat, stir until the sugar has melted, then boil fast to a syrup. Add the cherries, and simmer gently for 10 minutes, strain off the syrup, add the sherry to it, and pour it with a spoon over the sponge cake. Put the cherries when cold in the centre of the cake, whip the cream, sweeten to taste, flavour with vanilla, and pile it over the cherries. Decorate with fresh cherries.

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Compote of Peaches.

Eight peaches, 6 ozs. loaf sugar, 1 pint water, 1 dessertspoonful juice, cochineal. Cut the peaches in halves, remove the stones, and put the sugar and water into a pan, boil about 8 minutes, add the peaches, simmer gently until tender, about 10 minutes. Drain off the syrup, add the skin from the fruit and pour a dash. Add the lemon juice and some cochineal of the syrup and up for 4 minutes then pour the fruit. Crack a few of the kernels, blanch the kernels and place amongst the peaches.

Trouters—get a pair of Rubbers at F. SMALLWOOD'S.

Marriage and the Labor Market

The facts on which the commentary on Russian conditions is based do not come from any outside source, but the celebrated "Pravda" of Moscow, and evidently passed the censorship. They show how the divorce laws introduced by the Soviet Government, by which any man put away his wife when he has another, are used for the purpose of making a fortune for the profiteers, though now Russia is an economic nation subject to reprobation in many articles and cartoons in the Soviet press. And in condemning the "Pravda," shows how the Soviet laws to their own advantage. The Soviet is said to protect the interests of the workingman, but sees to it that he works; the protection of labor does not mean that wives who, among the Russian, have always been more numerous than men, are not encouraged. Thus a peasant in the spring secures a field by marrying a vigorous young girl, and after making her work all summer evades the law by keeping her all winter by her in the autumn. He escapes casualty insurance and compliance with other conditions such as those which impose on employers with hours of labor. As a woman cannot strike and personal element of wives who lost is much a Russian custom as was. The summer-wife has some economic institution, but what do the "pinks" among the intelligentsia think of the product which she is the product?

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Low Level of Deposits in London Bank

The average figures of the clearing banks for May show the lowest level at which deposits stood for many years past, and to advice received by Bankers' Company of New York from British Information Service, the banking statisticians show the present total of £1,688,000, the lowest shown since the resumed the publication of the monthly average figures in 1914. Other low record since the resumption of these statements is given by the total of investments, £65,000. It is stated for many years past the banks have steadily realizing their holdings and employing the proceeds in advances. A steady increase in the latter during the past 12 months is stated to be mainly responsible for the gradual trade recovery which appeared during that period. The fact that the recent increase in advances have been accompanied more than usually sharp reduction in deposits coupled with poor exports in many of the industries during the past month encourages the view that the tax gatherer, may have been able for a considerable part of the cent expansion in advances. The ratio of advances to deposits continues to rise; at the end of it was 52.9 p.c., or four points above the ratio of May of last year. The ratios of individual banks are in wide range, the highest of the Five being the Midland, 57.8 p.c., the lowest the Westminster, 48.1 p.c.

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