

## Household Hints.

**VEAL,** mutton and pork will keep perfectly fresh and good for weeks without salt or ice, in warm weather, by keeping it submerged in sour milk, changing the milk when mold appears. Rinse in cold water when wanted for use.

**DROP COOKIES.**—One cupful of sugar, one cupful of butter, one cupful of milk, whites of two eggs, two spoonfuls of baking powder, one-half a nutmeg; flour enough to stir very thick. Drop in small spoonfuls on a buttered tin, sprinkle the top with English currants and sugar, and bake quickly. These are very fine.

**COCOANUT RINGS.**—Two cupfuls of sugar, one cupful of butter, yolks of four eggs, one-half cup of water, one-half cup of grated cocoanut, one spoonful of baking powder and flour to roll out. Cut out with a large cup, and remove the centre with some small can-top. Sprinkle with cocoanut and bake in a moderate oven.

**FRIED CHICKEN.**—Cut into joints one tender young chicken. Take two eggs beaten light, half a cup of cracker crumbs and sweet lard for frying. Lay the chicken in salt and water fifteen minutes, wipe dry; sprinkle with pepper and salt. Dip in the egg, then in the cracker crumbs and fry slowly in the lard. Drain dry and arrange on a hot dish.

**BROILED BEEFSTEAK.**—Select a piece of tenderloin cut nearly an inch thick; broil over a clear, hot fire for about ten minutes, turning often. The patient's preference for rare or well-done meat must to some extent regulate the length of time allotted to its cooking. Rare beef is always more nourishing. When the steak is done, butter it well, pepper and salt, and let it stand covered for a few moments before serving.

**VANILLA CREAMS.**—Two cupfuls of sugar, one-half cup of butter, one-half cup of milk, whites of four eggs, beaten stiff; two spoonfuls of vanilla, two spoonfuls of baking powder; flour to roll very soft. Cut in squares or diamonds and bake quickly. These are very nice cut in long, narrow strips, frosted and English currants placed to represent the spots on dominoes, while a line of chocolate makes the middle line.

To can asparagus, select fine green asparagus of good size. Scrape it, and cut off about an inch of the bleached part of each stalk. Put the stalks in boiling water, and scald them for ten minutes. Stand them in a jar, with the tips uppermost. The asparagus should be carefully cut such a length as will permit it to stand easily in the jar. When the jar is full cover the asparagus with fresh boiling water, first setting the jar in hot water to prevent its cracking. Add about a teaspoonful of salt to each jar. If it is a lightning jar, leave the vent open. If it is a jar with a screw top and rubber, leave the rubber off and screw the top on lightly. Set the jars on a wooden rack in a flat-bottomed boiler, with wisps of straw or kitchen towels put between them to prevent their knocking together. When boiling, cover them with hot water up to their necks. When they have cooked for ten minutes, after the water around them begins to boil, close the vent of the lightning jars or put the rubbers on the other jars and screw the tops down tight. Let the jars cook in the water for about two and a-half hours longer. Then take them out, open the vents or remove the covers for two or three minutes to allow the gases to escape, and then fasten them up again as closely as you possibly can. Let them cool, and when they are cold tighten them up further if necessary. Wrap each one up in paper, to exclude the light, and set them away in a closet where the temperature does not exceed seventy degrees. Regular packers sometimes put up asparagus in flat tin boxes to facilitate its removal entire, which is somewhat difficult when put it in jars. But if a little care is exercised, there will be no great difficulty, and the stalks may be readily taken out of jars without breaking the tips.

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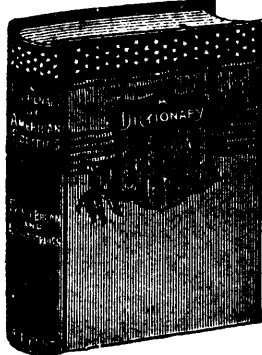
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## Household Hints.

**RICED POTATO.**—Have a flat dish and the colander hot. With a spoon rub mashed potatoes through the colander. Place in the oven a few minutes before serving.

**CRAB SOUP.**—Wash in cold water one pint of oyster crabs. Take one quart of milk, season with salt and cayenne pepper, put on the fire and stir until it begins to boil. Throw in the crabs and serve immediately.

**STAINS in table linen** can be taken out by pouring boiling water through them before they have been put in the boiling suds. Ink spots on white goods, if submerged immediately in new milk, will come out, but if allowed to stand till dry, an acid of some kind will have to be used.

**ASPARAGUS WITH CHEESE.**—Boil a bunch of fresh asparagus. Lay the stalks on a dish in layers with grated Parmesan cheese between. Mix with an ounce of melted butter, some chopped onion and pour over the whole. Sprinkle the top with grated cheese and bread crumbs. Cook for fifteen minutes in a moderate oven.

**STRAWBERRY ACID.**—Four ounces of tartaric acid dissolved in two quarts of water, and pour it over two gallons of ripe strawberries; let stand twenty-four hours and drain the liquor off; to every pint of juice add a pound and a-half of loaf sugar; boil, let stand three days and bottle. A few spoonfuls in a glass of ice-water makes a delightful drink.

**LETTUCE AND TOMATO SALAD.**—Wash fresh, crisp leaves of lettuce, place them in a bowl. Peel two red tomatoes, cut in slices and place over the lettuce. Serve with the following dressing: Take one spoonful and a-half of oil, mix with it a salad spoonful of vinegar, add a pinch of salt and half a pinch of pepper. Mix well and pour over the lettuce.

**PRESERVED CHERRIES.**—Wash and stone the cherries, then weigh, and to each pound of stoned cherries allow three-quarters of a pound of granulated or loaf sugar; cover the sugar over the cherries and allow them to stand over night. Next morning put them in a porcelain-lined kettle and cook slowly until clear and tender. When cool put them into tumblers and cover for keeping.

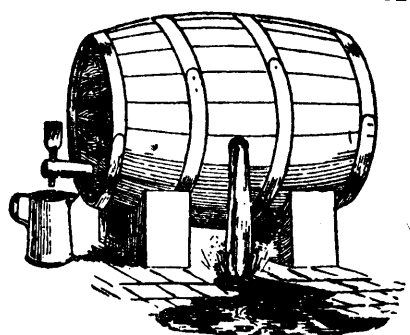
**TROUT AND PARSLEY SAUCE.**—Clean the fish, wipe and lay them in a baking pan with a little water. Bake slowly and baste frequently with butter. Serve with the fish the following sauce: Blanch a handful of parsley in hot water. When cooked drain it dry and chop fine. Put half a pint of water into a stewing pan, and a little melted butter. Let it boil, then season, add the chopped blanched parsley. Let it simmer for two minutes and serve.

**STUFFED TOMATOES.**—Dip some tomatoes in hot water, peel them, cut them in half and remove the pips. Rub a baking-sheet with shallot, butter it well, and lay the tomatoes in it, filling each half with the following composition: Two parts bread crumbs, one part ham finely minced, and, according to taste, parsley and sweet herbs finely minced, and pepper and salt. Put a small piece of butter on each half tomato, and bake them a quarter of an hour. Have ready some round pieces of buttered toast; on each of these put a half tomato and serve.

**TO CAN ASPARAGUS.**—The canning of asparagus must be a careful piece of work if it is to be successful. The "lightning" jars, which are so arranged that the vent may be easily opened or closed, are better for this purpose than the jars with rubbers, which are somewhat troublesome to handle while the vegetable is cooking, though otherwise they are just as good. It is the best economy for the fruit or vegetable packer to buy new rubbers every year if the jars with rubbers are used. The cost is trifling, and old rubbers can never be depended upon to do the work as well as new.

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