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HOUSEHOLD HINTS.

GOOSE is usually better to be par-boiled or steamed before baking, as this process extracts the oil. The usual poultry dressing and sauce may be served with it.

TO PREPARE MUSTARD.—To prepare mustard for the table, take two tablespoonfuls of mustard and one teaspoonful of flour. Mix this smooth with a little cold vinegar. Mix together four tablespoonfuls of vinegar, one tablespoonful of olive oil, one teaspoonful of sugar, one teaspoonful of salt and one of black pepper. Set this on the stove in a suitable dish and let it come to a boil, stirring it all the time. Pour the boiling mixture into the other, stir it well, and as soon as it is cold it is ready for use.

HADDOCK STUFFED WITH OYSTERS.—Remove the head, tail, skin and bone, keeping each half in shape. Lay the fish on a platter and spread oysters between the layers of fish. Dip each oyster first in buttered cracker-crumbs. Press the edges of the fish together to have it like a whole fish. Spread softened butter all over the top and sprinkle with buttered cracker-crumbs. Set the platter across a pan of hot water and bake about half an hour. When ready to serve, garnish the dish with red cabbage mixed with butter-dressing.

TELEGRAPH PUDDING.—Put in a large bowl one pint of molasses, one pint butter-milk, one quart flour; beat in one teacup butter, one teaspoon soda, one-half teacup sugar, and, lastly, one cup of raisins, currants, dried cherries, or any dried fruit desired. Make very stiff batter, have bag greased and floured; drop in boiling water and boil steadily for two hours. This, when sliced, should be almost as dry as cake. It may come to the table ablaze; if so desired sprinkle a small handful of sugar over it and pour on six tablespoons of rum. Apply match and serve burning.

DUTCH APPLE CAKE.—One pint flour, one-half teaspoonful salt, one-half teaspoon soda, one teaspoon cream of tartar, one-quarter cup butter, one egg, one scant cup milk, four sour apples, two tablespoons sugar. Mix the dry ingredients. Add the egg beaten and mixed with the milk. The dough should be soft enough to spread half an inch thick on a shallow baking-pan. Core, pare and cut the apples into eighths; lay them in parallel rows on the top of the dough, the sharp edge down, and press enough to make the edge penetrate slightly. Sprinkle the sugar over the apple and bake half an hour. Eat while hot, with butter or with lemon sauce.

A NICE CHANGE from the usual roast of beef is to make a pot roast. Lay a fillet of rib roast from which the bones have been taken, and which is then skewered into a round, in a deep, broad pot. Pour in one cupful of boiling water; add two slices (no more) of onion; cover closely, and cook gently, ten minutes to the pound. Then transfer to a meat-pan; rub the beef over with butter, dredge lightly with flower and brown in a quick oven. Fifteen minutes should do this. Strain and cool the gravy left in the pot; skim off the fat, put the gravy into a frying-pan, pepper, salt and thicken with a heaping tablespoonful of browned flour. Boil up well and serve in a gravy boat.

FRIED CHICKEN WITH OYSTERS.—Joint a tender chicken, season rather highly; sprinkle over very finely-minced parsley and onion, a little table oil and a teaspoonful of lemon juice; let them lie in this marinade, turning every now and then for several hours; then dip in flour and fry until brown and tender. Lay out the pieces as fast as done, keeping hot in a covered earthen dish. When all are cooked, if there is more than a tablespoonful of fat in the pan, turn the rest out, add a large tablespoonful of butter, a gill of hot cream and a pint of thoroughly drained oysters. Season lightly with salt and pepper, add as soon as the beards of the oysters begin to open, by which time the gravy will have thickened slightly, pour all over the fried chicken. In frying the chicken care must be taken that there are no burnt particles left in the pan, as this would spoil the delicious flavour of the oysters and cream sauce.

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