

Household Hints.

GREEN TOMATO PICKLE.—Slice thin a peck of full grown green tomatoes. Pour over them vinegar enough to cover, and for each quart of vinegar add, of whole spice, an ounce each of the following: pepper, cloves, allspice, two ounces white mustard seed, and two onions chopped fine.

SPICED TOMATOES.—Scall and peel one peck of ripe tomatoes. Add four pounds of brown sugar and one quart of vinegar, two tablespoonfuls of cinnamon, one of cloves, one of mace and one of allspice. Boil slowly two hours, stirring often.

GREEN TOMATOES.—A very nice vegetable may be made of green tomatoes if treated as follows: Slice equal quantities of tomatoes and onions, season with salt and cayenne and boil them for half an hour in a little water and stock. Serve with fried crotons round. With the addition of poached eggs, this makes a very good breakfast dish.

SPICED TOMATOES.—Take red and yellow pear-shaped tomatoes; prick two or three times with a fork, sprinkle with salt, let stand overnight, pack in a glass jar and cover over with vinegar, prepared as follows for a half-gallon jar: one pint of vinegar, one teaspoonful of cloves, one teaspoonful of cinnamon, one teaspoonful of allspice, one teaspoonful of pepper, one tablespoonful of sugar. The spices should be ground. Let this come to a boil and pour it over the tomatoes; after they get cold tie strong paper over them.

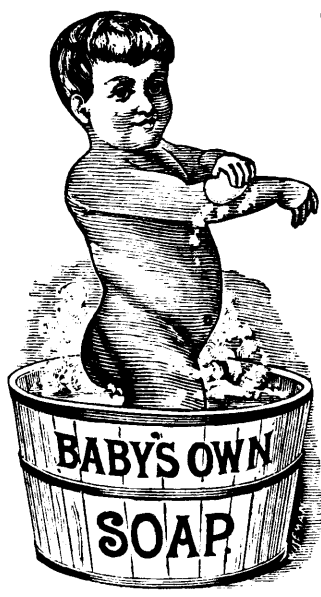
PICKLED YELLOW TOMATOES.—Select small yellow tomatoes and wipe them clean. Spice sufficient vinegar to cover the tomatoes used, with ground cloves, cinnamon and allspice. Tie the spices in little bags and put them in the vinegar to scald until it tastes strongly of the spices. Put the tomatoes in layers in jars; then pour on the vinegar cold. Let them stand over night or a day; then pour off the vinegar and rescale it. When it is cool pour again over the tomatoes and cover the jars. Let them stand a few weeks before using.

SOUR RIPE TOMATO PICKLES.—For these as for the sweet pickles, either the yellow or red tomatoes may be used, and they should be well pricked but not peeled. Lay the tomatoes in a large stone jar, filling up the interstices between them with button onions. Heat enough of the vinegar to cover well the amount of tomatoes used, and put in it while heating the spices, in the following proportion: To a half gallon of vinegar, half an ounce each of mustard seed and allspice, one-fourth of an ounce of cloves and the same of peppercorns, with a small piece of ginger root cut very fine. Pour the hot vinegar over the tomatoes and onions and put the jar on the back of the stove for a week. During that time pour off the vinegar three times, heat it to boiling and pour it back over the pickle. It is then ready to cover and put away for future use.

TOMATO FRITTERS.—Use for these fritters a can of tomatoes, eight slices of stale bread about half an inch thick; one tablespoonful of butter, one of flour, one teaspoonful of salt, one of sugar, one-fourth of a teaspoonful of pepper, two eggs and a pint of crumbs of bread or crackers. Cook the tomatoes, salt, pepper and sugar together in a stewpan for ten minutes. Rub the flour and butter together and stir into the cooking mixture. Cook for three minutes longer; then rub through a strainer. Spread the slices of bread on a platter and pour the strained tomato over them. After they have stood for half an hour turn them over and let them stand ten minutes longer, that both sides may be well covered with the sauce. Beat the eggs well and dip the toast first in the eggs and then in the bread crumbs. Put a few slices into a frying basket and cook in boiling fat for two minutes—repeating the process until all the slices have been thus treated. Drain well and serve very hot.

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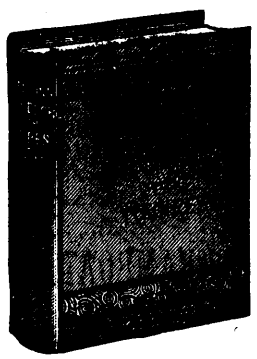
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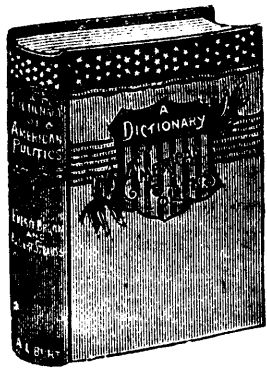
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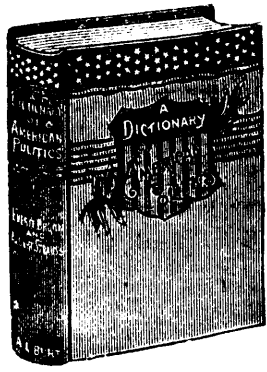
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Household Hints.

POTATO SALAD.—Place layers of sliced potatoes and onions alternately in a dish, seasoning with salt and pepper. Slice one or two hard-boiled eggs over the top. Boil some vinegar, beat one egg, stir the two together, and pour over the salad.

RICE PIE.—One and a half cupfuls of boiled rice; beat the yolks of three eggs and add two-thirds of a cupful of white sugar and stir into the rice, add three cupfuls of sweet milk, then beat the whites of three eggs and stir in; grate in a little nutmeg, and bake with one crust.

FOR THE SKIN.—Add to a quart of rose or elderflower water, a drop at a time, one ounce of simple tincture of benzoin. Cork tightly. For use, put a teaspoonful in a quart of water and apply to the skin. This is good to remove sunburn and soften and beautify the skin. It is known as "Virginal milk."

DANISH PUDDING.—One cup of pearl tapioca soaked over night in three pints of water; in the morning put in a dish and set in a kettle of water and cook an hour; add salt to taste, a teaspoonful of sugar and stir in a tumbler of currant jelly. Eat cold with sugar and cream. Use either oranges, bananas or white grapes in place of the jelly.

FRIED GREEN CORN.—Husk and silk several plump ears of sweet corn in which the milk has not hardened. With a sharp knife cut about half the kernel from the cob and scrape the rest off. Heat a large lump of butter in the frying pan, turn the corn into it, season and cover tightly. Cook quite slowly, not allowing it to brown in the least. Stir often until the milk is cooked in the kernels, and the whole mass has a yellow tinge.


TO CAN CORN.—Use glass cans. Cut the corn from the cob, press it into the cans with a potato masher till the milk flows over. Put on the tops, screw down tight. Place them in the boiler with sticks in the bottom, pour in cold water enough to about two-thirds cover them. Boil five hours. When about half cooked remove a can at a time, tighten the top, and replace. This is the best receipt we have ever used for canning corn.

STEWED CORN.—Cut a quart of tender sweet corn from the cob and place it in a granite-ware or bright tin vessel over a kettle of boiling water; cook until tender, adding a very little water if the milk from the corn does not moisten it sufficiently. When tender add a pint of rich milk in which one-half a teaspoonful corn starch has been stirred. Cut some light bread into squares, fry them brown in hot butter. Place them in a tureen, and when the seasoned corn has cooked until the milk is the least bit thickened, pour it over the bread; cover the dish until served.

TOMATO HONEY.—This honey if well made will take the place of the ordinary syrups. It is, of course, by far more wholesome and pure. To each pound of ripe tomatoes allow the grated yellow rind of one lemon and six fresh peach leaves; cut the tomatoes into pieces, add lemon rind and peach leaves, and cook slowly until they are soft and well done; then strain them through a bag, pressing hard. To each pint of this liquor allow one pound of loaf sugar and the juice of one lemon. Boil for a half hour or until it becomes thick like syrup. Bottle and seal.

PRESERVED PEARS.—Allow for every pound of pears three-quarters of a pound of granulated sugar. Boil four ounces of sliced fresh ginger root in one quart of water for twenty minutes. (The green ginger root may be bought in the markets.) To this add four pounds of sugar, the juice of one lemon and the yellow peel of the lemon cut in small bits. Cook the syrup ten minutes, and set off the fire. Then put into it as fast as you can prepare them the peeled, cored and divided pears (cut in half) until the kettle is full. Stew still tender. Fill the cans with them, and put the rest of the fruit into the syrup. When all are done fill the jars with the syrup, dividing the ginger root and lemon peel among them. Seal up and tighten when cold.

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