

HOUSEHOLD.

Household Hints.

To Clean Coat Collars.—A cloth dipped in ammonia and rubbed thoroughly on a coat collar will remove the greasy look. Velvet collars may be treated in the same way, but must be held in front of a hot iron directly to raise the pile.

A Cake Jelly.—Take two stale sponge cakes or a piece of stale Madeira cake. Grate them and put them into a mould, pour a pint of hot jelly to it, and stand aside to cool. When cold turn out and put cream round it.

Fillets of Haddock in Savory Custard.—Sprinkle fillets of haddock, sole or plaice with lemon juice, pepper and salt. Roll them up and put them in a buttered pie-dish. Beat an egg until light and frothy, add to it a little salt, white pepper and grated nutmeg, and a small teacupful of milk. Pour this custard over the fish and bake it in a moderate oven from twenty to thirty minutes.

Cream Pie.—Mix one tablespoonful of cornstarch with one cupful of granulated sugar and one egg yolk well beaten. Scald a pint of milk in a double boiler; pour it slowly over the other materials, stirring constantly. When well mixed turn into an under crust, and bake. Beat the white of an egg with two tablespoonfuls of powdered sugar, and heap on the top of the pie when it comes from the oven; return and brown the meringue slightly. Bake the pie in a moderate oven.—Selected.

To Make Good Icecream.

One of the most important points in the making of icecream is to have the ice finely crushed and to use the correct proportion of salt. To ensure the right proportions it is always safer to measure both salt and ice. One part of the former to three parts of crushed ice is the rule, unless for certain results other proportions are advised. Rock salt is generally more satisfactory, but barrel salt may be used if more convenient. A well-made icecream will have a smooth, fine, velvety texture, and to obtain this it is very essential to beat the mixture thoroughly until it is evenly frozen.

Put the freezer in position and place a three-inch layer of the finely crushed ice in the freezing-tub, cover with one measure of salt, three of ice, and so on until the freezing mixture is a few inches above the cream in the can. Pack each layer of ice and salt very firmly and do not be in too much haste to have the ice very finely crushed, for this will really mean less speed in the end. With coarsely crushed ice the cream takes much longer to freeze and turning the crank is a much more arduous performance than the crushing of the ice.

Turn the crank slowly at first, and more rapidly as the cream hardens. When it becomes difficult to turn, remove the beater, stir up the contents with a strong spoon, press it evenly down, cover, cork the hole in the cover, remove the lower plug in the tub and draw off the water. Repack with ice and salt, as at first, cover with an old blanket or piece of carpet, and set aside for at least an hour or two to ripen. Almost all ices are improved if they are packed for several hours to ripen after freezing. If preferred, when the cream is frozen it may be put into moulds. These should be packed full, a thin paper spread over the top, the cover put on tightly and the crack bound around with a piece of muslin dipped in soft butter. The moulds should then be packed in ice and salt for several hours.

When required to be served, wrap the mould for a moment in a towel wrung out of hot water and invert it carefully on the dish in which the ice is to be served. This must be carefully done, as the outlines of a fancy mould will melt very quickly. The safest plan in moulding a delicate ice is to brush the mould very lightly with pure oil and then rinse out with cold water and invert it in order to drain for a moment or two. The ice or jelly may then be slipped out without trouble and with a smooth, unbroken surface.

When cream is not at hand a soft custard is frequently used as the foundation for an icecream. This is of better texture if a little

flour, arrowroot or cornstarch is used to thicken the milk partly and thoroughly cooked before adding the eggs. The cream or custard should be thoroughly chilled before it is put into the freezing-can.

A good recipe for a plain icecream is the following: Scald one pint of milk, reserving enough to make a smooth paste with one-fourth cup of flour, mix this with the hot milk and cook in a double boiler for half an hour. Add the beaten yolks of three eggs and cook for five minutes longer, stirring constantly. Then add one cup of sugar and a pinch of salt. Strain and when cool mix with one pint of thin cream. Add any flavor preferred and freeze.

If cream alone is to be used, and it is always to be preferred, scald one quart and add to it one cup of sugar and a pinch of salt. Let cool, flavor and freeze. Thin cream should be used. From one cup to a pint of strained fruit juice or pulp may be added to one quart of soft custard or the cream preparation before freezing, using more or less sugar, according to the acidity of the fruit. Nuts, candied fruits and powdered macaroons make delicious variations. Use one cupful to one quart of cream.—Mary Foster Snyder, in 'Northwestern Christian Advocate.'

When Peaches are Ripe.

Peach Surprise Ice.—Into one quart of chopper peaches stir a cupful of water, one pound of sugar, and the unbeaten whites of five eggs. Turn all into the freezer and grind until it is firm. The dasher whips the mass into a delicious, frothy 'surprise.' You may use any fruit you choose in the place of peaches.

Frozen Fruit Pudding.—A dessert fit for an epicure is a frozen fruit pudding made with ripe peaches. The ingredients necessary in preparing it are one pint of rich milk, one pint of rich cream, whipped; one pint of nice cut peaches, three yolks of eggs and one and a half cup of sugar. Beat the eggs well together with the sugar. Bring the milk to a boil and stir it carefully into the eggs and sugar. Return it to the kettle and stir over the fire until it thickens slightly; do not let it boil or it will curdle. Set the custard aside to cool, then freeze. When partly frozen add to the whipped cream. Turn a little longer, then stir in the peaches. Pack in a mould.

Molasses Cake.—Here is a country rule for a fine molasses cake—dainty and delicate in quality. One-half cupful of sugar, one-half cupful of butter, half a cupful of molasses, three-quarters of a cupful of warm water. One teaspoonful bi-carbonate of soda, one egg, one teaspoonful of ginger, one and one-half cupfuls of flour. Cream the butter and the sugar, and add the egg and molasses, then the water with the soda dissolved in it, then the flour, slowly, beating all till it is quite smooth. It will be very thin when ready for the pan. Bake till well set in a moderate oven, it will then be found ready to remove from the oven.

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