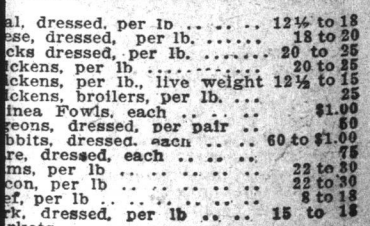


# Feminine Fancies and Home Circle Chat



## Hints and Recipes

**A September Menu:**  
**Royal White Soup.**  
**Salmon Mayonnaise.**  
**French Eggs and Beans**  
**Rice Chicken Pie.**  
**Cold Tongue in Jelly**  
**Coconut Cream.**  
**Apricot Jelly.**  
**Madras Sardines.**

**Royal White Soup. Required:** Three  
 units of veal stock, two ounces  
 of cooked macaroni, two yolks of egg,  
 one gill of cream, half an ounce of  
 cheese, chopped parsley, cayenne pep-  
 per. Boil the stock and plumage in  
 a stew pan with the cooked macar-  
 on cut into very small rings and sim-  
 mer in the soup for three or four min-

cream, take the soup off the fire, add the eggs and cream to it, with garlicky, chopped parsley and cayenne pepper. Stir and serve. The eggs will not do but let not the boll, or it will be a spoil.

**Golden Salmon Mayonnaise.** Required: 1/2 cup cold salmon, cucumber, onion, egg, one third of a pint of salad oil, salt, a pinch of sugar, tarragon vinegar. Half a teaspoonful of chopped onion and a teaspoonful of salt.

First carefully wash the lettuce or wipe each leaf with a clean cloth, then tear it apart, arrange the lettuce on a plate. Then chop the cold salmon. Pour over each piece of salmon the mayonnaise sauce, which is made as follows: Put the oil kept in a cool place. Break the yolk of one, or two eggs in a good salad bowl, add the salt and sugar with a wooden spoon. Then very slowly stirring all the time, add the salad oil drop by drop, until the mixture is thick. When all is mixed the sauce should be stirred with a wooden spoon, and slowly with vinegar to the thickness of cream. Add a few drops of tarragon vinegar, salt and a little mustard, the onion and parsley.

**Frying Eggs and Beans.** Required: 1/2 cup of beans, 1/2 cup of oil, 1/2 cup rich French butter, slices of thin bread, frying fat, a little butter.

Poach as many eggs as you require in salted water. Drain the flour from the beans, wash them and dip in a rich butter and fry a golden brown. Wrap a piece of thin bread around each egg, dip in the cold butter. Fry these balls to a golden color. Meanwhile have some

to butter, pepper and salt. Place beans on a hot dish, and arrange

**Rice Chicken Pie.** Required: one pound and a quarter of lean ham, one fowl, two ounces of rice, one onion, a gill of white stock, one ounce of butter, breadcrumbs. Grease a pie dish and on the bottom put a layer of lean ham cut into small pieces. Cut up a parboiled chicken into neat pieces and arrange in dish, filling up all the crevices with what has been boiled in milk, seasoned with salt and pepper. Cover the thickly with the boiled rice, pour all a t. y. wine of milk, and

an a cake of white stock of a  
a bake very carefully for  
quarters of an hour. Do not allow  
rice on the top to get hard. Moisten  
it with butter, and scatter fine  
breadcrumbs over. Serve hot, with  
folded napkin round the dish.

**Cold Tongue in Jelly. Required.**  
pickled tongue, one dozen  
corns, a blade of mace, some allspice,  
then cloves, pepper, salt and flavoring  
half an ounce of gelatine. Put a  
dium sized tongue, which has been  
pickle three days, into a stew pan  
three quarts of water, a dozen ne

corns, a blade of mace, some allspice and three cloves to simmer for two hours. Remove the skin, and cut the tongue into thin slices, and arrange in a plain mould or tin. Let the mixture cool, take off all fat, and if there is more than one-third of the original quantity of liquor, boil it till reduced to one-third. Add a little gelatine and flavor with the sauces to taste. Pour this over the tongue in the mould, set a plate over it with a weight on it. When quite set, turn out and serve.

**Madras Sardines.** Required:

corns a blade of mace, some allspice and three cloves to simmer for 15 minutes. Strain the liquid and add the tongue into thin slices, and arrange in a plain mould or tin. Let the liquid cool and add a little vinegar. When more than one-third of the original quantity of liquor, boil it till reduced to add a little gelatine and flavor with lemon juice. When the liquid has cooled, pour it over the tongue in the mould, set a plate over with a weight on it. When quite firm, turn out.

**Madras Sardines.** Required: 100 sardines, made mustard, pepper, salt, cayenne, lemon juice, two teaspoons of curry powder, a few drops of lemon juice. Wash the sardines, squeeze of lemon juice, cayenne taste squares of buttered toast. Drain the sardines, wash them without breaking the fillets, and cut the bones. Mix a seasoning of mustard, pepper, salt, cayenne, salt and with it season the sardines. Place these on buttered toast and cover with a slice of buttered bread, while the sauce is being prepared. Rub a small saucer with a clove

**Soda in the Laundry**

Soda is a splendid cleanser but before it is put into the wash tub

water should always be dissolved in water. Undissolved soda sprinkled on the clothes causes yellow marks to appear and after a time these marks run into holes. Dirty kitchen cloths be nice and white if a teaspoonful of paraffin and spirits of turpentine added to the soapsuds in which they are boiled.

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One of the best ways of keeping suede gloves in good condition is to place a piece of rock ammonia in a box, or drawer in which they are

so should always be dissolved in water. Undissolved soda sprinkled on the floor will cause it to appear and after a time these marks into holes. Dirty kitchen clothes should be washed in a solution of paraffin and spirits of turpentine added to the soapsuds in which are boiled.

One of the best ways of keeping suds gloves in good condition is to place a piece of rock ammonia in the water. The ammonia must not, however, be allowed to touch the gloves.

**Easy Boot Cleaning:** Brush with a broom free from dust, then with a rag rub a little glycerine well over the entire surface. Then brush with a stiff brush. If rubber-tired wearing with a velvet covered sole, brush the velvet with a brush for days, and the glycerine will make the leather a good color and keep it soft and comfortable to wear.

A torn patch in a voile, or other material is best mended with a piece of court-plaster. Get a bit as near the same color as possible, damp it, and cover the torn place and press it down weight till dry. If neatly done, it scarcely show at all.

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The king, who is going to Scotland on September 16, will pay his promised visit to Mr. and Mrs. Arthur Sack at Tulchan Lodge, Eighteenth, before going into residence at Balmoral, where the queen and Princess Victoria are already in residence.