

HOUSEHOLD HINTS.

SCALLOPED OYSTERS.—Sprinkle a buttered dish with bread or cracker crumbs, then put in a layer of oysters, lay on bits of butter, sprinkle over a little pepper and salt, and so on until the dish is full, leaving the crumbs on top; moisten with the liquor from the oysters. Bake half an hour in a quick oven.

PICKLED OYSTERS.—Rinse the oysters in their liquor, strain it upon them and let them come to a boil; then take them out of the liquor to cool. Prepare pure cider vinegar by boiling it with peppers, a little salt mace, cloves and nutmeg, and when perfectly cold pour it over the oysters and keep them in a covered stone jar.

HICKORY NUT MACAROONS.—Make frosting as for cake and stir in enough pounded hickory nut meat, with mixed ground spice to taste, to make convenient to handle. Flour the hands and form the mixture into little fanciful shapes. Place on buttered tins, allowing room for the cakes to spread and bake in a quick oven.

ALMOND CAKE.—One cupful of butter, two cupfuls of sugar, one cupful of sweet milk, three and one-half cupfuls of flour, whites of eight eggs, one teaspoonful of cream of tartar, one-half teaspoonful of soda or two teaspoonfuls of baking powder flavoured with almond. Bake in layers; spread each layer with soft frosting and sprinkle split blanched almonds on each layer.

COCOANUT CAKE.—One cup sugar, half cup of butter, two eggs, half cup of milk, two cups of flour, two teaspoonfuls of baking powder. Bake in thin layers. For icing, beat to one cup of powdered sugar. Spread a layer of this on the cake and strew it thickly with grated and sugared cocoanut. Place another layer of cake on that and proceed as before. On top put only icing.

GOLD CAKE WITH CHOCOLATE FROSTING.—One cup each of butter and sweet milk, two cups of white sugar, four cups of flour, two teaspoonfuls of baking powder, yolks of eight eggs, flavour with vanilla. Bake in two loaves. Frosting: One heaping tablespoonful of grated chocolate in a cup and the cup filled with white sugar, five tablespoonfuls of sweet milk, boil five minutes, add a teaspoonful of vanilla, beat until cold enough to spread.

COFFEE CAKE.—Put one pint of light bread dough in quite a large bowl; add two tablespoonfuls of butter; a little salt; one cupful of milk, and one cupful of sugar; two beaten eggs and grated nutmeg to flavour. Stir all together. Then add flour, using your hands to mix the dough, which should not be made stiff. Let this rise, and when put in shallow pans; spread melted butter over the tops and sprinkle thickly with cinnamon and sugar. Let them rise again, and bake about fifteen minutes.

PECAN NUT CAKE.—At the south, where the pecan nut grows to perfection, they are an admired addition to cake, but as they can be bought fresh in almost any large town, this recipe may be followed elsewhere. Have a pint measure full of fresh pecan nuts after they are shelled, and set them aside until you are ready to add them to layers of icing put between flat round cakes made after the following proportions: One pound of flour, whites of sixteen eggs, three-quarters of a pound of sugar, half a pound of butter, a teaspoonful of extract of bitter almonds. Bake this cake in large, flat tin plates made for cooking jelly cake. This quantity should make six.

For the icing you need whites of three eggs, one pound of pulverized sugar. Make the icing as soon as you have put the cakes in to bake, and insert the layers while they are still warm. Dot the bits of nut closely with them, especially at the top. It is a favourite cake with young folks, but so extravagant as would seem at first sight, if made in combination with some dish that requires only the yolks of eggs.

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PILU.—Boil one pound of tender breast bacon in enough water to cover well till very tender; then lift out and place over steam, where it will keep hot. Put into the water in which the bacon was boiled one pint of the best rice, nicely mashed, and a quart can of tomatoes; add a little salt and cook till thoroughly soft, stirring often. This should be cooked slowly and in a double boiler. When done put in a covered dish. Slice the bacon thin and lay on top of the rice, and serve a slice with each spoonful from the dish. This is a very nutritious and delicious dish.

CHOCOLATE CAKE.—One and a-half cupfuls of sugar, half a cupful of butter, half a cupful of milk, one and three-fourths cupfuls of flour, a quarter of a pound of chocolate, three eggs, one teaspoonful of cream of tartar, half a teaspoonful of soda. Scrape the chocolate fine and add five tablespoonfuls of sugar to it (in addition to the cupful and a-half). Beat the butter to a cream and gradually add the sugar, beating all the time. Add three tablespoonfuls of boiling water to the chocolate and sugar, stir over the fire until smooth and glossy, then stir into the beaten butter and sugar. Add to this mixture the eggs well beaten, then the milk and the flour, in which the soda and cream of tartar have been thoroughly mixed. Bake twenty minutes in a moderate oven. This will make two sheets. Frost.

SNOW-FLAKE CAKE.—Half a cupful of butter, one and a-half of sugar, two of pastry flour, one-fourth of a cupful of milk, the whites of five eggs, one teaspoonful of cream of tartar, half a teaspoonful of soda or a teaspoonful and a-half of baking powder and the juice of a lemon. Beat the butter to a cream, gradually add the sugar, then the lemon, and, when very light, the milk and the whites of the eggs, beaten to a stiff froth; then the flour, in which the soda and cream of tartar are well mixed. Bake in sheets in a moderate oven. When nearly cool frost with frosting made from the whites of three eggs, two large cupfuls of powdered sugar, half a grated cocoanut and the juice of half a lemon. Beat the whites of the eggs to a stiff froth, add the sugar gradually and the lemon and cocoanut. Put a layer of frosting on one sheet of the cake. Place the other sheet on this and cover with frosting. Set in a cool place to harden.

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