

## HOUSEKEEPERS' DEPARTMENT.

(This department is open to all inquirers desiring information on household topics of an. description.)

**TORONTO:**—We append a simple receipt for making grape wine: Place twenty pounds of ripe, fresh-picked and well selected grapes in a stone jar, and pour on them six quarts of boiling water; when the water has cooled enough, squeeze the grapes well with the hand; cover the jar with a cloth, and let it stand for three days; then press out the juice and add ten pounds of crushed sugar. After it has stood for a week, skim, strain and bottle it, corking loosely. When the fermentation is complete, strain it again and bottle, corking tightly. Lay the bottles on their sides in a cool place.

To make braised tongue with aspic jelly, boil the tongue until tender, then place it in a stew-pan with two onions, a head of celery, four cloves and salt and pepper; cover it with the liquor it was boiled in; add to it a glassful of brandy, a tea-spoonful of sugar, a blade of mace, a bunch of thyme and a bunch of parsley. Let it simmer gently for two hours. Take out the tongue, strain the liquor it was boiled in, and add to it a box of gelatine which has been soaked in a gobletful of cold water. Heat it and pour over the tongue. Serve cold.

To prepare spiced beef, choose twelve pounds of the round, rump or brisket of beef, and rub it all over thoroughly with half a pound of coarse brown sugar, then let it stand for two days. Meanwhile pound together a large tea-spoonful of mace, one of black pepper, and two cloves, half a tea-spoonful of cayenne, one small nutmeg, not quite one ounce of salt-petre, and two ounces of juniper berries; mix all this well with a little sugar, then rub it thoroughly into the beef. Again let it stand for three days, then add half a pound of fine salt to the pickle that will have formed, and rub the meat well daily for twelve days, being careful to turn it each day. You will find it best, if possible, to get a man to do this rubbing, as it requires much strength. Then either hang up the beef to dry like a tongue or cook it at once, thus: Wash it lightly, tie it into good shape, and place it in a pan that very nearly fits it, pour a pint and a half of good beef stock upon it, and when this begins to boil, skim it thoroughly, add a small onion, two large or four small carrots and a good bunch of herbs. Bring all this to a boil, then let it simmer at the side of the stove for four hours and a half, when it should be quite tender. If to be eaten hot, dish and serve garnished with the vegetables and the sauce in which it was cooked thickened by a little brown roux and reduced by rapid boiling. If wanted cold, lift it out of the pan into an earthenware vessel, put a plate or board on the top with a weight to keep the meat in nice shape, pour the liquor all around it, and let it get perfectly cold in this before touching it. When cold, brush it over with liquid aspic jelly, and leave it in a cool place until set. This is a really old English recipe.

**BANBURY CAKES:**—We are indebted to two correspondents for recipes for Banbury cakes, asked for through this department. Some time since Miss Adeline T. Harris sent the following:

Stone and chop a large cupful of fine raisins; chop also enough of equal parts of lemon, citron and candied orange peel to make half a small tea-cupful. Add the juice and grated peel of a large lemon, one egg beaten very light, and a small cupful of granulated sugar. Mix these ingredients together very thoroughly; make a firm but light and flaky crust and roll it out as thin as possible on a lightly-floured board, and score in diamond shape or squares; spread the smooth side with the mince, and cover with another square in the manner of a sandwich. Make the edges even and bake a light-brown, powdering with sugar before serving.

Mrs. W. J. H. sends this recipe:

- $\frac{1}{2}$  pound table raisins seeded and chopped very fine.
- $\frac{1}{2}$  lemon (juice and grated rind).
- $\frac{1}{2}$  orange " " "
- 1 table-spoonful of rolled cracker-crumbs.
- 1 scanty cupful of sugar.

Make a good paste; roll very thin and cut out with the lid of a baking-powder box; put a tea-spoonful of the above mixture into each cake and fold over like a turn-over; wet the edges with cold water and press together; bake for ten minutes in a hot oven. When ready to serve sprinkle with powdered sugar.

Mrs. W. J. H.:—To make delicate peach custard use the following ingredients:

- 1 table-spoonful of corn-starch.
- $\frac{1}{2}$  dozen peaches
- 1 pint of boiling water.
- $\frac{3}{4}$  cupful of sugar.
- 1 tea-spoonful of butter.
- 2 eggs.
- 3 table-spoonfuls of cold water.

Mix the corn-starch with two table-spoonfuls of the cold water, add half a cupful of the sugar, and stir well. Place the mixture in a stew-pan, and add the butter and boiling water, stirring constantly. Separate the yolks and whites of the eggs, beat the yolks light, add to them the remaining spoonful of cold water, and when this mixture is thoroughly blended stir it into the other. Cook for three minutes, remove from the fire, and set aside to cool. Peel the peaches, cut them into small pieces, and add them to the custard when it is perfectly cold. Beat the whites of the eggs to a stiff froth, add the remainder of the sugar and two table-spoonfuls of the minced peaches, turn the meringue over the top of the custard, and serve at once.

**MIXED H.**—To make chicken tamales, boil two pounds of corn and a handful of lime in water enough to cover until the skins of the corn are loosened; then wash the lime from the corn, and grind the latter very fine. Boil a large chicken (or a little more than three pounds of beef), and mix the resulting liquid with the ground corn, adding a scanty pound of firm lard, and salt to taste. Having boiled a pound of red peppers until soft, remove the seeds and skins and grind the peppers fine; add three or four pieces of garlic (chopped), a small quantity of sliced tomato and half a pound of ground chilis. Mix this preparation with the chicken (or beef); then fry for a few minutes, boil for a very short time, and add salt to taste. Spread wet corn-husks with the prepared cornmeal, put in the chicken mixture, and then boiled eggs, olives, raisins, and cucumber, if desired. Then put on another corn-husk spread with meal, tie up, and boil for from three-quarters of an hour to an hour in a gallon of water. When all are half done turn the top ones over. The above directions are calculated to make a dozen tamales.

**S. A. W.**—Baked macaroni with cheese is made thus: Break the macaroni into inch lengths, but do not wash it, and throw it into boiling salted water. Stir frequently to prevent it settling to the bottom, and boil slowly. Macaroni does not nearly reach its full size when boiled rapidly, hence forty-five minutes is none too long to allow for its cooking. Turn it when done into a colander and drain well. Arrange a layer of macaroni in the bottom of a pudding dish and upon it strew some rich cheese (the Parmesan is generally used) and scatter over this some bits of butter. Add a sprinkling of salt and pepper, then another layer of macaroni and cheese, and fill the dish in this order, having the macaroni at the top buttered well but without the cheese. Add a few spoonfuls of milk and bake slowly until of a golden-brown hue, half an hour being usually sufficient. Serve in the dish in which it was baked.

Directions for putting up pickles are given in "The Perfect Art of Canning and Preserving," published by us at 6d. or 15 cents.

**B. A. B.**—Excellent lemon jelly may be made of

- $\frac{1}{2}$  box of gelatine.
- $\frac{1}{2}$  pint of cold water.
- 1 " " boiling water.
- 1 cupful of sugar.
- 2 lemons (juice).

Soak the gelatine in the cold water for two hours; when it is dissolved pour on it the boiling water, stir well, add the sugar, and when nearly cold add the lemon juice. Strain through a sieve into a mould and set away to harden. Add less sugar if the mixture prove too sweet.

**BRITANNIA MAID:**—For Sidney cakes, line small oval moulds very thinly with short paste, trim off the edges and place inside each case three dried cherries. Cover these entirely with a layer of almond and place the cases on a baking tin. Cook in a moderate oven for about fifteen minutes, then remove them from the tins. Allow them to cool and glaze and ornament the tops with a little icing in any pretty design.