

Household Hints.

STRAWBERRY cream is delicious made like the peach, using canned strawberries instead of peaches.

MOLASSES CAKE.—One cup each of butter, sugar, sour milk and molasses, five cups of flour, two eggs, one tablespoonful of soda, one of ginger and one cup of currants.

SNOW CAKE.—Half cup of butter, one of sugar, one and a-half of flour, half a cup of sweet milk, whites of four eggs, one teaspoonful of baking-powder; flavour with lemon.

MARROW BALLS.—Chop fine enough beef suet to make two tablespoonfuls; add and mix four tablespoonfuls of flour, a quarter teaspoonful of salt and a little water to moisten; make into tiny balls; cook ten minutes in soup or water.

SOUR MILK CORN CAKE.—One cup of flour, one-half cup of corn-meal, one-half teaspoon of salt, one-half teaspoon of soda, one-third of a cup of sugar, two eggs, one tablespoon of butter melted, one cup of sour milk. Mix the flour, meal, salt, soda (sifted) and sugar; add sour milk, eggs beaten well and butter. Bake in shallow cake-pan and cut in squares.

APPLE DESSERT.—A simple apple dessert is made as follows: Boil half a pound of loaf sugar in a little water for ten minutes, then add a pound of apples peeled and cored and cut into small pieces and a squeeze of lemon juice. Stir lightly till soft and free from lumps, then continue stirring, allowing the mixture to boil quickly until it thickens. Pour it into a mould, and leave till set, then pour out and serve with whipped cream or custard sauce.

POTATO SOUFFLES.—Boil four good-sized potatoes and rub them through a sieve. Take one cupful of sweet milk and one cupful of butter. Let them come to a boil in a sauce-pan. Add the potatoes, a pinch of salt, a little white pepper, and beat to a cream. Then put in, one at a time, the yolks of four eggs, beating it well. Drop a pinch of salt in the whites and beat to a stiff froth. Add this to the mixture, stir in lightly and pour into a well-buttered dish. Bake twenty minutes. Eat with meats that have gravies.

CREAM OR SPINACH SOUP.—Put one pound of veal and one quart of cold water over the fire to simmer for an hour; throw in one quart of spinach; boil five minutes and press through a colander, first removing the meat, return to the kettle; add one pint of cream or milk; rub together one tablespoonful of butter and two of flour; add to the soup; boil and cook about two minutes; add one teaspoonful of salt, a dash of pepper, and serve. If you use marrow balls have them ready and add them to the soup before the thickening goes in.

CONSOMME.—Put two ounces of butter into a soup kettle; add a small onion sliced; cook until brown; then add two pounds of beef and two of veal, cut fine; cook over a moderate fire ten minutes; cover the kettle and cook thirty minutes; add two quarts of cold water; simmer slowly for three hours; a piece of carrot, a bay leaf and a piece of celery should be added thirty minutes before the soup is done, strain through a colander; return to the kettle; bring to a boil; beat the whites of two eggs with a half cup of cold water; add to soup and boil a moment; strain through a piece of cheesecloth; season and serve.

MINCE PIE.—Three pounds of chopped beef, one-half pound of suet, five pounds of chopped apple, two pounds of currants, four pounds of raisins (put in whole), one-half pound of citron (shredded fine), three pounds of brown sugar, two quarts of molasses, two pounds of apple jelly (any jelly will do), six tablespoonfuls of cinnamon, one ounce of ginger, two ounces of cloves, one ounce each of mace and allspice, two ounces of salt, one nutmeg, three lemons, grate the outside and use the juice; one pint of water, one can of fruit (you can omit the fruit if you wish). Use cold coffee for extra wetting. This makes about three gallons and is delicious. Cook until the apples are thoroughly done.

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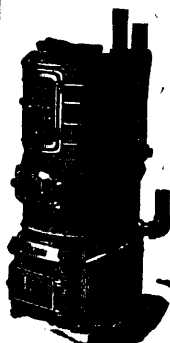
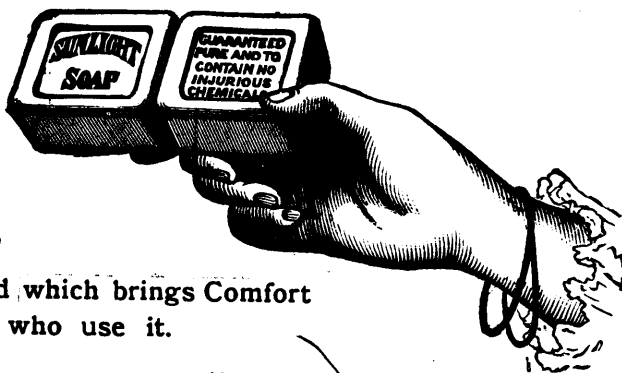
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Household Hints.

COOKIES.—Two cups of sugar, two eggs, two-thirds of a cup of sour milk, one cup of butter, one teaspoonful of soda, flavour with nutmeg; add flour enough to roll out, and bake in a quick oven.

NUT CANDY.—Take five cups of sugar, six tablespoonfuls of water, four tablespoonfuls of vinegar, one tablespoonful of butter. Boil without stirring till it crisps in cold water. Line buttered tins with nut meats and pour the candy over them. When nearly cold mark off into strips.

CHEAP FRUIT CAKE.—One cup of butter, one of brown sugar, half pint of molasses, two eggs, one cup of sour milk, one teaspoonful of soda, one pound of flour, one of currants, one and a-half raisins, one teaspoonful of cinnamon, half-teaspoonful each of cloves and allspice. Bake in a slow oven. This is excellent.

ROLL CAKE.—Three eggs, a pinch of salt, one cup of sugar, one cup of flour, a teaspoonful each of vanilla, water and baking-powder. Beat all quickly together and bake in a long dripping-pan in a moderate oven. Turn out on a cloth, spread quickly with jelly and roll up, wrapping the cloth around until cool.

CELERY MAYONNAISE.—Cut off the root end of four heads of celery; separate them and wipe each piece; cut them in inch pieces, and then into small, narrow strips; put them in a salad bowl; add a mayonnaise sauce, and serve. Mayonnaise is more satisfactory than a plain salad dressing in a celery salad, but the plain can be used if desired.

A BRAISING kettle, as all the world knows, is a peculiar French pot, which has a cover in which live coals may be laid under ashes to make the food cook at the top as well as the bottom. Braising is now often done in the oven in a large pan with a cover fitted over it and there is but a slight difference in the result obtained from this and that obtained from the regulation kettle.

RAISED MUFFINS.—One pint of milk, one egg, one-half cup of yeast, one saltspoon of salt, one large tablespoon of butter. Flour for a stiff batter. Mix in the order given, add flour gradually, beating it well, until so stiff you cannot beat. Let it rise over night. In the morning put it into buttered pans, taking it out with a spoon and knife without stirring; out the air. Bake about fifteen minutes.

PEACH BAVARIAN CREAM.—Cover half a box of gelatine with cold water and let it soak for half an hour. Take eighteen halves of canned peaches and a cupful of juice, sweeten and strain. Stir the gelatine over boiling water until dissolved; whip a pint of cream, add the gelatine to the peaches, mix and put in a tin pan, set on ice and stir until it begins to thicken, then add the whipped cream. Stir well, turn in a mould and stand in a cool place to harden. Serve with whipped cream.

PAP OF GRATED FLOUR.—Take a quarter of a pound of flour and pour on just enough water to moisten it. Form it into a ball and tie it in a cloth closely and firmly. Put it in a vessel of boiling water and let it boil the whole day. Then take it out, dip in a pan of cold water, remove the cloth, and place it in a cool oven to dry, when it will be fit for use. To make the pap, grate some of this, mix it to a paste with cold milk, and stir it into some boiling milk; boil it slowly ten or fifteen minutes.

DRIED APPLES FOR PIES.—Pick and wash them well. Then pour over boiling water enough to cover them. Let them stand all night to soak. In the morning put the apples with the water they were soaked in into your stew-pan; if they have absorbed all the water and are nearly dry, add a little more, simmer them slowly, but do not let them boil. When perfectly soft pass them through a sieve, and prepare them for pies according to the directions given for apples which have not been dried.

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