DOMESTIC.

THE ART OF FRYING FISH.

Several kinds of fish are fried when small: such as small trouts or troutlets, carps, tench, sun-fish, pike, pickerel, flounders, white-fish, black and blue fish, perch, porgy, mullet, weak-fish, herring, bass, and the like, and smelts, which never grow above the frying size.

When fish or any thing else is cooked in a frying-pan with just fat enough to prevent it from burning, it is not fried but *sautêd*, there being two very distinct ways of frying. To fry means to cook fish or something else immersed in boiling fat. To *sautê* means to cook fish or something else with just fat enough to merely cover the bottom of the pan; for instance, small fishes are fried, but omelets are *sautêd*; potatoes are fried, but parsnips are *sautêd*.

Many inexperienced cooks make mistakes on that account; they read in some cook-book that such article of food is good fried, and set to frying it when it should be *sautêd*, and *vice versa*.

The fat skimmed from the surface of broth, which is beef-suet, the trimmings of steaks or roasting pieces of beef melted as directed below, are better for frying purposes than lard, not flying all over as lard does.

The fat skimmed from trimmings or from around the kidneys of beef is cut in small pieces, put in an iron pot, and set on a rather slow fire. As soon as it begins to melt, ladle off the melted part and turn it into a stone or crockery jar, which you cover when cold. Put it away in a cool, dry, and dark place. A careful cook never needs lard for frying purposes, but has always more fat than is necessary out of boiling or roasting pieces, and that skimmed on the top of broth, sauces, and gravies. Some cooks will not take the trouble to melt it when the mistress allows as much lard and butter as is asked for.

It is an error to believe that by using much fat to fry, the articles fried, will taste greasy; if there is not fat enough in the pan to completely immerse the objects fried, they will certainly taste greasy. It will be the same if the fat is not heated enough. It is heated enough when jets of smoke ooze out of it, or when, on throwing drops of water on its it makes a crackling noise.

When the fat is hot enough, the article that is to be fried is dropped into it, and stirred gently now and then with a skimmer. When done, it is taken off the pan with a skimmer and turned into a colander, which should rest on a dish or bowl to receive the fat that may drop from it.

If the article to be fried is not completely immersed in the fat, the part not immersed will absorb fat, and, as stated above, will be greasy; but if there is fat enough to cover it entirely, the intensity of the heat closes the pores, carbonizing the exterior of the article, as it were, and preventing it from absorbing any fat.

If the articles to be fried be tender and somewhat brittle, they are put in a wire basket or perforated double bottom made for that purpose, and the basket is plunged into the fat. The basket is raised when the articles are fried, and held over the pan to let the fat drop; they are then taken carefully out of it, placed on a dish, sprinkled with salt, and served hot.

When the frying is done, the pan is put away for a few minutes, to allow the particles of solid matter that may be in to fall to the bottom of the frying-pan; then it is turned into the jar, gently and slowly, so as to retain those particles in the bottom, and it is put away for another time. *Prof. Pierre Blot in To-Day.*

"Quinces," in the *Gardeners' Chronicle*, gives the following recipes, which may be useful to many in a season of cheap fruit:—

Quince Jelly.—Wipe the quinces carefully, then cut them in slices lengthwise, without removing the skin. Take out the pips (I should say leave them, but so it is written in the original document, which has led to excellent results). Throw these slices, as you cut them, into cold water in a stewpan which is not tinned, because tin blackens fruit preserves, jams, and jellies. There should only be just enough water to cover the sliced fruit. Set the stewpan over a brisk fire. When they are boiled quite tender pour out the contents of the stewpan into a sieve set over a broad pan, and let the juice drain completely away. Add to the juice an equal quantity, by weight of lump sugar and set it again on a brisk fire. Let it boil until a teaspoonful of the juice poured on a plate, and set in a cool place, will turn to a firm jelly; then put it into pots. The fruit which remains in the sieve after being drained makes excellent quince-paste cakes.

Preserving Meat from Flies.—Sprinkle some pepper over it, and flies will not go near it. Proved.

Preserving Meat from Flies.—Nothing can be applied to meat for the purpose without at least altering its flavour, and of all things the least objectionable is pepper; pepper well, and scrape off when about to be used, or mix well 2 oz. of ground black pepper, 4 oz. of sugar, and 1 pint of infusion of quassia chips, and place in shallow dishes about the meat, taking care to spill none on it. Carbolic acid (a poison by the way), if sprinkled upon a table-cloth or near meat, not on it remember, will keep away flies, and be useful in other ways beside. Belgian butchers use laurel oil or door-posts and window-frames with such effect that every fly skedaddles in disgust.

Scars.—With time, the redness of the scar will diminish. Avoid all irritation of the parts. Should any more glands show any tendency to suppurate, "E. F." should have them injected with acetic acid. This will cut short the suppuration, and render the use of the lancet unnecessary, and thus "E. F." will be saved from having any more scars.

Scars.—To obscure, boil in 3 quarts of water 1 pint horse-radish, 4 oz. pulverized alum, and 4 oz. rock salt. When cold, wet pieces of thick lint therewith, and apply frequently. This will harden and thicken the skin. Persevere for some time, and the effect is certain. On going among friends, dull the shiny appearance by bathing it with a little spirits of hartshorn in water. The first-named preparation is best when made newly; it gradually loses pungency and effectiveness, and so when weak must be renewed.

Yeast for Country Use.—The best yeast is the German, prepared thus.—Three kinds of grain are used. Indian corn, barley, and rye, all sprouting, are powdered and mixed, and then macerated in water of temperature 65° to 75° C. In a few hours saccharification begins. Then the liquor is racked off, allowed to clear, and alcoholic fermentation set up by adding a minute portion of ready made and fresh yeast. As fermentation progresses, the globules of yeast reproduce themselves, carbonic acid is disengaged with great rapidity—globules of yeast are thrown up by the gas to the surface, where they form a thick scum. This scum is carefully removed, drained, and compressed, and then constitutes the best and purest yeast known; it keeps eight to fifteen days, according to season. If you fancy something simpler, read this receipt for potato yeast:—Grate three large raw potatoes on a coarse grater, pour boiling water on the mass of pulp enough to make a clear, thick starch, add half a cup sugar and quarter cup salt. When lukewarm add one cup yeast, keep warm until it rises. A cup of this yeast will raise seven large loaves of bread, and it keeps good four or six weeks. Boil a handful of hops in the water before pouring over the potatoes and the yeast will keep two months and over in hot weather. Milk make a good yeast prepared thus:—To a pint of new milk put a teaspoonful of salt, stir well, and keep it lukewarm by the fire; in an hour or so it will be fit for use. Twice as much must be used as of common yeast. The bread dries soon with it. This is convenient in summer. If this yeast turns sour throw it out, as it is useless then, and lastly, there is an interesting receipt for bread without yeast, culled from a paper and tested:—Bread without Yeast. Scald about two handfuls of Indian meal, into which put a little salt, and as much cold water as will make it rather warmer than new milk; then stir in wheat flour till it is as thick as a family pudding, and set it down by the fire to rise. In about half an hour it generally grows thin. You may sprinkle a little flesh flour on the top, and mind to turn the pot round that it may not bake the side of it. In three or four hours, if you mind the above directions, it will ferment as if you had set it with hop yeast. When it does, make it up in soft dough, flour a pan, put in your bread, set it before the fire, covered up; turn it round to make it equally warm, and in about half an hour it will be light enough to bake. It suits best to bake it in a Dutch oven, as it should be put into the oven as soon as it is light. These yeasts answer for all ordinary purposes. In fancy bakings use discretion as in many such no yeast whatever is used. We have other receipts for yeasts, also baking-powders, some of the latter very excellent. Do not use yeast after it grows stale; neither keep it in a tin or metal vessel. Follow out carefully, and you will have reason to be thankful.

Vegetables. These should never be washed until immediately before being prepared for the table. Lettuce is made almost worthless in flavour by dipping it in water some hours before it is served. Potatoes suffer more than any other vegetables through the washing process. They should not be put in water till just ready for boiling.