

Household Hints.

TO CAN GRAPES.—Pick them carefully from the stems, taking care not to tear the skins much; put them in a porcelain kettle, with a little water; stir them carefully and only enough to make sure that they are well heated through; then put them in the cans. The pulp will then be whole, and the sauce not all seeds and skins.

SWEET POTATO PUFFS.—Steam six sweet potatoes; peel and mash fine; add one tablespoonful of white sugar, two spoonfuls of butter and a little salt; beat until light, grease your custard cups and fill them nearly full, brush the top with the white of an egg and bake in a quick oven. Serve hot for breakfast or dinner.

SOUFFLE.—Beat separately the whites of four and the yolks of two eggs; whisk the whites into the yolks, add a few drops of flavouring and turn it out on a shallow tin or plate and bake ten or twelve minutes. The eggs should be beaten thoroughly, and served immediately on the dish in which they were baked. Fruit or jelly may be added to a souffle.

JAUNE MANGE.—Boil an ounce of isinglass in three-quarters of a pint of water till melted; strain it, then add the juice of two Seville oranges, a quarter of a pint of white wine, the yolks of four eggs, beaten and strained, sugar according to taste, stir it over a gentle fire until it just boils up; when cold, put it into a mould, taking care, if there should happen to be any sediment, not to pour it in.

GATEAU DE POMMES.—Boil in a pint of water one and a-half pounds of loaf sugar until it becomes a rich syrup; weigh two pounds of apples after they have been peeled, cored and cut into small pieces; boil them in the syrup with the grated peel and juice of a large lemon till they are reduced to a pulp; put it into a mould. The following day serve it, turned out in a glass dish with a rich mustard.

PICKLED GRAPES.—The large dark grapes are preferred. Wipe clean and pick off stems, then weigh. To six pounds of fruit use one quart of vinegar and three and a-half pounds of sugar, some stick cinnamon and a few whole cloves; add the sugar and spice to the vinegar and cook together; put the grapes into heated glass jars and cover with hot vinegar; screw the covers on same as for canned fruit.

GREEN GRAPES PRESERVED.—Pick them carefully, and reject any that are injured; wash them, and to every pound of grapes allow three-quarters of a pound of sugar. Put the grapes into a preserving pan; then a layer of sugar, then a layer of grapes. Boil on a moderate fire, stirring it all the time to prevent its burning, and as the grape-stones rise take them out with a spoon, so that by the time the fruit is sufficiently boiled—about one hour—the stones will all have been taken out.

PRESERVED CITRON.—Pare the citrons, cut them into halves and remove the seeds; then cut each half into regular small pieces not more than quarter of an inch thick. Put them in a stone jar, add a half cupful of salt to every five pounds of citron. Cover with cold water and leave for five hours, then drain and cover with fresh cold water. Soak two hours, changing the water several times. Dissolve a teaspoonful of powdered alum in two quarts of boiling water, add the citron, bring to boiling point and drain. Make a syrup from two and a-half pounds of white sugar to three pints of boiling water, boil and skim. When the syrup is perfectly clear put in the citron and simmer gently until you can pierce it with a straw. Skim the pieces out carefully and put them on a large dish in the sun to harden. Peel the yellow rind from one large lemon, add it to the syrup, then add the juice of two lemons and a small piece of green ginger-root cut in small slices. Boil gently for ten minutes. When the citron has hardened put it cold into the jars, bring the syrup again to a boil and then strain it over the citron.

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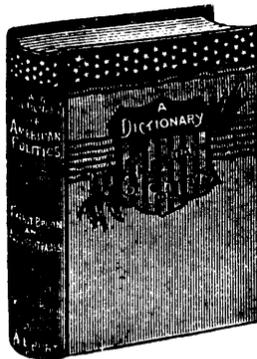
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Household Hints.

TO LAUNDRY LACE CURTAINS.—Wash carefully and add just a little boiled, thin starch to the rinse water. Squeeze as dry as possible; never wring. Pin sheets on the carpet and then pin your curtains smoothly and evenly to the sheets. As soon as dry they are ready to hang.

HORSERADISH SAUCE.—One-half pint of grated horseradish, one teaspoonful each of sugar and mustard, a pinch of salt and sufficient good vinegar to cover well. Stir together, and if the horseradish is very strong let it set a few days before using. If the taste of onion is liked, place a slice of one in the vinegar, let it remain over night, and remove before putting the vinegar on the horseradish. If you wish the sauce to look pink, place a slice of boiled blood beet into the vinegar, and let it remain over night, when the vinegar will be coloured; omit the mustard.

GRAPE JELLY.—Dissolve two ounces of gelatine in a pint of water, with half a pound of loaf sugar. Put from two pounds to two and a half pounds of juicy grapes into a saucepan; bruise them with the back of a wooden spoon till the juice flows freely from them. Strain the juice and add three-quarters of a pint of it to the gelatine, with the whites and shells of three eggs. Whisk it well on the fire, and, having passed it through the jelly bag, add a few drops of burnt sugar. Pour the jelly into the mould, the top of which should be ornamented with a few grapes. Put it in a cool place to set.

PICKLED PEARS.—Select small pears for pickling. Pour boiling water upon them for a few moments, then peel carefully. To eight pounds of pears use one quart of cider vinegar, five pounds of granulated sugar, one cupful of water, one tablespoonful of salt and one cupful of mixed spices, such as broken stick cinnamon, whole cloves, cassia buds and a very few allspice berries. Let the cinnamon flavour predominate. Inclose the spices in a thin bag, and cook in the syrup. Cook the pears, a few at a time, in the boiling syrup until tender. When all are done, boil the syrup a few moments longer, and pour over the fruit. The next morning drain off the syrup, heat to the boiling point and pour over the pears. Let them stand several days, then repeat this process. When cold, cover closely, set in a cool dark place. They should be ready for the table in a week's time.

Of all jellies, there are none more easily made than grape, for there is so much natural gelatine in the fruit that it will often thicken so as to be almost troublesome before it can be put into glasses. For that reason it requires less than the regulation pound for pint of sugar to make a perfect jelly. The grapes should be put into a porcelain kettle (after being well freed from stems and imperfect ones, and washed), with a very little water. Cooking soon separates seeds, pulp and skins. There is an especially delicious flavour about the lining of the skins, and those who do not use them lose the best part of the grape. All should be passed through a coarse sieve, when amply cooked, and two-thirds as much sugar added as there is of juice. A few moments' simmering and stirring makes it ready for the glasses. On the same principle preserve is made; the skins are cooked till very tender, and form, with the juice, pulp, and sugar, the body of the preserve. Wild grapes are by far the best for this use, with their pronounced old-fashioned flavour, and are often to be found, in their season, in our city markets. Grape jam is made the same as preserve, only sufficient sugar is added to make it, when cold, stiff enough to cut in slices. Spiced grapes, a relish to accompany meats, is made in a similar way, but of soft consistency, and spice is added, just before removing from the fire, to suit the taste—mild or highly-seasoned—of powered cloves, allspice and cinnamon, and a little strong vinegar to give it life and to thin it somewhat.

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