

Household Hints.

SQUZZLED OYSTERS.—Drain the oysters, season them with pepper and salt to taste and put them in a boiling pan; put two ounces of butter in a shallow dish over the steam of a kettle and when the oysters are puffed put them into the melted butter and serve.

EGGS FOR LUNCH.—Boil the eggs hard. When cold, take off the shells and divide the eggs lengthwise in halves. Take out the yolks, crumble them in a bowl, adding salt, pepper, mustard and a little melted butter. When all are well mixed, fill up the hollows of the whites with this mixture and serve.

APPLE CUSTARD PIE.—Peel, core and stew your apples. Mash them very fine, and for each pie allow the yolk of one egg, one cup of sugar, one-half cup of butter, one-quarter of a nutmeg, grated. Bake with only one crust, the same as pumpkin pie, and use the white of the egg as frosting, to be spread on after the pie is done. Brown it nicely, by returning it to the oven for a few minutes.

LOTUS CLUB CLAM SOUP.—Chop fine thirty large clams with their juice, add two and one-half quarts of cold water, let it come to a boil, and add a small piece of salt pork, two large onions, a little mace and parsley. With four even tablespoonfuls of flour mix one-fourth pound of butter, a little salt and pepper. Boil hard one-half hour; take from the fire, and add the well-beaten yolks of four eggs and one pint of hot milk. Do not put on the fire again.

SPICED OYSTERS.—Select the largest oysters, drain them and wash in cold water. Then put in the stew-pan with water enough to cover them; take the scum off as it rises, and when they begin boiling throw in some salt, one tablespoonful each of whole pepper and allspice and half the quantity of mace to every gallon of oysters. Stew a few minutes and when cold add as much pale vinegar as will give the liquor an agreeable taste.

OYSTER SAUCE FOR FOWLS.—Plump the oysters for a moment or two over the fire, then take them out and thicken the liquor with flour and a good lump of butter and season with salt and pepper to taste; when it boils put in a spoonful of good cream, add the oysters and shake over the fire until hot, but don't let them boil or they will become hard and small.

TEA CAKES.—Put upon a pie board one pound of flour which you have previously sifted, make a hole in the centre, in which place one-half pound of butter, six ounces of powdered sugar and four eggs. Mix all well together and roll out your paste extremely thin; cut it out in rounds or squares; put in a pan which has been buttered slightly; brush your cakes with beaten egg, sprinkle on top with one-half pound of currants; put in the oven and when coloured a bright yellow, remove them and serve as needed.

THE OYSTER LOAF.—To the lover of the bivalve the oyster loaf will prove a revelation of gastronomic enjoyment. It is the favourite method of preparing the oyster throughout the South, and can be made so quickly that it should prove a boon to housewives whose husbands are in the habit of bringing some of the boys home with them at unexpected times to get a bite to eat. A Vienna loaf of bread is to be preferred, as it is all crust. Cut off the top of the loaf and scoop out the interior, thus leaving it like a box. Fill the space with the oysters and sprinkle some of the crumbs of bread that you took from the loaf on top of them. Season with pepper and salt to suit taste. Replace the crust that was cut from the loaf. Place the whole in a dripping pan and pour over the loaf some of the liquor of the oysters. Put it in a hot oven and allow it to bake for about fifteen minutes. Serve it hot and cut as for slicing. The addition of lemon juice is liked by some people. Be careful not to leave it in the oven too long or the loaf will scorch and burn.

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BROWNED SWEET POTATOES.—Boil the potatoes until done, but not any longer; peel and cut in halves lengthwise; put a spoonful of butter in a spider or dripping pan, and when it gets hot put in the potatoes and sprinkle with brown sugar; set on top of stove and watch closely; turn over when brown on one side and sprinkle with sugar on the other.

GRIDDLE CAKES.—To each cupful of buttermilk add one tablespoonful of shortening, a little salt, a small half-teaspoonful of soda, one egg to each two cupfuls of milk and flour, entire wheat flour (or equal parts of both), Indian meal and flour in equal proportion, to make the batter that can easily bespread on a well-greased griddle. Do not turn until the cakes are nearly done. Indian griddle cakes are luscious served with cream and sugar. Some use one cupful of milk, one cupful of flour, one egg, etc. Very good for cream toast if any cold flour or Indian cakes are left. Heat and put into good cream.

EXCELLENT SHORTCAKE, OR MEAT PIE CRUST.—Rub a scant half-cupful of butter into two cupfuls of flour which has previously been sifted with two teaspoonfuls of baking powder. Stir in one scant cupful of milk and roll out, handling as little as possible. If for shortcake, divide into four parts, roll out, butter two of the pieces and place the others above. Bake in a quick oven. Separate; spread with sweetened berries, fresh or canned, pie-plant, oranges or peaches which have been cut into bits and sweetened well a few hours before putting on the crust. Minced chicken or tongue makes a fine shortcake.

BEEFSTEAK SMOTHERED IN ONIONS.—Fry brown four slices of salt pork; when brown, take out the pork and put in six onions, sliced thin; fry about ten minutes, stirring all the time; then take out all except a thin layer, and upon this lay a slice of steak, then a layer of onions, then a layer of steak, and cover thick with onions; dredge each layer with pepper, salt and flour; pour over this one cupful of boiling water and cover tight; simmer half an hour; when you dish, place the steak in the centre of the dish and heap onions around it; serve the same vegetables as for broiled steak.

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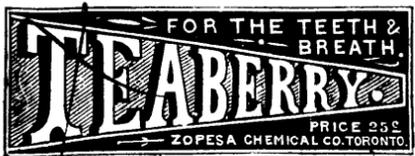
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Household Hints.

MARIA'S GRAHAM MUFFINS.—Two cupfuls of sweet milk, one-half cupful of brown sugar, one cupful of Graham, two cupfuls of flour in which is well mixed two teaspoonfuls of baking powder, a scant half cupful of butter or good dripping, salt, if needed, and lastly, one beaten egg. Bake in hot irons in a hot oven.

PLAIN BOILED RICE.—Wash the rice through several waters, rubbing the grains well between the hands. Cover with sufficient water to allow the grains to move about freely. Add salt in the proportion of one teaspoonful to a cup of raw rice. As the grains swell, it may be necessary to add more water, but do not on any account stir it. Leave it uncovered while cooking, and when the grains are tender, which should be in about twenty minutes, drain the water from them.

OYSTER PATTIES.—Old Virginia recipe—Make some rich puff paste and bake it in very small tin patty pans. When cool turn them out upon a large dish. Stew some large, fresh oysters with a few cloves, a little mace and nutmeg, a little butter and as much oyster liquor as will cover them. When they have stewed a short time take them out of the pan, place upon a flat dish and set them away to cool. When quite cold lay a few oysters in each shell of puff paste.

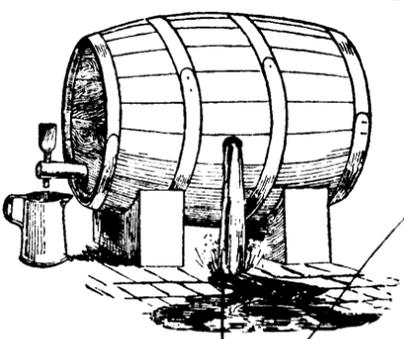
OYSTER SAUCE FOR FISH.—Scald a pint of oysters and strain them through a sieve, then wash in cold water and take off their beards. Put them in a stew pan and pour the liquor over them, then add a large spoonful of anchovy liquor, half a lemon, two blades of mace, and thicken it with butter rolled in flour. Put in half a pound of butter and boil it until the butter is melted, then take out the mace and lemon and squeeze the lemon juice into the sauce. Boil it, stirring all the time, and serve in a sauce boat.

BUTTER CAKES.—Five pounds of flour, one and one-quarter pounds of butter and lard, two and one-quarter pounds of sugar (moist), two ounces of carbonate of soda, two ounces of ground mixed spice, one pint of sour milk. Rub the butter, flour, spice and soda well together on the board, make a bay, put in the sugar and wet into a nice mellow dough. Let it lie for a couple of hours, then roll it down in sheets a quarter of an inch in thickness and cut out with a plain three-and-a-half inch round cutter. Place on greased tins, wash over with milk and bake in a moderate oven.

JENNY LIND CAKES.—Two pounds of flour, one pound of sugar, two ounces of butter, one ounce of volatile, milk, two tablespoonfuls of cochineal colour. Rub the butter, sugar and flour together on the board. Make a bay, pour in the milk and colour, and reduce into mellow, workable dough. Roll out very thin and cut out with a small-sized parliament ginger-bread cutter. Place on greased tins, bake in a moderate oven and sell at two a penny. Sometimes they are round and sold at four a penny. I do not know the reason so common an article should have been named after so famous a songstress (we don't do things that way now), unless it was their popularity, and the profit accruing from their sale was considered likely to make the shopmen sing.

CHOCOLATE ALMONDS.—Cut up one pound of chocolate and dissolve it with two or three teaspoonfuls of milk or cream in an enameled saucepan, or a jar standing in a saucepan of boiling water. When quite dissolved, mix with it about four pounds of confectioner's sugar and sufficient milk or cream to make it into a little paste. Then add about a teaspoonful of essence of vanilla and about one-fourth teaspoonful of ratiafia, according to taste. Have ready one pound of Valencia almonds which have been blanched and dried in the oven to make them crisp, and while the paste is quite hot cover each almond with some of it, moulding them into a nice shape with the fingers. Roll them immediately in a soup plate or pie dish of fine crystallized sugar till quite covered, and place them on dishes for a few hours to harden. This quantity should make 150 chocolate almonds.

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