

HOUSEHOLD HINTS.

CREAM PIE.—Stir to a cream one tablespoonful of butter and one-half cup of sugar, add two beaten eggs, one tablespoonful of flour, one cup of milk, bake with an under crust only and grate nutmeg over the top.

STEWED LOBSTER.—Take one-half pint milk and stir in it enough flour to make it quite thick, put it on the fire till it boils; remove and stir in quite a large piece of butter. Chop the lobster and season to taste with salt, vinegar and pepper and then put it in the dressing and let it simmer on the stove.

LEMON PIE.—Dissolve one tablespoonful of corn starch in a little water and pour on it a cup of boiling water, put it on the fire, and when it boils up pour it on one cup of sugar and tablespoonful of butter. When cool, add one egg and the yolk of another well beaten and the peel and juice of a lemon. Put in a pie plate lined with paste and bake; when done, spread over the top the white of one egg beaten up with sugar and let it stand in the oven a few minutes.

WINE SAUCE.—Pour boiling water into a quart bowl and instantly pour it out again. Put one cupful of butter in the bowl and beat it until it is light and creamy. Gradually beat into this two cupfuls of powdered sugar. When the butter and sugar are light and frothy beat in a wine glass of wine, adding only a tablespoonful at a time; then beat in three tablespoonfuls of milk or cream. Place the bowl in a pan of boiling water and stir until the sauce begins to look as if it could be poured. Do not keep the bowl in the water more than three minutes.

CHICKEN SALAD.—To one boiled chicken cut into dice add double the quantity of celery cut into pieces half an inch thick, and four hard boiled eggs cut into small pieces. Add half of the dressing to this, and put it into the ice chest till serving time, when it may be put into a salad-bowl and the remainder of the dressing poured over it. For the dressing use five eggs; while thoroughly beating them add half pint of oil, drop by drop, two tablespoonfuls mixed mustard, a teaspoonful of salt and a generous pinch of cayenne; set the dish in boiling water, stirring constantly till it thickens and set it away to cool. Just before using reduce it with vinegar (about a pint) or lemon juice, or both.

SARDINE SALAD.—Sufficient salad for two dishes, two tins of sardines, two eggs, half-pint of milk, half-teaspoonful of mustard seasoning, a little roux, half-gill of vinegar, half-tablespoonful anchovy sauce, one pinch of sugar, two potatoes; put the milk and seasoning in a saucepan with sufficient roux to make a thick sauce; let this get cold; then add to it the vinegar, mustard mix, anchovy sauce and half the oil from one tin of sardines; mix well together and keep very cold; well wash and dry the salad, slightly chop it, place some on two dishes, press well together with the hands, pour some of the sauce over, lay one dozen sardines on each salad, ornament with the yolks of hard-boiled eggs passed through a sieve and the whites chopped rather fine; finish with rings and diamonds of beet-root and boiled potato.

MINCE PIES.—One and one-half pound of meat after it is boiled and chopped. One pound of finely chopped beef suet, three pounds of chopped apples, one pound of chopped raisins, one-half pound of whole raisins, one and one-half pound of currants, one-half pound of citron, one pound of sugar, one cupful of brandy, one cupful of wine, one cupful of strong coffee, one pint of boiled cider, one teaspoonful each of powdered mace, allspice and cinnamon, one-half teaspoonful of cloves, one nutmeg, the grated rind and juice of one lemon, and one-fourth of a cupful of salt. If not sweet enough, add molasses to taste, and moisten sufficiently with the stock in which the meat was boiled. This rule is sufficient in quantity for twenty pies. It can be kept a long time, in a closely covered jar, in a very cold place.

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COCOANUT PIE.—One cup of white sugar, two eggs, one cocoanut grated fine, two cups of sweet milk, three tablespoonfuls of flour, one tablespoonful of butter, flavour with nutmeg. Bake with one crust.

MAYONNAISE OF LOBSTER.—Two lobsters, some salad, half pint of salad oil, half gill vinegar, one tablespoonful tarragon vinegar, two eggs, seasoning, half saltspoonful dry mustard; put the yolks of the eggs, a pinch of salt, and the mustard into a basin, work these well with a whisk, then add the oil a few drops at a time, then the vinegar in drops, till all are used; then add some seasoning and tarragon vinegar; well wash and pick sufficient salad, drain in a cloth, and slightly chop it; turn out the lobsters, cut them in slices, reserving the best pieces to ornament the mayonnaise; place the rough trimmings on the salad, put some of the sauce over, then lay on the best pieces; garnish the sides with hard-boiled eggs, beetroot, endive and coral.

LOBSTER SALAD.—After cracking the shell, take out the meat and tear apart in delicate flakes; put on ice. Wash several large bunches of celery and dry. Make a dressing by putting into a saucepan six tablespoonfuls of water in which has been dissolved a teaspoon of corn starch, two tablespoonfuls of vinegar, two of butter, one of sugar, and a beaten egg; add salt and pepper. Let boil for a moment and mix a teaspoonful of oil with the powdered yolks of three hard-boiled eggs, and add the dressing when cold. When ready to serve, pull some lettuce leaves into small pieces and mix with the lobster, take some fresh water cresses and add. Mix all together and serve. Garnish with rings from the whites of hard-boiled eggs laid on fresh, whole leaves of lettuce.

BANANA CAKE.—Take three tablespoonfuls of butter, two cups of sugar, yolks of five eggs and the whites of three, one cup cold water, three cups of flour, three teaspoonfuls of baking powder, one lemon, the grated peel and juice. Cream the butter and sugar, add the yolks of the eggs beaten light, the water, lemon juice and rind and last the whites and flour. Bake on jelly-cake tins. For the filling, one banana cut in slices, one cup of powdered sugar, whites of two eggs, the juice and grated rind of a lemon. Beat the whites and sugar together very light, spread on each layer and place over it the bananas, cut in thin slices, the pieces joining each other closely. Sprinkle each layer with the lemon juice and grated peel. Ice the top of the cake. This cake must be eaten as soon as made.

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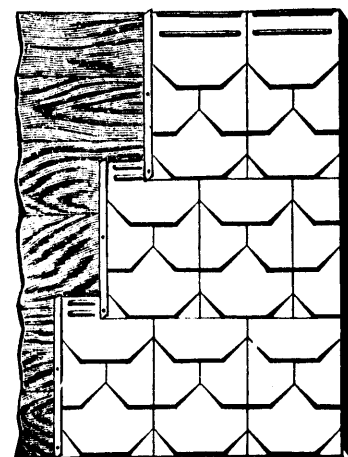
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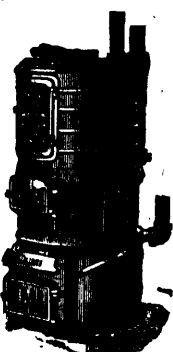
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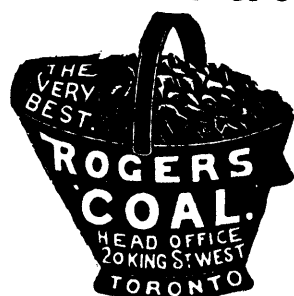
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