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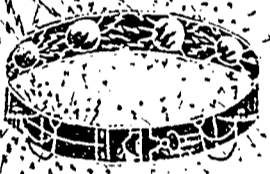
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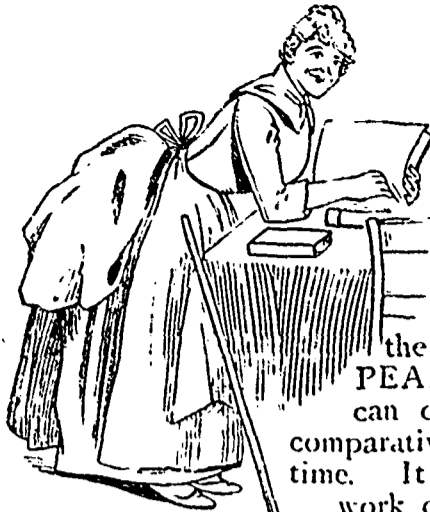
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3/26 E. O. W.

HOUSEHOLD HINTS.

PICKLED EGGS.—Drop hard-boiled eggs into a jar with pickled beets; they will color a lovely pink.

CHOCOLATE MARBLE CAKE.—Make silver cake. Mix chocolate with one-third of the batter, and proceed as usual in this cake.

CURRANT CAKE.—Made like silver cake, with the addition of Zante currants and the whole of two eggs, instead of the whites of three. Lemon flavour.

CHOCOLATE RIBBON CAKE.—Make silver cake, with middle layer darkened with chocolate instead of spice vanilla; use chocolate icing or jelly, as preferred.

CITRON CAKE.—Made like silver cake. Add sliced citron and flavour with almond. Flavour the frosting with either lemon or vanilla when almond is used in cake.

COCOANUT CAKE.—Make silver cake. Stir in desiccated cocoanut to taste; one-half to two-thirds of a cupful is usually desirable. After frosting sprinkle cocoanut over the top. Of course, fresh cocoanut is to be preferred, but cannot always be obtained.

OXFORD PUDDINGS.—Bread crumbs, four ounces; currants and suet, of each a-quarter of a pound; sugar, a dessertspoonful; grated lemon peel and allspice, of each a small quantity. Mix the whole with four eggs, make into balls, and fry in batter to a light brown. Serve with sweet sauce, or butter sauce, with a glass of rum stirred into it.

POACHED EGGS.—Butter the bottom of a frying pan and fill it nearly full of boiling water, slightly salted. The water should not boil, only simmer, and the eggs must be put in carefully one at a time lest the yolks should break. When the whites are thoroughly set, take them up with a small flat skimmer, so that the water will drain off, and serve on toast or alone.

AUSTRIAN BURNT ALMOND MACCARONS.—One pound less one ounce of sweet almonds, one ounce bitter almonds, one and a-half pounds loaf sugar, rolled fine, whites of eight eggs. Blanch the almonds, dry them, and roast brown in a slow oven; then pound them to a smooth paste with a very little rose water. Whip the whites of the eggs to the lightest possible froth, and finish as usual.

WATERMELON CAKE.—Make like silver cake. Take out one-third of the batter. Add about two tablespoonfuls of red sugar to this. Put layer of white in tin, add the red. Lay evenly upon the red one-half or two-thirds of a cupful of raisins, for watermelon seeds. Rapidly cover with the remainder of the white. Frost with red, either mixing the sugar into the frosting, or sprinkling upon it before drying. Vanilla flavouring.

GIBLET SOUP.—Scald two sets of goose giblets, cut them in pieces, and put them in a saucepan with a pound of gravy beef, a couple of onions, a bunch of sweet herbs, a teaspoonful of whole white pepper, and the same quantity of salt; cover with water, and stew until the giblets are tender, then strain. Pour the soup back into the saucepan, thicken with butter and flour, boil it ten minutes longer, skim, add a tablespoonful of mushroom ketchup, a little lemon juice and cayenne pepper; return the giblets to the soup, and serve very hot. This soup may likewise be made with duck giblets.

Dr. Price's Cream Baking Powder

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