

## HOUSEHOLD HINTS.

OLD pots and kettles that have become stained or have an odour may be immersed in cold suds and boiled, when they will come out as good as new.

**WHITE POTATO PUDDING.**—One and a-half pounds of potatoes finely mashed, a quarter of a pound of butter, one pound of sugar, six eggs and four blades of mace powdered. Bake, without pastry, in a rather shallow dish or with pastry in pie-plates.

To remove spots from furniture an old authority says: "Rub them vigorously with sweet oil and turpentine. When the spots are removed the furniture may be washed with warm, not hot, soap-suds, and polish with a little crude oil or petroleum."

**DO-GOOD PUDDING.**—Sweeten and flavour one quart of apple sauce; add four tablespoonfuls of cornstarch, a pinch of salt and cook ten minutes. Turn into a mould. When cold eat with cream and sugar. We cook the apples slowly and a longer time, this season of the year.

To clean marble mix a little whiteing with a strong solution of washing soda and a little dissolved soap. Lay the mixture on the marble with a brush and let it remain for half an hour, then wash it off, using a scrubbing brush and flannel, with a little alcohol to polish up the marble.

**CRULLERS.**—Three eggs, beaten; nine tablespoonfuls of milk; nine tablespoonfuls of sugar; nine tablespoonfuls of lard (melted); scant teaspoonful of salt; one-half teaspoonful of soda. Beat until thoroughly mixed. Mix a little harder than doughnuts, roll much thinner, about like sugar cookies.

**STEWED VEAL.**—Cut a slice of the cutlet in small pieces, season it with pepper, salt, and, if you prefer it, a little grated lemon peel and nutmeg. Pour in as much water as will nearly cover it, let it cook slowly till about half done, then make a rich gravy with some pieces of butter rolled in flour, and add to the water it was stewed in.

THE most satisfactory way to clean wall paper is with bread about a day old, but not old enough to crumble badly nor fresh enough to be doughy when used. If the paper is not very much soiled it may be dusted and rubbed down with a soft hand mop made of cotton yarn. Remember in using the mop or bread to take even downward strokes, one following the edge of the other so as to cover finally the whole.

THERE are many dishes—some vegetables and flour pastes for example—which require to be cooked very rapidly in abundance of water. Rice and macaroni should be cooked in this way and a light agateware kettle answers the purpose admirably. Oatmeal, some other grains and most dried fruits have a peculiarly sweet flavour cooked in an earthen pipkin through which the heat penetrates slowly but steadily.

**BOSTON BAKED BEANS.**—Soak over night one pound of beans in clear water, in the morning parboil the beans, and at the same time, in another dish, parboil a piece of salt pork about three inches long and wide and thick; drain off the water from the beans and pork; put both together in a deep pan with the pork at the top; season with one tablespoonful of molasses, and bake for several hours; add a little water when they are put in to bake.

**CHOCOLATE**, by the slow process of a double boiler, is quite sure to be oily, because chocolate should be cooked by intense heat in an uncovered saucepan, in order to prevent the oil from separating from the rest and floating on the top. For this reason also chocolate should be stirred all the time it is boiling and should not cook over five or six minutes after it has thoroughly melted into the boiling milk and water. The French process of "milling" chocolate successfully overcomes the tendency of the oil to separate in chocolate.

SHOULD you at any time be suffering from toothache, try GIBBONS' TOOTHACHE GUM; it cures instantly. All Druggists keep it. Price 15c.

THE double boiler is an American invention and an excellent kettle in which to cook "soft" custard and many other things. All kinds of things cannot be cooked in it, as some people seem to think, for a universal saucepan is no more a possibility than a universal panacea. It is an excellent saucepan for lazy or forgetful people, who let their dishes burn. The same result, however, cannot always be obtained from cooking a dish in boiling water as from cooking it next to the fire.

**LYONNAISE POTATO.**—Cut a quart of cold boiled potatoes into dice, a little over a quarter of an inch square, put a tablespoon of butter in a frying pan, and when it is very hot, add a white onion minced fine. Add the potatoes, tossing them with a fork in the frying-pan till they are evenly coloured a delicate brown. Sprinkle a tablespoon of chopped parsley over them and stir them with a fork again. Serve them with broiled steak or fried calf's liver.

**CODFISH CROQUETTES.**—Pick a pound of salt codfish to pieces and let it soak for several hours in cold water, over night if the croquettes are for breakfast. In the morning dry it and add to it the following cream sauce: Put two large tablespoonfuls of butter and three of flour, in a saucepan and cook together; add a cupful of hot milk gradually, and rub smooth; add the beaten yolks of two eggs and the codfish; season with salt and pepper, cook for a few moments and pour into a dish to cool. Make into croquettes and fry in boiling lard.

**OXALIC acid** will remove fruit stains. As it is useful for many purposes, it is well to keep a bottle of it in a safe place. Put three ounces of the crystals in a bottle with half a pint of water. Mark the bottle plainly. When stains are to be removed have a pail of water and a bottle of household ammonia at hand. Wet the stained parts with the acid and then rub. When the stains have disappeared put the article in the water, wash thoroughly in several waters and then wet the parts with the ammonia, that all trace of the acid may be removed. Finally, rinse again.

THE best way to renovate old feathers is to put them from the ticks into a barrel of hot suds. They should be shaken out under the water after thoroughly washing them in two or three barrels of suds. Rinse them thoroughly. Spread them on a clear sheet on the floor in a small, warm room after wringing them thoroughly in a cloth to extract all the moisture that can be taken out in this way. Leave them over night to dry on the sheet, then remove them to another and beat them with a stick, tying a veil over the face and head to prevent breathing the fluff of the feathers that rises. In a few days the feathers will be fine and dry. They can also be dried by putting them in a bag of white mosquito netting, hanging them in the sun and turning and beating them occasionally. If one lives near a steam renovating establishment, it is better to send the pillow there, as they only charge fifty cents a pillow to renovate them.

A GREAT many housekeepers do not select their kitchen pots and pans with proper consideration of their use. While it is only a comparatively wealthy householder who can afford to furnish forth his kitchen with well-tinned copper saucepans, such as a professional chef uses, tinned iron saucepans, porcelain-lined saucepans, agateware and other enamelled wares are within the reach of every one. One of the best kitchen utensils for certain purposes, the earthen pipkin, is the cheapest of all. It is true it does not last long, but it is so excellent and so well suited to its purpose that it pays to use one while it does last and buy another when it is done with. There are three or four degrees of boiling required in the cookery of various dishes. A great many dishes, notably soups, stews and braises of meats, require very slow and steady cooking, and a thick kettle is best for this purpose. A heavy iron kettle tinned on the inside is one of the best for this cooking. It cannot be done in a thin graniteware or tin successfully.



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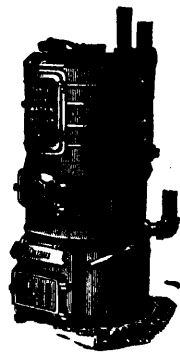
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