

Domestic

By MAUREEN.

Plain Gingerbread.

Slightly warm one pound of golden syrup and dissolve a teaspoonful of bicarbonate of soda in a quarter teacupful of milk. Into four teacupfuls (1lb) of flour rub a quarter pound of butter; then mix with it a level teaspoonful of ginger and a level teaspoonful of salt. Stir in the golden syrup, and finally the milk and bicarbonate of soda. Bake it rather slowly in a well-greased shallow tin.

Treacle Scones.

Measure two tablespoonfuls (5oz or 6oz) of golden syrup into a small basin, and allow it to stand by the side of the fire until fairly liquid. With four level teacupfuls (1lb) of flour mix a teaspoonful each of bicarbonate of soda and cream of tartar, then rub in a piece of butter the size of an egg (2oz). Stir in the golden syrup, and as much buttermilk or milk as will form a fairly soft dough. Divide in four, roll out rather thinly, and bake in a fairly hot oven.

Hungarian Stew.

Cut one pound of lean meat into small pieces, then place in a baking-bowl, adding half a cupful of vinegar and a level teaspoonful of salt. Let stand an hour, turning the meat several times. Heat one tablespoonful of chopped suet, or the same amount of butter, and fry in it one tablespoonful of chopped onion until it is a delicate brown. Add the meat and vinegar, sprinkling with a pinch of caraway seeds and sweet majoram; cover tightly and simmer until the vinegar is absorbed, then add a pint of soup stock or boiling water, and simmer until the meat is tender. Thicken the juices with flour enough to make a creamy gravy, then pour in half a cupful of sour or sweet cream. Season with salt and pepper and serve.

Rice for Curry.

Rice accompanies almost all curries. Like everything else, boiled rice, to be served in perfection, requires care. Wash the grains carefully and gently in several waters. When the rice is thoroughly clean, scatter it gradually into a saucepan three parts full of boiling water. The water should only be slightly salted. Allow the rice to boil quickly from twelve to fifteen minutes, then strain it through a colander. Return the rice to the empty saucepan, steam it for twenty minutes. The rice may be well shaken and placed in an open oven until all moisture is evaporated.

Soup Meat au Gratin.

After cooking the meat tender cut sufficient into small pieces to measure one pint. Scald one pint of milk with one small chopped onion and one-half cupful of celery. Mix one-fourth cupful of flour with one-fourth cupful of butter until a smooth paste results. Dust with paprika, then add by spoonfuls a cupful of the hot milk to the flour and butter, which will prevent the mixture lumping when it is stirred into the remainder of the hot milk. Cook the entire mixture until creamy, then strain through a sieve to remove the onion and celery. Place the meat with the creamed gravy in alternate layers until a baking-dish is full; spread over the top half a cupful of bread crumbs, mixed with two tablespoonfuls of melted butter. Set in a hot oven until the top is brown.

Maureen

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