

Domestic

(BY MAUREEN.)

Mint Sauce.

One dozen sprays of mint, 2 tablespoonfuls of water, 3 tablespoonfuls of sugar, 3 tablespoonfuls of vinegar. Wash and dry the mint and chop it very finely. Place it in a granite saucepan with the water and sugar. Bring just to boiling point; cool; add the vinegar and serve with roast lamb.

Mint Vinegar.

Mint, sugar, vinegar. Half fill a wide-mouthed fruit jar with mint which has been washed, dried, and cut up coarsely with a pair of scissors. Both stalks and leaves can be used in this instance. Add one cup of sugar and fill the bottle up with vinegar. Let all stand together for a week, shaking daily. Strain, and keep in a tightly-corked bottle. This can be used in winter as a substitute for mint sauce when the fresh mint is not easily obtainable.

Lemon Mint Delight.

Three tablespoonfuls of granulated gelatine, one lemon, one and three-quarter cups of water, one pound of granulated sugar, one bunch of fresh mint. Soak the gelatine in three-quarters of a cup of water until softened. Place the sugar and remaining water in a saucepan and bring to boiling point. Have the mint thoroughly washed and tied together. Immerse it in the boiling syrup, add the gelatine and simmer for fifteen minutes. Remove the mint, pressing it against the sides of the pan, so as to avoid wasting any of the syrup. Add the grated rind and the juice of the lemon, turn into a granite pan which has been wet with cold water and set aside until cold. See that the pan is not too large, as the delight should be about one

inch thick. When cold, cut into squares and roll each in a mixture of equal parts of confectioners' sugar and cornflour. If it is desired to color this paste, a very little vegetable green coloring can be added just before turning the mixture into the pan to set.

Gooseberry Relish.

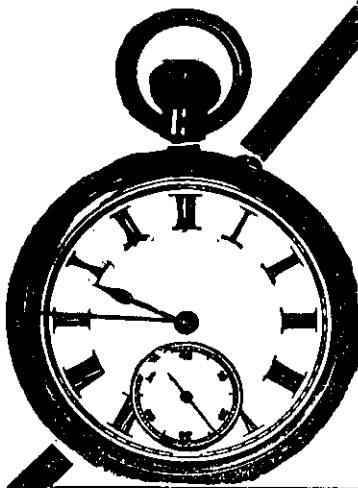
'Top and tail' six cupfuls of gooseberries, then wash and drain, add one chopped onion, and two cupfuls of sultana raisins, then run through a food chopper and put in a preserving pan, and add one and one-half cupfuls brown sugar, two tablespoonfuls of powdered ginger, one tablespoonful of powdered cinnamon, three tablespoonfuls of mustard, two tablespoonfuls of salt, one-fourth teaspoonful of red pepper and paprika mixed together, one teaspoonful of turmeric powder, and one quart of cider vinegar. Bring gently to boiling point, and then simmer for fifty minutes. Strain and fill jars or bottles and seal.

Delicious Rice Muffins.

Sift half a pound of flour into a bowl with three teaspoonfuls of baking powder and a heaped teaspoonful of salt. Rub a tablespoonful of butter into the flour with the tips of the fingers and moisten it with a cupful of milk. When it is smooth add a heaped cupful of cooked rice and beat it well together with two eggs. Mix and divide the dough and put it into well-buttered muffin tins. Bake in a hot oven and serve as soon as cooked.

Potato Croquettes.

Take a pound of mashed potatoes, one ounce of butter, three ounces of breadcrumbs and one egg. Mix all together and season with pepper and salt. Flour the hands so that the mixture will not stick to them and form the croquettes into balls or rolls. Brush them over with a little of the egg that you have saved for this purpose and roll them in crushed peanuts. Fry in deep fat until they are nicely browned. They are delicious with cold meat for luncheon.



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