Domestic

(By MAUREEN.)

Date Tapioca.

Stir frequently for half an hour in a double boiler six breakfastcupfuls of boiling milk, three tablespoonfuls of fine tapioca, and half a cupful of sugar. When cool, stir in one cupful of stoned and chopped dates, and half a teaspoonful each of vanilla and lemon extract. Pour into a buttered fireproof dish and brown in the oven. Decorate with stoned dates.

Breaded Brains.

Parboil brains and cook in muslin bag in boiling water for half an hour; add to the water two teaspoonfuls of lemon juice. Drain and allow to cool, cut into four-inch pieces, sprinkle with salt, pepper, and a few drops of lemon juice. Toss in fine breadcrumbs, brush over with beaten egg, toss in crumbs again and fry in smoking hot fat. Serve with white sauce.

Antibilious Pie-Crust.

Many people cannot eat pastry, but this can be taken with pleasure and will please any palate, as it is both wholesome and tasty: Cut up enough good cooking apples, cutting across, not in thin slices, adding water and sugar, etc., to taste, to fill a pie-dish, and see that no spaces are left. Then take 60z of breadcrumbs and mix with 4oz of castor sugar. Spread this on the top like a paste (quite dry), smooth it with the blade of a knife, and cook in a fairly hot oven. When the top is quite brown it is done. Sprinkle with castor sugar, and serve either with custard or alone. the apples not be good cookers, when the crust is ready, put the dish on top of oven to finish cooking the apples. The steam from the apples consolidates the sugar and breadcrumbs and makes a delicious crust, most digestible also.

Household Hints.

To loosen a glass stopper soak a corner of a cloth in boiling water and then wrap it around the neck of the bottle. The heat will cause the neck to expand and the stopper to loosen.

The purity of milk may be tested in a simple way. A polished knitting needle is held apright, dipped in the milk, and immediately withdrawn. If the milk is pure, some will adhere to the needle; but if water has been added, even in small proportions, it will come forth quite clean.

Most people know that the putting of a stone marble in a kettle will prevent furring, but do not bring that knowledge to bear when it is a question of boiling milk, porridge, custard, or sauces, etc. A large, clean marble obviates the necessity to a great extent of stirring these things while cooking.

Silver spoons always become discolored and brassy looking when they come in contact with cooked eggs. An easy way to clean them is to rub well with common salt, having first washed them in warm water and soan.

Ink can be removed from linen by moistening the stain well with parafiln and then washing as usual.

Whipped cream goes much farther if the white of an egg is added before whipping. Add a pinch of salt to the whites to make them froth easily, and take care that the beater is thoroughly dry.

Faded carpets should be taken up, well beaten and brushed, then laid down again in their places. Now take a pint of vinegar and add boiling water till you can only just bear your hand in it. Rub every part of the carpet with a perfectly clean floor-cloth, frequently wrung out in the vinegar. This will restore the colors and the carpet will look like new.

Never stick a fork into a fowl of any kind while cooking, as the juices escape, making the meat dry and tasteless. Pancake turners are handy to use in turning a roast. You can usually tell when the fowl is done by the skin drawing up on the drum-sticks, but don't overcook the roast.

