

DOMESTIC

BY MAUREEN.

Madeira Cake.

Take ½lb flour, 5oz butter, 5oz sugar, 4 eggs, ½ teaspoonful baking-powder. Cream butter and sugar together, add flour previously mixed with the baking-powder. Beat eggs well and add. Bake in prepared tin for one hour in moderate oven.

Crumb Pudding.

Collect all the stale pieces and bake in oven until a nice brown. Then crush them finely with a rolling-pin. Mix thoroughly together in the following proportions: 1lb crumbs, ½lb suet finely-chopped, ½lb sugar, and currants, sultanas, and mixed peel as liked, 1 teaspoonful spice, 2 eggs. Put in a well-buttered basin and steam 2 to 3 hours.

Afternoon Tea Trifles.

Get ½lb butter, ½lb sugar, ½lb flour, 4 eggs, 1oz almonds, ground cinnamon. Cream butter and sugar together, beat yolks and whites separately. Stir yolks into butter and sugar, add the flour, and lastly whites of eggs. Spread the mixture on flat pan and cover top with chopped almonds, and sprinkle with cinnamon and a little sugar. When baked cut into various shapes. These cakes will keep well if shut in a close tin.

Baked Raisin Pudding.

A very nice pudding, substantial and nourishing, is made from the following recipe: Beat well together ½lb flour, the same quantity of raisins, 6oz beef suet, finely chopped, a pinch of salt, some grated nutmeg, and three eggs, which have been thoroughly whisked and mixed with about a quarter of a pint of milk, or less, should the eggs be large. Put the whole into a buttered dish and make the pudding for one hour and a quarter. For a large pudding increase the quantities one-half.

Peach Marmalade.

Peel, stone and cut up ripe peaches. Take three-quarters of a pound of sugar to one pound of fruit, and one teaspoonful of water to each pound of sugar. Place on the fire, and when it boils skim it clear. Put in the peaches, let them boil quite fast, stir and mash them till the whole is a thick, jellied mass; then put in pots.

Household Hints.

Stains on crockery may be removed by rubbing with fine ashes moistened with vinegar.

Milk which has slightly turned may be sweetened and rendered fit for use by stirring in a little soda.

To revive patent-leather, rub well with a soft rag soaked in olive-oil and milk, and afterwards polish with a soft dry duster.

When making jam tarts mix the jam with a little hot water before putting it in the pastry. It tastes just as well, and the jam goes farther.

When taking a pie from the oven, do not put it on the flat surface of a table to cool, but on a high wire rack. The rack helps to keep the crust crisp.

When making bread always warm the basins and flour. The bread will be much lighter.

To keep tins from rusting, it is a good plan to place them near the fire after they have been washed and dried.

Ginger poultices are as efficacious as mustard, and will not blister. They are made in the same way as mustard poultices.

For removing dirty marks from light-colored cloth, use a piece of india-rubber pencil-eraser. The spots disappear immediately.

When you are doing house work, wear a cap. If the hair is continually getting dusty this will cause it to fall out.

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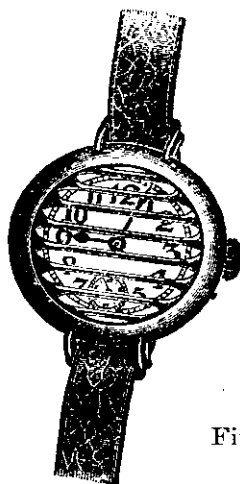
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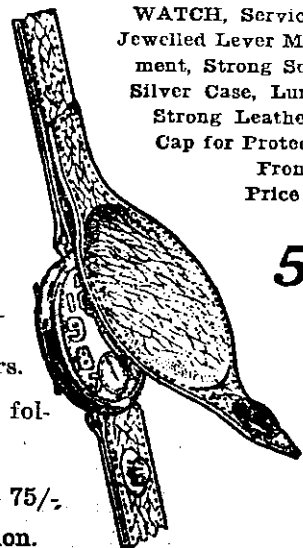
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