

**DOMESTIC**

(By MAUREEN.)

**Oyster Soup.**

Knead 1oz of butter into 1oz of flour, put it on to melt in a stewpan, add one pint of sweet milk, stir, and let it come to the boil, then add one pint of fish stock and the strained liquor of one dozen oysters. Season with a little white pepper, grated nutmeg, and salt if necessary. Let it simmer for about 10 minutes, then add the oysters, after which do not let it boil. If liked, a tablespoonful of chopped parsley may be added just before serving.

**Julienne Soup.**

Cut into small pipes one inch long 4oz of the red part of carrots, the same quantity of turnips, the white of one small head of celery, 2oz of onions, and 4oz of the white part of leeks. Cook each of these vegetables separately in boiling water with a little salt and sugar in it, drain and put them in the tureen. Cut into shreds one inch long some cabbage lettuce, boil gently for a few minutes with a very little carbonate of soda in the water, drain, add to the other vegetables, and pour over them three quarts of boiling clear soup.

**Queen of Puddings.**

Put half a pint of milk in a saucepan and let it come to the boil. Put in a bowl a breakfastful of breadcrumbs, one ounce of butter, and one ounce of sugar, and pour the boiling milk over them. Mix well, and add half a teaspoonful of vanilla and two well-beaten yolks of eggs. Put this mixture into a pie-dish, and bake it in a moderate oven for half an hour. Let it cool a little, and then spread a layer of jam or marmalade on the top. Beat two whites of eggs to a very stiff froth: stir into them a tablespoonful of castor sugar and beat them again for a few minutes. Spread this roughly over the jam, and put the pudding back in a cool part of the oven for five minutes, taking care that the white of egg does not brown too much.

**Scotch Pancakes.**

Beat up four eggs, yolks and whites, with two tablespoonfuls of sugar; have six tablespoonfuls of flour and one pint of sweet milk or cream; mix a little of the milk with the flour till it is very smooth; put in the flour and all the milk amongst the eggs, add a little salt, and mix them well together. Have a clean frying-pan, put a bit of butter in it, and make it hot, stir the batter from the bottom, and fill a teacup with it, pour it into the frying-pan, hold it over a slow clear fire, until it fastens; shake the pan; if the cake slip from the edge of the pan, turn it over and sprinkle a little sugar with a knife. Roll it up, and put it on a hot dish before the fire; put a bit of butter in the frying-pan, stir the batter, and fill the teacup, and go on till you have made all the pancakes. Dish them neatly the long way upon the dish, sift white sugar over them, and serve hot.

**A Washing Hint.**

Collect all the clothes that are usually boiled together, shake them out, and lay them in a large bath, putting the very soiled ones into a tub by themselves. Cover the clothes with tepid rain water, if possible, and, if not, add a little softener to the water. Completely cover the clothes, and leave them for a night. In the morning douse them up and down in the water, then wring them, and proceed to wash in the usual way. When the clothes are ready for the boiler put them carefully into a tub or bath; then pour over them a quantity of boiling, soapy water, made from a collection of all the bits of soap boiled in the water; cover the tub closely with a thick cloth, and leave it for two hours or so. Then rub the clothes through; the dirt will slip out like magic; rinse them in clean water, and finally in blue-water. Clothes so washed will be found to be a beautiful color, and where there are little children the plan is most convenient.

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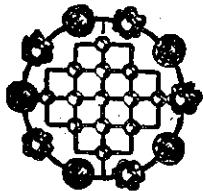
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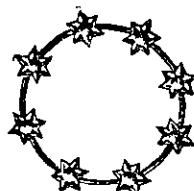
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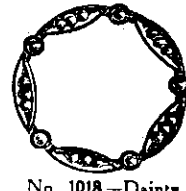
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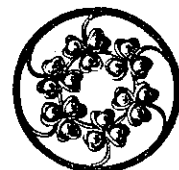
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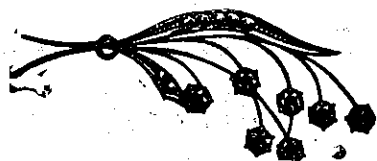
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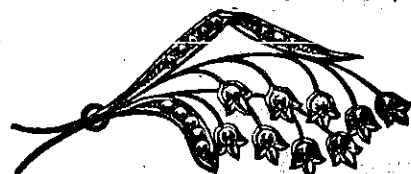
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