

DOMESTIC

(By MAUREEN.)

Cookies.

Flour, two cups; baking powder, two teaspoonfuls; sugar, two teaspoonfuls; salt, one-half teaspoonful; butter, two rounded teaspoonfuls; milk, one-half cup; eggs, two. Sift together the flour, baking powder, sugar and salt. Rub into this mixture the butter. Then add the milk, to which has been added the eggs, well-beaten. Roll out on board to the thickness of an inch and cut with a fancy cutter if you have it. Sprinkle with granulated sugar and bake for fifteen minutes or until brown.

Gingerbread Loaf.

Ingredients: Butter, treacle, and sugar, one cupful of each; half a teacup of cold water; one tablespoonful of ground ginger; soda dissolved in water and cinnamon, one teaspoonful of each; flour to make a stiff batter. Method: Melt the butter, slightly warm the treacle, sugar, and spice, and beat together for 10 minutes; then add the water, soda, and flour. Stir well, make into three small loaves and bake in a moderate oven.

A New Filling.

Two cupfuls of brown sugar, one-half cupful of boiling water, two tablespoonfuls of butter and one scant half-cupful of good molasses. Boil this until a little dropped in cold water forms a waxy ball. Add two tablespoonfuls of cream if convenient, but very good without. Remove from the fire and beat until creamy, then flavor with vanilla extract.

Cup Puddings.

A quarter of a pound of white breadcrumbs, one pint of boiling milk, two beaten eggs, sugar and flavoring to taste. Make some white breadcrumbs, weigh a quarter of a pound, put them in a basin and pour the boiling milk over. Cover and set aside to cool, then add

two beaten eggs, sugar and flavoring to taste. Half fill buttered cups with the mixture. Bake slowly till set, turn out, sift castor sugar over, and pour wine sauce round. Serve hot.

Bachelor's Cake (No Eggs).

1½lb flour, 1lb sugar, ¼lb butter, 1lb raisins and currants, mixed, ½oz spice, mixed with flour, a little grated nutmeg, three cups milk, three teaspoonfuls soda, one teaspoonful cream of tartar, cream, butter, and sugar. Put soda and acid in milk, add to butter and sugar; gradually add flour and fruit (mixed together). Bake in two moderately sized tins or in baking tin.

Ginger Wafers.

Cream a quarter of a pound of butter in half a pound of castor sugar, then add two cupfuls of water and one pound of flour, with ground ginger to taste. Stir in the flour and water gradually and alternately. Grease baking-sheets, roll the mixture out very thin, lay carefully on the baking-sheet, and bake in a moderate oven. Directly the wafers are done, take them up and place on a sieve till cold. Store in an air-tight canister.

Household Hints.

Never fold a rug, as it makes a crease that does not come out. Always roll it up.

Place a piano corner ways and keep the top clear of vases and other bric-a-brac. This will give a much better sound.

To press out light grease spots a piece of clean blotting paper placed under the fabric to absorb the grease will cause the spots to disappear, usually, when a hot flatiron is pressed directly on the spot.

To ease tight shoes, lay a cloth moistened in hot water over the place where the shoe pinches. The moist heat will cause the leather to give to the shape of the foot.

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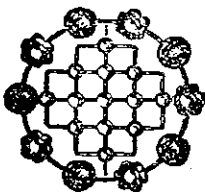
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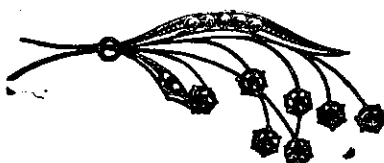
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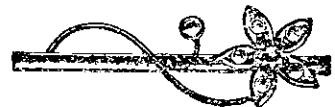
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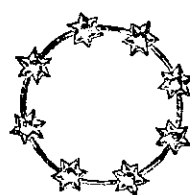
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