

DOMESTIC

(BY MAUREEN.)

Rhubarb Tapioca.

Required: About 1½lb of rhubarb, ½lb of tapioca, half a gill of water, 3oz of sugar. Put the tapioca to soak in enough cold water to cover it overnight. In the morning add to it the sugar. Wash, trim, and cut up the rhubarb. Lay it in a pie-dish with the half-gill of water. Pour over the tapioca, cover the dish with a lid or piece of greased paper. Bake slowly for about three-quarters of an hour, or till fruit and tapioca are tender. For the last 20 minutes the cover can be removed, if you like the surface browned. Serve with milk or custard.

Simple Recipe for Orange Marmalade.

The medium-sized, rather tart fruit is the best for this. Wash and dry the oranges, pare off the yellow rind as thin as possible, and put it aside; now remove the tough white part and throw it away. Cut the oranges into small pieces, rejecting the seeds and stringy portions. Have the yellow rind cut in small pieces, and put it with the oranges. Weigh the fruit, and for every full pound use ½lb of granulated sugar. Boil slowly until it looks clear. If the oranges are too dry, add a little lemon juice. Put away in jelly glasses, with white paper pasted over the top.

Sponge Roll.

Take one medium cup of sugar, the same of flour, one teaspoonful of baking powder, three eggs, and essence to taste. Beat the eggs for about 10 minutes, add the sugar, beat a little longer, finally adding the essence, flour, and baking powder. Bake in a meat tin in a quick oven for 10 minutes. Have ready on the table a clean cloth squeezed out of cold water. Turn out the cake on to the cloth, cut off the hard edges, spread with jam, and roll up at once. Remove from cloth, and sift icing sugar all over.

White Custard.

To the unbeaten whites of three eggs add a tablespoonful of granulated sugar and a pint of hot milk. Stir only enough to mix all well, season with a scant teaspoonful of vanilla, and put into greased custard cups. Set in a pan of hot water, cover, and bake until firm. Take out and set aside to cool. When cold, turn out upon a flat dish, cover with whipped cream, and over this sprinkle grated sugar. This is a delicious as well as a delicate dish.

How to Salt Mutton.

It is well to know how to salt one's own mutton. Select a nice side, about 30lb, 1lb salt, ½lb sugar, 2oz saltpetre. Mix salt and sugar. Cut up mutton into nice pieces; the leg can be trimmed like a ham. Crush your saltpetre with a rolling-pin until it is very fine; dust this over the mutton. (Saltpetre is only used to make meat a nice color; if too much is used it will make the meat hard.) Put meat on a piece of paper and rub salt and sugar into all the parts. Have a clean box, a butter-box is very handy. Pack your meat in this, put a clean cloth on top, and tie it down to keep the flies out. You must take the meat out every morning for at least three days, and put the top pieces at the bottom and the bottom pieces at the top. Mutton salted this way will keep for weeks. Before cooking, wash salt off, and always put meat into boiling water.

Sage Gargle.

A simple and efficacious gargle is made from sage. Put 30 leaves into a jug, pour on them a pint of boiling water, cover closely and infuse for half an hour, add two tablespoonfuls of vinegar, and two of honey; stir to mix, then strain and bottle. It should be used several times a day, and will generally give relief. The ingredients are harmless and safe for children, as if a little is swallowed by chance no harm is done.

Household Hints.

Scorched spots in cloth can be removed by wetting the spots with water and covering with borax.

Always use hot milk in making mashed potato, not only to help keep the vegetable hot, but also to help it heat up lighter.

Never allow a mirror to hang in the sunlight, or the backing will become clouded.

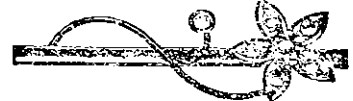
Before warming milk in the saucepan, rinse it out with cold water; then the milk will not stick.

After the dustbin has been emptied, burn a few newspapers and a handful of straw in it. This will remove all grease and damp, and make the dustbin perfectly clean and sanitary.

One-piece dresses sometimes lose their shape when hung on a clothes-line after washing. Try slipping them over a coat-hanger. They dry well and hang as evenly as when new.



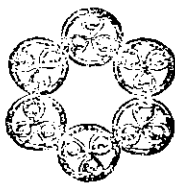
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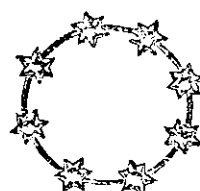
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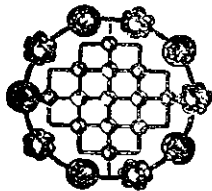
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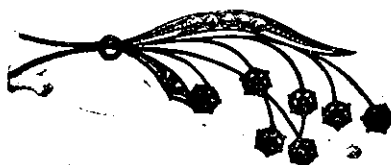
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