

DOMESTIC

(By MAUREEN.)

Rhubarb Tapioca Pudding.

Two cupfuls rhubarb (diced); one-half cupful tapioca; two cupfuls water, one-fourth teaspoonful salt, one-half cupful sugar, one-quarter teaspoonful lemon extract. Soak tapioca in cold water four hours. Cook in double boiler until transparent. Add salt, sugar, lemon extract, and rhubarb, and cook until rhubarb is tender. Serve with cream.

Rhubarb Puff.

One and one-half cupfuls rhubarb, one cupful water, one-half cupful sugar, three egg whites, one-fourth teaspoonful lemon extract, two tablespoonfuls flour. Cook rhubarb in water until tender, add sugar and flour, mixed together, and cook five minutes; flavor and cool. Beat egg whites until stiff and fold rhubarb mixture into them. Put into glasses, heaping up in centre. Pour around outer edge a custard sauce made as follows: Three egg yolks, two tablespoonfuls sugar, one-half cupful milk, one-half teaspoonful vanilla.

Chocolate Puffs.

Use the whites of two eggs, two ounces of ground chocolate, four ounces of soft sugar, two ounces of ground almonds, and a little vanilla. Whip the whites of the eggs stiffly, stir in the sugar and chocolate, then the almonds and flavoring. Beat for a few minutes. Have a board ready covered with sugared paper, drop in small spoonfuls, with a good space between, and bake in a moderate oven till firm and set. When done loosen with a broad knife, and turn over and leave till dry.

Rich Christmas Cake.

1lb butter, 1lb sugar, 1lb cleaned sultanas or mixed fruits, if preferred, 1lb mixed candied peel thinly shredded, 1lb blanched and chopped almonds, 4 level breakfast cupfuls flour, 1 teaspoonful baking powder, 8 or 9 eggs according to size of eggs, a wineglassful of brandy. Put the butter and sugar into a mixing basin and stand over a saucepan of warm water or near the fire to soften a little. Break the eggs into another basin. Beat up the eggs and sugar to a cream with the hand, add the eggs one at a time, beating well after each addition of eggs.

Some cooks prefer to beat the eggs all together before adding to the creamed butter and sugar. If this course be followed care should be taken to see that the mixture is well amalgamated. Sift in the flour and baking powder, and lastly the fruit, peel, and nuts. Do not stir, but "clutch" in the latter ingredients to get the best results. Bake in a well-papered and greased tin in a very moderate oven from three to four hours; or, if the cake is divided into two tins, a couple of hours will suffice.

Lemon Scones.

For these there are required one pound of flour, one large teaspoonful of baking-powder, two ounces of sugar, one saltspoonful of salt, two ounces of lard, 10 drops of lemon essence, about a tablespoonful of raisins, chopped small, a little milk and water. Mix flour, powder, sugar, salt, and fruit; rub in the lard; mix again well, and moisten with milk and water. Add lemon essence; roll out, cut into scones, and bake in a quick oven.

Five Uses for Glycerine.

For burns and scalds, use glycerine and borax mixed with linseed oil. When sugar is forbidden, glycerine can be used with success to sweeten stewed fruits and custards. To soften water in which flannels are to be washed, allow two teaspoonfuls of glycerine to a tub of water. When making cakes allow one teaspoonful of glycerine to every pound of flour. This makes the cake light and feathery when it is baked. When making jams, add three teaspoonfuls of glycerine to every pound of fruit. It prevents fermentation.

Household Hints.

Water in which potatoes have been boiled is the best thing with which to sponge and revive a silk dress.

Old jams become new again if the jars are placed in a warm oven until the hard, sugary crust that has formed on top melts.

There are special brushes for washing cut glass, but if you have none use a nail brush. A brush is really a necessity to obtain good results. Use hot water in which a few drops of ammonia have been dissolved. Rinse well in bluing water.


To ease a sore corn, rub a little oil of peppermint over it, and the pain will be relieved almost immediately.

For cracked lips, borax and honey is a splendid remedy. Take half a teaspoonful of finely-powdered borax and well mix it with a tablespoonful of honey.

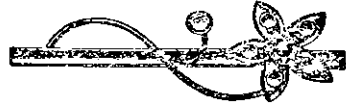
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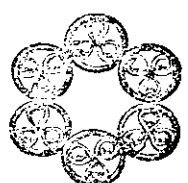
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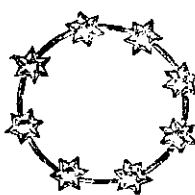
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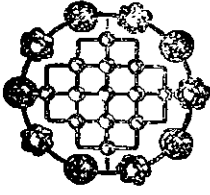
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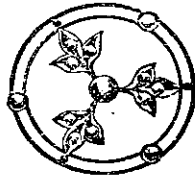
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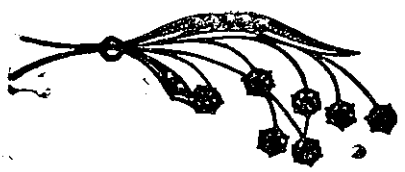
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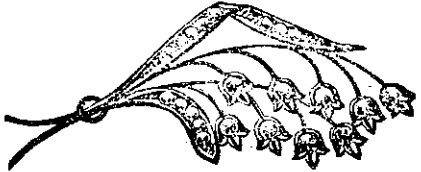
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