

Domestic

By Maureen

Stuffed Eggs.

Cut six hard-cooked eggs in halves, cross-wise. Remove yolks and arrange whites in pairs. Cream the yolks with one teaspoonful and one-half of vinegar, one-half a teaspoonful of salt, $\frac{1}{4}$ of a teaspoonful of mustard, a dash of cayenne, and enough melted butter to make of consistency to shape into balls to refill whites.

Broiled Mutton.

Take the remains of a joint of mutton. Cut some neat slices and place them on a gridiron over a clear fire, adding plenty of pepper and salt. When done, arrange the meat round a dish, adding a few little pieces of butter. Put this in the oven. Then make some tomato sauce hot, and pour it into the centre of the dish.

Pot Roast.

Any kind of beef, mutton, veal, or pork can be cooked in this method, and any joint used for roasting, stewing, or boiling can be used. Remove any fat on the meat and put 2oz or 3oz into a large casserole. When very hot put in the meat and just brown it on both sides. Lower the heat and cook very gently, allowing 25 minutes to each lb and 20 minutes over. Keep lid on. See meat does not burn and keep turning it. Add more fat if necessary. When ready for table, pour off all but one tablespoonful of fat, mix that with one dessertspoonful of flour, and cook till brown. Add half a pint of stock, mix well, season, pour into the casserole with meat, and make very hot. For four persons about 1 $\frac{1}{2}$ lb should be ample.

Scotch Broth.

Choose a nice, small breast of mutton. Place it in a stewpan with sufficient boiling water to cover it. Add to it the following vegetables cut small:—One large carrot, half a turnip, two onions, half a head of celery. If liked, half a teacupful of pearl barley is a nice addition to the broth. Allow it to boil up and then stand aside and let it simmer gently for two hours. Remove the meat from the pan, slip out the bones, and press it between two dishes. The next day warm it in the oven, score it with a knife, and cover it thickly with the following mixture: Two teaspoonsful of parsley and thyme, chopped finely, one tablespoonful of fine bread-crumbs, a suspicion of onion, salt, and cayenne to taste. Place little bits of butter over the top, and return it to the oven to brown. This dish may be eaten either hot or cold. The broth should be seasoned with pepper and salt, and may be eaten the day it is made or stood aside for the fat to harden and be removed.

Salad Dressing.

The following is an excellent recipe:—Melt a dessertspoonful of butter in a saucepan, add a dessertspoonful of flour, mix well, and add gradually a cupful of milk, stirring well. Cook gently for five minutes, then remove from the fire and add a well-beaten egg. Heat again for a few minutes, season with

pepper and salt, and then stand the sauce aside to get cold. Mix a dessertspoonful of mustard and a tablespoonful of sugar carefully with a very little water. Add a pinch of salt and a cupful of vinegar. When the sauce is nearly cold stir the vinegar and mustard mixture into it. Strain and set in a cool place. Mix the two preparations gradually, tasting often until the mixture is palatable. Some people prefer it sharper than others. A simple and easily made dressing is as follows:—One cupful cream, $\frac{1}{4}$ cupful vinegar, 3 teaspoonsful sugar, 1 small teaspoonful mustard (or to taste), 1 saltspoonful of salt. Mix dry ingredients, add the vinegar, then the cream, stirring to prevent curdling. Instead of cream, milk with a few drops of oil or melted butter may be used, but cream gives the best results.

Household Hints.

Never wring or twist a dyed garment. Squeeze gently and allow to drip till nearly dry.

The vinegar remaining at the bottom of a jar of pickles is useful for seasoning purposes.

A very stale loaf, if dipped in milk and put into a moderate oven to crisp, loses its staleness and tastes like new bread.

A hat will keep its shape even after a wetting if, before covering the shape, the home-milliner gives it a coating of ordinary varnish.

Clean dirty wallpaper with stale bread. A loaf at least three days old should be used, and the walls lightly rubbed downwards with the crumb.

When you are breaking eggs into a bowl, and a little of the yolk drops into the white, try dipping it out with the egg shell instead of a spoon, and see how nicely it can be picked out.

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