

Domestic

By Maureen

Parsnip Wine.

To every gallon of water add 3½lb of parsnips and 3½lb sugar. Boil the parsnips for two or three hours, then strain. Boil the sugar with the parsnip liquor till the sugar is dissolved, then to every gallon of liquor boil the rind of one lemon. Then set it in a vessel to cool. When lukewarm put in a tablespoonful of yeast; let it work 12 hours and then put it in a cask. Save a little and as it ferments fill up the cask.

Fruit Chutney.

Apples 4lb, pears 4lb, raisins ½lb preserved ginger ½lb, figs 1lb, onions 6, vinegar 3 pints, light brown sugar 3lb, ground ginger 3oz, mustard 2oz, salt ½lb, garlic 4oz. Peel the apples and pears, cut them into small pieces, chop the onions and garlic quite small, cut up figs and ginger. Put all ingredients into a saucepan, cover with the vinegar, cook till a nice thick consistency, about half an hour.

Ground Rice Cake.

Required: Four ounces each of ground rice and flour, five eggs, half a pound of butter, the same of sugar, and flavoring to taste; lemon, or orange, or vanilla is commonly used. The butter and sugar are to be beaten until creamy, and the eggs added one at a time with some of the flour and ground rice mixed together alternately until all is used up. The mixing must be thorough. Should baking powder be added, stir in a teaspoonful at the last, which will lighten it for present use, but the cake will keep more moist without it. Bake from an hour and a-half to two hours in a very moderate oven, according to depth of tin. The same recipe can be used for making rice buns.

Braised Beef.

Moderate fire, 25 minutes to a lb. and 25 minutes over. Ingredients: 1½ to 2lb of fillet of beef or boned and rolled ribs, 2 carrots, 2 onions, 4 allspice, 2 sticks of celery, some parsley stalks, thyme and marjoram and a bay leaf tied together; 1oz fat; salt. Melt fat in casserole. Put in meat and brown both sides. Cut vegetables into dice and arrange them at bottom of casserole with meat on top. Add little stock, or water, the bunch of herbs, seasoning, and allspice. Bring to boil, then lower heat, and simmer until meat is tender.

Home-made Yeast.

Boil for half an hour 2oz best hops in two quarts of water, strain, and let it cool down until at the heat of new milk. Then add a small handful of salt, ½lb of moist sugar. Beat up 1lb of fine flour with some of the liquor, and mix all together thoroughly. Let the mixture stand for two days, and then add 3lb of potatoes previously boiled and mashed. Let it stand again for 24 hours, when strain and bottle for use, taking care not to cork it until it has finished working. Whilst making it, stir frequently. Keep it near the fire. Shake before using. Will keep about two months if stored in a cool place. Bread made from this takes longer than usual to rise.

Why Bread is Slow to Rise in Pans.

Sometimes what is called the initial activity of the yeast is exhausted, and the last rising will be slow when the first was rapid. This is especially apt to be the case when either liquid or compressed yeast is used, which is full of life and vigor from the start, and loses this first vigor in the second rising; while the dried yeast, being in a dormant condition, is slow to wake up in the first rising, and comes to its full vigor only in the second. Sometimes it is a matter of temperature; for a higher temperature is called for in the second rising. It may be, also, that you are expecting too much of your bread—that its night-rising occupied eight to ten hours, and for the morning-rising three hours ought not to be thought a too large proportion.

Household Hints.

Pictures hung above eye-level should slope forward slightly.

Stored silver will not tarnish if a piece of camphor is put away with it.

Never leave a spoon in the saucepan if you wish its contents to boil quickly.

If cakes and pastry will not brown when cooking, sprinkle a little sugar on them.

If mustard is mixed with milk instead of water the spoon will not be blackened.

To get a gloss on saten or any cotton goods with a satin finish, add a little borax to the rinsing water.

When washing handkerchiefs add a spoonful of some disinfectant to the water in which they are soaked.

To clean a polishing mop, boil it in water to which a handful of soda and a little paraffin have been added.

Add a teaspoonful of turpentine to half a gallon of water when soaking very soiled clothes. It loosens the dirt and helps to make the clothes whiter.

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