

Domestic

By Maureen

Italian Soup.

Two ounces of grated cheese, 2 ounces of macaroni, 1 large onion or 2 small ones, $\frac{3}{4}$ pint of stock, $\frac{1}{4}$ pint of milk, salt, pepper, flour. Boil the milk, stock, macaroni, and onions (cut up fine) until they are thoroughly cooked. Thicken the liquid slightly with a little flour, moistened to a smooth paste with cold water and rubbed through a fine wire strainer to remove any lumps. Hand the grated cheese in a small dish when the soup is served.

Normandy Soup.

Two ounces of raw carrot grated fine, two ounces of onion minced fine, two ounces of butter, one bay leaf, a little flour, one pint of good stock, one pint of milk, salt, pepper. Put the butter into a saucepan, and cook the onion and carrot in it for five minutes. Add the stock, and boil the whole for 40 minutes. Boil the milk in another saucepan, thicken it with flour as in the recipe for Italian soup, and cook the bay leaf in it for half an hour. Take out the bay leaf, pour the milk into the stock, and serve the soup.

Asparagus Soup.

Soup stock, one tin of asparagus, one slice of onion, parsley, flour, milk, cheese sticks, whipped cream. To any good soup stock add the tender part of a tin of asparagus—except a few of the tips for garnishing—a slice of onion, and a little parsley. Let the whole simmer for 20 minutes, and thicken it with flour and milk or with the yolks of two eggs beaten with a little milk. Rub the mixture through a sieve, reheat it, and serve it with cheese straws. Place a little whipped cream and an asparagus tip on the top of each portion.

Apple Charlotte.

Bread (preferably home-made), butter, six sour apples, cinnamon, sugar, preserves. Line the inside of a pudding dish with thin slices of bread, buttered on both sides. Peel, core, and slice the apples, and put a thin layer of the slices in the dish. Spice them moderately with cinnamon, and add a liberal quantity of sugar; then add a layer of any kind of home-made preserves. Alternate the layers until the dish is full, then lay the slices of buttered bread on top, and bake the whole until the top is brown and crisp.

Sandwiches with Banana Fritters.

Sandwiches, bacon, or cheese, bananas, flour, egg, cream, nuts. Make either chicken or ham sandwiches, and toast them. Lay a thin strip of fried or broiled bacon or a little melted cheese on the top of each sandwich. Serve them with banana fritters made as follows: Split the bananas lengthwise and roll them, first in a little flour, then in beaten egg to which a very little cream has been added, and finally in chopped nuts, and fry them; or sprinkle the chopped nuts on when the dish is ready to serve. Coffee is excellent with this dish.

Primrose Cake.

Yolks of four eggs, one cup of castor sugar, two cupsful of dried and sifted flour, and the grated rind of a large lemon. Beat the yolks of the eggs into the sugar until quite smooth. Whip the whites to a stiff froth, and add to the yolks and sugar. Then beat in slowly the flour and the grated lemon rind. Line three cake tins with buttered paper, pour in the cake and bake for about half an hour in a brisk oven. Make some lemon soft icing, with icing sugar, lemon juice, and fresh butter beaten to a cream. Arrange layers of this between each cake. Ice and decorate with crystallised flowers.

Little Scones.

Three tablespoonsful of butter, $1\frac{1}{2}$ tablespoonsful of flour, three teaspoonsful of baking powder, a pinch of salt, a little boiling water, rich milk or cream. Add the baking powder and the salt to the flour, place the mixture on the pasteboard, and rub the butter into it. Make a hole in the centre of the dough, and pour into it enough cream or rich milk to make, with the addition of the boiling water, a soft paste. Mix the whole with the tips of the fingers, scatter a little dry flour on it, collect it, and roll it out three-quarters of an inch thick. Then cut it into rounds with a floured cutter, and bake the rounds in a quick oven. Split the scones as soon as they are baked, spread them with fresh butter, and serve them on a folded napkin.

Cakes and the Oven.

For sponge cake and pound cake, have a heat that in five minutes will turn a piece of white paper yellow. For all kinds of small cakes use an oven that in five minutes will turn a piece of white paper a darker yellow. For bread and pastry have an oven that in five minutes will turn a piece of white paper dark brown. When the oven is too hot at first, a crust forms on the bread or cake, which prevents it rising. It is better, when baking bread and cake, to have the oven a little slow at first, and increase it gradually. When baking puff paste the heat should be greatest at first, and decreased later. This is to keep the pasté in shape. When the oven is too hot the temperature may be reduced by putting in a pan of cold water. When baking in an oven that is too hot at the top, fill a dripping pan about an inch deep with cold water, and place it on the top of the grate of the oven. Should the oven be too hot on the bottom, put an old pie-tin under the article that is to be baked.

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