

Domestic

By Maureen

Rhubarb Tapioca.

$\frac{1}{2}$ cupful tapioca, $2\frac{1}{2}$ cupful water, $\frac{1}{4}$ teaspoonful salt, 2 cupful sweetened rhubarb sauce, 1 teaspoonful vanilla. Soak the tapioca in water overnight, or at least for several hours. Put into a double saucepan and cook until clear, adding more water if necessary. Then add the salt and the rhubarb sauce. When cool, flavor with vanilla. Serve with cream.

Rhubarb Wine.

Cut 5lb of rhubarb into short lengths, bruise it, and put it into a bowl with 1 gallon of water. Let it stand for several days, stirring it twice a day. Strain off the liquor, and add to it about 4lb of loaf sugar. When this is dissolved add the rind of a lemon and $\frac{1}{2}$ oz of isinglass. Let the liquor remain 6 days, until the fermentation begins to subside. Skim the crust from the surface, draw off the wine, put it into a cask, and in a fortnight cork it down.

Rhubarb Pie.

$2\frac{1}{2}$ cupful rhubarb, cut in small pieces, two-thirds cupful sugar, one-third cupful cold water, 1 tablespoonful cornflour, $\frac{1}{2}$ teaspoonful butter, plain pastry. Mix the rhubarb and the sugar and cook together until a thick sauce is formed. Add the cornflour that has been dissolved in the cold water, and cook the mixture until it is thick and clear. Add the melted butter. Invert a pie-dish and cover it with plain pastry, fitting the pan carefully. Trim off the edges, prick the top with a fork and set the pan on a tin sheet so that the edges of the crust will not touch the floor of the oven. Bake the pastry in a quick oven for about 15 minutes, or until it is brown. Remove the crust from the pan and place it on the inside of the dish. Fill the crust with the rhubarb mixture, and heap meringue lightly on the top. Brown the meringue slightly in a slow oven.

Meringue.—2 egg whites, 3 tablespoonsful powdered sugar. Beat the whites of eggs until they are stiff and dry. Add the sugar gradually and beat the mixture until it will stand alone.

Lemon Snow.

Whip the whites of 5 eggs to a very stiff froth. Strain the juice of 3 large lemons, make a pint of blancmange with good cornflour, but sweeten it twice as much as for the ordinary way. Stir until nearly cold, then add the whisked whites of eggs and lemon juice. Beat until nearly or quite cold. Pour into a mould which has been rinsed with cold water, and leave to set. Then make a custard with some of the yolk of eggs, and serve poured round the mould. Decorate with stewed plums or prunes.

White Cake.

Mix well and sift together four times 1 cupful sugar, 1 and one-third cupful flour, $\frac{1}{4}$ teaspoonful cream of tartar, 3 teaspoonsful baking powder, and one-third teaspoonful salt. Add two-thirds cupful scalded milk very slowly, while still warm, beating continually; add 1 teaspoonful almond or vanilla extract; mix well and fold in 3 egg whites which have been beaten until light. Turn into ungreased cake tin and bake in slow oven about 45 minutes. Remove from oven; invert pan and allow to stand until cold. For icing add $\frac{1}{4}$ teaspoonful butter to 2 tablespoonsful hot milk, and gradually add $\frac{1}{2}$ cupful sugar; add $\frac{1}{4}$ teaspoonful vanilla and spread.

Puff Jam Tarts.

Required: Some puff paste and raspberry or other jam. The paste should be thinly rolled and cut into squares of from three to four inches. Brush the four corners with beaten white of egg, and fold them over so that they meet in the centre. Take the rolling pin and flatten them out to their original size: do not roll them. Put them folded-side down on a board, and place some jam in the centre, egg the edges, and fold over once to form triangles. Sprinkle with cold water, and roll in pounded sugar. Bake in a quick oven. In baking, the puffs will open out, and a spot of whipped cream should be put in and sprinkled over with cut-up dried fruits of various colors. These puffs are a great improvement on the ordinary tarts.

Tips About Onions.

If when peeling they are held right down under water, this will be found to entirely prevent eyes from watering, and the fingers will not smell at all.

Peel onions and place in saucepan with just enough water to cover them. Bring to boil and boil for three minutes. Strain, slice and fry in usual manner. They will quickly become a golden brown and there is no fear of them burning.

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