

# Domestic

By Maureen

Some Rhubarb Recipes.

**Stewed Rhubarb.**—Wash rhubarb, cut in small pieces, but do not peel unless the rhubarb is old and coarse. Measure the sliced rhubarb and add  $\frac{1}{2}$  cupful water to 4 cupsful rhubarb. Cover and cook slowly for 10 to 15 minutes or until tender. Then sprinkle in 1 cupful sugar, cover again, and cook slowly for 5 minutes. Turn out into a dish and cool before serving.

**Rhubarb Jam.**—Wash some rhubarb, and cut in pieces enough to make 4 cupsful. Add  $2\frac{1}{2}$  cupsful sugar, 1 cupful seedless raisins, the grated rind and the juice of 1 orange and 1 lemon. Mix all together, let stand for  $\frac{1}{2}$  an hour, then heat slowly to the boiling point and boil for 30 minutes or until the mixture jells as it drops from the spoon. Pour into sterilised jars.

**Rhubarb Pie.**—Wash rhubarb and cut in pieces to make 3 cupsful. Scald and drain. Mix 1 cupful sugar,  $\frac{1}{2}$  cupful fine stale bread-crumbs or 4 tablespoonsful flour and a few grains salt. Add the rhubarb; mix thoroughly. Line a pie-dish with pastry, fill with the prepared rhubarb, and cover top with strips of pastry. Bake in hot oven for  $\frac{1}{2}$  an hour.

**Rhubarb and Orange Marmalade.**—Wash some rhubarb and cut enough to make 4 cupsful. Add juice and pulp of 4 oranges and 1 lemon, 2 tablespoonsful grated orange rind and 6 cupsful sugar. Mix and let stand  $\frac{1}{2}$  an hour. Heat slowly to boiling; boil for 20 minutes or till it jells. Pour into sterilised jars.

**Rhubarb Wine.**—5lb rhubarb, 4 quarts water, 3lb sugar to each gallon of juice and 2 lemons to each gallon, 1oz whole ginger to the gallon. Trim the rhubarb, and weigh after doing so. Cut it into small pieces, less than for tarts. Put the pieces with the water into a tub or unglazed crock and leave for 5 days, stirring each day. Then strain and measure the juice. Add the sugar, bruised ginger, and quartered lemons. Let it stand for five or six days until sugar has dissolved, stirring each day. Pour into cask and leave in warm place until fermentation has ceased. Then proceed as for gooseberry wine, and let the wine stand six months before bottling. This and gooseberry wine improve with keeping.

Dublin Rolls.

$1\frac{1}{2}$  cupsful scalded milk, 3 tablespoonsful butter,  $1\frac{1}{2}$  tablespoonsful sugar,  $\frac{1}{2}$  tablespoonful salt, 1 cake yeast,  $\frac{1}{2}$  cupful lukewarm water, flour. Add the butter, sugar and salt to the milk; when lukewarm add the yeast which has been dissolved in the lukewarm water, and two cupsful flour. Beat the mixture thoroughly, cover, and let rise until light and spongy. Add enough flour to knead and let rise again until twice its bulk. Knead on a floured board and shape in

clovers. To shape the clovers make three small balls of the dough, rub their sides with the butter, and put the three balls together in a well of a muffin tin. Bake twelve or fifteen minutes in a hot oven.

Chocolate Roll.

Beat 2 egg yolks; add 1 cupful sugar slowly and 4 tablespoonsful cold water. Sift 1 cupful flour with  $1\frac{1}{2}$  teaspoonsful baking powder and  $\frac{1}{2}$  teaspoonful salt, add alter-

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nately with -2 beaten egg whites. Spread very thinly on greased pan. Bake in moderate oven about 15 minutes. Turn out on damp cloth—trim edges; spread with filling and roll in cloth while warm. When cool remove to plate, and sprinkle with powdered sugar. Filling: Scald  $\frac{3}{4}$  cupful milk with  $1\frac{1}{2}$  squares unsweetened chocolate. Thicken with  $\frac{1}{2}$  cupful flour mixed with  $\frac{1}{2}$  cupful cold milk; add 1 tablespoonful butter. Beat  $\frac{1}{2}$  cupful sugar, 1 egg and  $\frac{1}{2}$  teaspoonful salt together and add. Cook over hot water until smooth and thick. Add  $\frac{1}{2}$  teaspoonful vanilla and spread.

Household Hints.

A metal spoon used in jam making will often turn the preserve a bad color.

When brown stock is needed for some dish and none is handy, dissolve a little meat extract in water and use instead.

Very discolored copper can be cleaned by rubbing with a cut lemon dipped in fine ash. When all the dirt has been removed, polish with metal polish in the usual way.

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