

DOMESTIC

(By MAUREEN.)

Boiled Date Pudding.

Half a pound of flour, four ounces of suet, half a pound of breadcrumbs, two ounces of sugar, a dessertspoonful of egg powder, about a pound of chopped, stoned dates, the juice of half a lemon, a teaspoonful of mixed spice, a little milk and water, and one prepared dried egg or a small cooking egg. Chop the suet, mix all the dry ingredients together, mix the egg with the milk and water, and add to the other ingredients. Mix the whole into a stiff dough. Grease a basin, dust over with a little brown sugar, fill to within half an inch of the brim, cover with a piece of greased paper and a pudding-cloth, and boil for four hours or longer. Serve with white sauce or custard. A smaller pudding could be made by halving the ingredients.

Nice Apple Chutney.

Take four pounds of good cooking apples, one pound of onions, one pound of raisins or sultanas, half a pound of sugar, a teaspoonful of cayenne pepper, a tablespoonful of salt, one ounce of mustard seed, a quart of vinegar. Peel and core the apples, and cook to a pulp. Chop the onions and raisins very finely, and mix with the other ingredients into the vinegar. Put all into a saucepan with apple pulp, and let it boil gently for about 15 minutes. When cold, it is ready for use. It is very delicious with cold meat or cheese.

Orange Peel Candied.

Cut oranges in quarters, remove the pulp and inside skin, put the skins into a brine, which allow to remain for five or six days; then take out the peels and boil them in water until they are soft; afterwards place them in a sieve to drain. Make a thin syrup with a pound of sugar candy (sugar will do) to a quart of water, boil the peels in this until they appear clear; make a thick syrup with sugar, and as much water as will melt it; put in the peels and boil them over a slow fire until the syrup begins to candy in the pan; then take them out and strew powdered sugar over them and dry. The syrup left over can be used again. The above recipe will be found satisfactory and cheaper than the bought.

Scotch Scones.

Two teacups flour, half-teaspoonful soda, one teaspoonful baking powder; sugar to taste; butter the

size of an egg; a pinch of salt. Rub together all dry ingredients, then rub in the butter, add sour milk to make a soft dough. Handle as little as possible. Flour the board well, and roll into a round about a quarter to half an inch thick and the size of a cheese-plate; cut into four, or just mark across; lift on to clean, hot, greased griddle. Can also be baked in oven as scones. Dough must be handled as lightly as possible.

Household Hints.

Cooked dried fruit will be more tender if the sugar is not added until the fruit is almost ready to remove from the fire.

For gravy, add a pinch of salt to the flour before adding the water. This will help to keep it free from lumps.

If a lump of soda is dissolved in the blue water on washing day, it will prevent the blue from settling in the clothes.

An old saucer placed in the bottom of the saucepan will prevent puddings from burning and sticking to the bottom.

If dried fruit is required rather quickly, the best way to prepare it is to pour boiling water over, and add a little carbonate of soda. Stand for an hour, then cook. It will be as tender as if soaked all night, and not so much sugar will be required.

When making a fruit tart, mix a little flour or cornflour with the sugar before adding it to the fruit. This will make the juice like syrup and prevent it from boiling over.

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