

## DOMESTIC

(BY MAUREEN.)

## Stewed Kidneys.

Four sheeps' kidneys, one ounce butter, one ounce flour, half-pint stock, half-teaspoonful chopped parsley, salt and pepper, half-teaspoonful Worcester sauce. Halve the kidneys, melt the butter, add the flour, and fry brown; pour in the stock, sauce, salt, and pepper, boil up, put in the kidneys, and stew slowly half an hour. Arrange kidneys on a hot dish and pour the gravy over.

## Spanish Cream.

One and a-half pints of milk, half-ounce gelatine, three eggs, four tablespoons sugar, vanilla essence to taste. Boil milk, add gelatine dissolved in warm water, beat yolks of eggs and sugar and add to milk. Let it simmer for three minutes (not to boil). Remove from fire and add stiffly beaten whites. Beat well; flavor with vanilla, and pour into wet mould.

## Imperial Pudding.

Quarter-pound flour, two ounces butter, half-teaspoonful baking powder, two ounces sugar, one tablespoonful milk, one egg, jam. Rub butter well into flour, add other dry ingredients, then beat the egg well, and add milk; mix well all together, pour all into a well-greased basin, having first placed some jam at the bottom of it. Steam for one hour. This makes a very nice light pudding for a small family.

## Slice Pudding.

Slices of bread and butter, two ounces sugar, one egg, quarter-pound currants, half-pint milk. Well grease a dish, and place in layers the bread and butter, sugar and currants. Beat the egg and milk well together and pour over all. Bake in moderate oven for about half an hour.

## Ginger Bread.

One teaspoonful soda dissolved in one cup boiling water, one tablespoonful butter, three-quarters cup sugar, three-quarters cup treacle, two teaspoons ginger, and two cups flour. Bake three-quarters of an hour in steady oven.

## Sweet Sauce.

One ounce butter three-quarter ounce flour, half-pint milk, sugar to taste, flavoring. Method. Melt the butter, stir in the flour, add the milk and stir until it boils. Let it simmer for 10 minutes, mix in the sugar and flavor with a few drops of vanilla or lemon juice.

## Potato Pie Crust.

One and a-quarter cupfuls flour, two teaspoonful baking powder, quarter teaspoonful salt, half-cupful mashed potato, three tablespoonful dripping, quarter-cupful milk. Sift the flour, baking powder and salt, rub in the dripping, add the potato, pour in the milk gradually until a stiff dough is formed; roll out and use as required.

## A Handy Table.

Although much that is contained in the following useful little table may be known, a few of the hints may not: Have you lost the 1oz. weight of your scales? Take three pennies—they weigh the same. Three half-pennies weigh 1oz. One half-penny measures just one inch across. Four saltspoonfuls equal one teaspoonful. Two teaspoonfuls equal one dessertspoonful. Two dessertspoonfuls equal one tablespoonful. One small teacup equals one gill. Two small teacupfuls equal one half-pint. Two small breakfastcupfuls equal one pint. Four small breakfastcupfuls equal one quart. One tumbler equals a half-pint.

## Household Hints.

Sprinkle flour over meat before roasting to keep in the juice.

Jugs and basins in which milk is kept should be well scoured with salt at least once a week.

Do not throw away soapsuds on washing days. Both ashes and suds are good manure for bushes and young plants.

A few drops of vinegar added to polish will da away with the dead oily look so often noticed after cleaning furniture.

There is nothing so good for cleaning tiles as paraffin. Rub a little over the tiles with a piece of soft rag, and polish with soft paper.

Bottle stoppers have an annoying habit of refusing to come out just when one wants them to do so. The following is a sure way of removing the most refractory stopper. By means of a feather apply a drop or two of salad oil just where the stopper joins the neck of the bottle. Then put the bottle at a little distance from a fire, where it will become slightly warmed, but not hot. The oil rapidly works down in between the stopper and the neck and by giving the whole thing a slight tap the stopper will come out.

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