

Domestic

By Maureen

CAPE GOOSEBERRY JAM.

Allow weight for weight of sugar and fruit. Bruise some ripe fruit in the bottom of the pan. Boil without the sugar for about fifteen minutes, add the sugar and boil for one hour.

GREEN GOOSEBERRY MARMALADE.

Six pounds green gooseberries, 4 lemons cut very small, 10 breakfast cups of cold water, and 11lbs of sugar. Boil gooseberries, lemon, and water for one hour, then add the sugar, and bring again to the boil, and boil for three minutes.

MINCEMEAT WITHOUT SUET.

Some people object to suet in mincemeat. This is a splendid recipe: One pound of seeded raisins, same of currants, apples, and sugar, half a pound of brazil nuts, half a pound of mixed-peel, quarter of a pound of sweet almonds, one nutmeg, quarter of a pound of butter. Chop all very fine and mix well. Can be used two days after making.

PEANUT BRITTLE.

Take equal parts of shelled, roasted peanuts and sugar. Remove the red skins from the nuts and scatter the peanuts evenly over a lightly-buttered pan, and leave it in a warm place while the candy is being made. Melt the sugar in a saucepan without a drop of water, stirring it constantly to avoid burning. It will form a ball before it melts, so do not be surprised and think something is wrong when this happens. When the ball melts and the syrup is just turning a golden brown, turn it over the nuts. As soon as it is cold the brittle is ready to eat.

SPONGE CAKE FOR CHRISTMAS TRIFLE.

Ingredients: Six eggs, half a pound of sugar, five ounces of flour, six drops of essence of lemon. Method: Whip eggs and sugar together for half an hour, drop in lemon. Stir in sifted flour. Pour into well-greased tin, and bake in steady oven for one hour and ten minutes. This is an easily-made, very good cake of large size. It is better made several days before required for trifle.

ORANGE JUMBLES.

Cream one-half a cup of butter, gradually add one cup of sugar, two tablespoonsful of orange juice, the grated rind of one orange and one whole egg, and a yolk, beaten light. Sift together two cups and a half of flour, two teaspoonsful of baking powder and one-fourth of a teaspoonful of salt; add the sifted ingredients to the butter-mixture. Knead slightly and roll into a thin sheet: cut out with a cutter, brush over with white of egg and decorate with chopped almonds. Bake in a quick oven.

GINGER BEER.

Ingredients: 2½lb of loaf sugar, rind and juice of one lemon, half-cup of barm or 2oz yeast, 2oz root ginger, bruised, 1oz cream of tartar, ½oz of tartaric acid, 2 gallons boiling water. Method: Put all the ingredients except the yeast into a large pan. When cool, spread the yeast on a piece of toast and place in the cool liquid. Keep in a warm place for 24 hours, or until the whole is working. Strain and bottle. Soak the corks in boiling water for several hours before bottling.

LEMON CURD.

To make lemon curd, take ¼lb butter, 1lb loaf sugar, five eggs, the rind of two lemons, and the juice of three. Put all the ingredients into a stewpan, carefully grating the lemon rind and straining the juice. Keep stirring the mixture over the fire until the sugar is dissolved, and it begins to thicken; when of the consistency of honey it is done. Then put it into small jars; store in a dry place, and the mixture will keep for three or four months. When using for cheesecakes, add a few pounded almonds or candied peel, or grated biscuit. To make the cheesecakes, line some patty pans with good puff-paste, rather more than half fill them with the mixture, and bake for about a quarter of an hour in a good brisk oven.

LEMON "AID."

Massage with lemon removes puffiness under the eyes. Rub tan shoes with lemon before polishing them in the usual way.

A cut lemon rubbed on the forehead will cure a severe headache.

Half a lemon, sucked slowly, will often drive away a threatened bilious attack.

A glass of steaming lemonade, sipped as hot as possible will do wonders towards curing a cold.

The pulp of lemon rubbed on stained hands will remove the stains, leaving the skin white and soft.

Regular "lemon massage" makes the complexion fresh and clear, even restoring the whiteness to sallow skin.

If your fire-bars or stove are rusty, rub them with a piece of lemon before black-leading. They will take the blacklead better and give a brighter polish.

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