

Domestic

By **Maureen**

PLUM SAUCE.

Required: 6lb plums, 2lb sugar, 3 pints vinegar, 6 teaspoonful salt, 2 teaspoonful each of ground ginger, ground cloves, cayenne pepper, and black pepper, a few blades of mace, a handful of garlic. Stone the plums, and boil altogether until reduced to pulp (about two hours).

EVERETT TOMER.

Place 3oz of butter in a preserving pan or lined saucepan, and when melted add 1lb of brown sugar. Stir gently over a moderate fire for about a quarter of an hour, or till a little bit of it dropped in cold water is brittle. Flavor with grated lemon rind. Turn out on a greased tin.

TO MAKE MACARONI.

Take one cup plain flour, one egg, one tablespoonful water. Break the egg into the flour, and mix to a stiff paste. Add water gradually, then turn out and knead till elastic. Divide in two pieces, roll each piece into a thin sheet, roll up lightly, and cut in pieces about 1/4 inch thick. Dry in sun for a few hours, and store in a dry place.

PICKLED ONIONS.

For pickling, small Silverskin onions are best. Peel off the outer skin and steep in strong salt and water, to which has been added half a teaspoonful of carbonate of soda. Leave for four days, and change the liquid mixture two or three times. Drain the onions, and wipe dry, and put into boiling milk, but do not boil. When the milk is cold, drain, and dry each onion in a cloth. Then put into jars, and cover with white wine vinegar after placing a small teaspoonful of white whole-pepper, and a teaspoonful of allspice, in each jar. Screw securely, and use about a week later.

CARAMEL CRUST PUDDING.

2oz butter, 2oz brown sugar. For the spec crust: 1/2oz flour, 7oz spec, 1/2 teaspoonful salt, 1/2 teaspoonful baking powder, and cold water. For the pudding: 1 pint golden syrup, 2oz breadcrumbs, the grated rind of a lemon. Take a perfectly dry pudding basin, and with a knife thickly spread the floor of butter and blend into the 2oz of brown sugar. Make the spec crust in the usual way. Line the pudding basin with it, leaving back sufficient for the lid and for a piece to make dividing layers. Then put into the basin some of the syrup, breadcrumbs, and grated lemon rind. Roll out a thin round of pastry.

moisten the edge, and lay it into the basin, making it adhere at the sides. Proceed in the same way until the basin is full. Bake in the oven for two hours. Turn out, when the pudding will be found coated with delicious caramel.

WHITE SAUCE.

To know how to make a good white sauce is one of the most useful items in a careful cook's repertoire, since by means of it very palatable dishes may be made of many kinds of scraps. To make it, take 2 tablespoonful flour, 2 tablespoonful butter, 1 cup milk, salt and pepper to season. Melt the butter in a pan, then add to it the flour, and let it thicken. Add half of the cup of milk and cook and beat vigorously until it is creamy, then add the rest of the milk and keep stirring until done. If you have a wire whisk, beat well with it for a few moments. Do not add the salt and pepper until it is ready to take from the fire. A good white soup stock may be used instead of the milk, and butter may be added if liked. For a white sauce many prefer white pepper. If some potatoes are left over, a nice variation is obtained by slicing them, covering with the sauce, and baking. Serve very hot. A little grated cheese may be added if liked.

HOUSEHOLD HINTS.

Tea water will cleanse varnished and stained wood-work. This may be made by pouring boiling water on spent tea-leaves, straining the liquid afterwards through a cloth or muslin.

To remove hot-water marks from a polished table, make a thin paste of salt and salad oil. Lay this on the marks and leave there for about one hour. Then rub well with a dry duster.

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