

Domestic

By Maureen

Tomato Rice.

Take some plain boiled rice, put it into a saucepan with a lump of butter, add as much tomato sauce as the rice will absorb, and plenty of grated cheese. Mix well, and keep stirring over the fire till quite hot. Serve piled on a hot dish.

Fig and Apple Pudding.

4oz of breadcrumbs, 1oz of flour, 2oz of sugar, $\frac{1}{2}$ teaspoonful of carbonate of soda, 4 figs, 2 apples, a flavoring of nutmeg, 1 egg, and a pinch of salt. Chop the figs and apples together. Mix the fruit with the other ingredients, put the mixture in a basin, and boil the pudding for three hours. This is delicious.

Shortbread Biscuits.

Half a pound of flour, 5oz of butter, 5oz of castor sugar, 1 small egg. Rub the butter into the flour and sugar, mix it into a stiff paste with the egg, roll it out into a quarter of an inch thick, cut into pounds, and lay small pieces of crystallised cherry on each piece. Bake for 20 minutes.

Scrambled Eggs.

One egg for every person, a little butter, parsley (chopped finely), pinch of salt. Put butter and salt into enamelled saucepan, break the eggs into this, and stir with a spoon until light and creamy. Place a portion of this on rounds of hot toast, sprinkling a little chopped parsley on the top.

Mint Sauce.

Take a small handful of well-washed mint leaves and chop them as finely as possible. Put them into a breakfastcup and add a tablespoonful of sugar. Then pour in about one-third of a cupful of boiling water. Stir well. Put a saucer over the cup and let it stand until cold. Then fill up the cup with vinegar. If too sweet or not sweet enough, the quantity of sugar should be varied to taste.

Drop Scones.

One egg, 1 scant cupful flour, $\frac{1}{2}$ small cupful milk, 2 ounces sugar, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful bicarbonate of soda. Beat the egg well with the sugar, add the milk, then stir in the flour, which has been sifted with the soda and cream of tartar. Drop the batter in teaspoonsful on a well greased hot pan. When firm bubbles cover the top of each scone, turn it with a knife. Only moderate heat is required, as the scones burn easily.

Spiced Bread Pudding.

Half a pound of scraps of bread, 3oz of currants, 3oz of suet, 1 teaspoonful of ground ginger, 1 teaspoonful of mixed spice, 3oz sugar, 1oz of peel, milk if needed, $\frac{1}{4}$ of a teaspoonful of bicarbonate of soda. Soak the bread in cold water, then squeeze it as dry as possible. Beat with a fork till the bread is light and crumbly. Chop the suet finely, and mix all the dry ingredients. Add a little milk if necessary, and turn all into a greased basin. Cover with a well-greased paper, and steam for two hours. Serve with a sweet jam or syrup sauce. Take care not to make the mixture too wet, and do not over-spice it.

Household Hints.

Candle ends should be saved, placed in a jar, melted down, and mixed with enough turpentine to make a soft paste. This will make an excellent polish for linoleum.

When putting away a silver teapot or one that is not in general use, place a little stick across the top under the cover. This allows fresh air to get in, and prevents mustiness.

The unpleasant rasping sound which comes from a piano is nearly always caused by the vibration of a photograph frame or a vase resting on the top of the instrument. A similar noise can also be caused by one or both of the candle sconces being loose.

Wash some freshly-gathered parsley and put it into a saucepan of boiling salted water. Boil it for two or three minutes—not longer. Drain and dry the parsley on a sieve in front of a fire, and store it in well-corked bottles in a dry place. When required for use, place it in warm water for five minutes.

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