

Domestic

By Maureen

Nourishing Soup Without Meat.

Roughly cut up 2 carrots, 3 turnips, and 2 parsnips; put into a saucepan, cover with water, add a tablespoonful of dripping, and simmer for 20 minutes. Then mash the vegetables to a pulp, add more water, salt and pepper to taste, and thicken with a tablespoonful of peaflour. Serve with squares of toasted bread.

Boiled Lemon Pudding.

Rub 4 ounces of bread through a colander, 4 ounces of beef suet shredded fine, a 1/2 of a pound sugar rolled fine, 4 eggs, the juice of 2 lemons, and the peel grated; mix all with 2 ounces of candied orange-peel. Put into a shaped mould, well-buttered, and boil for 3 hours. Butter a piece of paper and lay on the top before you put on the cloth. Tie up to prevent the water from getting in. Make a sauce of melted butter, sugar, and the juice of a lemon.

Velvet Pudding

Put on to boil 2 cups milk or milk and water, 3 table-spoonful sugar, and the yolk of 1 egg beaten in. Stir frequently. Mix 2 level table-spoonful of arrowroot, and a pinch of salt, with a little cold milk. Stir into the milk and continue stirring till it thickens, but do not boil. Pour into a piedish to cool. Make a meringue by heating the white of egg to a stiff froth, with a pinch of salt, add slowly 2 level table-spoonful of sugar. Flavor with vanilla. Spread over the top of pudding, bake a few minutes in a hot oven. Watch that it does not burn.

Apple Muffin.

Boil up half a pint of milk with the thinly-cut rind of half a lemon, and pour it over 1 ounce of salt bread-crumbs. Take out the lemon rind after a while. Beat 2 yolks of eggs with 2 ounces of castor sugar and 1/2 ounce of butter to a cream; to this add 1/2 of a pint of apple puree. Mix all together, add the strained juice of half a lemon, and pour into a well-buttered dish, the edges of which have been lined with handfuls of crumbs of paste. Bake till firm and slightly brown in a moderate oven, cover with a meringue made with the whites of 2 eggs whisked to a stiff froth and sweetened with sugar. Dredge with castor sugar, decorate with glace cherries, and return to the oven till nicely browned.

Ginger Cookies.

Place in saucepan half-cup syrup, half-cup butter and dripping mixed, half-cup brown sugar. Heat gently until the butter and dripping is melted, then bring to a boil

and cook for 3 minutes; remove from the stove and add 1 teaspoonful ginger, 2 teaspoonful mace, 1 teaspoonful cinnamon, half teaspoonful allspice. Beat well to blend, and then add sufficient flour to make a mixture that will drop from the spoon. Place 3in apart on well-greased and floured baking sheet, and bake in moderate oven for 8 minutes. Use teaspoon for the dropping of this mixture, and do not have the batter too thick—just so it will run slightly. Place in oven as soon as you have the mixture on baking sheet. About 3 cups of flour are required.

Household Hints.

Beat eggs in the cold, if possible by an open window, if you wish them to set well.

A cloth wrung out in vinegar and water cleans a carpet and saves time in dusting.

When silverware becomes tarnished, place it in potato water and you will find afterwards that it looks like new.

Mustard, to obtain the full flavor, should be mixed with salad oil and not water.

Keep a lump of rock salt in the sink. It will dissolve slowly and keep the pipe clean and the sink fresh and wholesome.

Eggs for thickening custards, soups, etc., should be beaten only long enough to blend the yolks and whites—never until they are a stiff froth.

Warm tea in the oven before using it. It will be found to make much stronger tea than if put into the teapot when cold.

A little piece of dried orange peel in the tea canister gives the tea a pleasant and uncommon flavor.

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