

Domestic

(By MAUREEN.)

Gateau of Plums.

Required: Two pounds of plums (stoned), half a pint of water, sugar to taste, one ounce of gelatine soaked in half a pint of cold water. Mix all together, put into a mould. Serve with whipped cream in the centre.

Chocolate Nougats a la Creme.

Required: Eight ounces of grated chocolate, six ounces of fresh butter. Cream the butter, stir in the chocolate, mix well; line some plain moulds with the mixture rather thickly, leaving a hole in the centre. Let them stand till next day in a cool place. Turn out by dipping them in warm water and running a thin knife round the sides; roll in desiccated coconut, and fill with whipped cream.

Cleaning a Bread Trencher.

When the bread trencher is a bad color, try scouring it with rough salt or sand and water. Leave it in the air until dry. Care should be taken that no butter goes on the trencher, for grease marks on it are very unsightly; if ordinary cleaning does not remove them, a paste made of fuller's earth and cold water should be spread on; this will absorb the grease from the wood.

To Remove Grease Spots from Books.

Put some powdered paper on each side of the spot, and then press with a hot iron, taking care, however, not to make it too hot, or you will scorch the paper.

To Renovate Black Lace.

Dip a small sponge in cold water, wring it out, and with it damp the lace, then press it with a hot iron.

iron, first covering the lace with brown paper. Lace treated in this way will look fresh and new.

To Clean Velvet Furniture.

Rub it round and round with the palm of the hand, washing the hand frequently, and going over only a small part of the velvet at a time. Breadcrumbs and flour are sometimes used for cleaning velvet and chenille, but the bare hand is safer, for these substances may injure the pile and also the color.

Butter Beans a la Bretonne.

Required: Half a pint of butter beans, half a pint of tomato pulp, one onion, one tablespoonful of grated cheese, one ounce of butter or dripping, two teaspoonfuls of flour, small crusts of fried bread. Wash the beans, soak them in cold water for at least 12 hours, then cook them till tender in the same water, adding just a very little salt. When tender, drain off, and save the water for soup. Next melt the butter in a saucepan, add the flour, mix it in smoothly, and then pour in the tomato pulp (sieved stewed tomatoes). Stir this sauce till boiling. Cut the onion into thin rings, and fry a light brown in dripping. Mix the sauce with the beans. Add the cheese, and stir until very hot. Season the beans well. Turn all into a hot dish, garnishing it with the rings of fried onions and the crusts of bread.

Household Hints.

When baking apples baste them often with their own juice. This is as essential for good results as to baste a roast.

If you have a painted bath tub it can be kept in good condition much longer if cold water sufficient to cover the bottom is first run into it before the hot water tap is turned on. This will prevent the paint from blistering and cracking, nor will it so quickly turn yellow.

Maureen

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