

Domestic

(By MAUREEN.)

Stewed Top Side of Beef.

Method: Choose a piece of beef weighing about six pounds; this will go a long way, being solid meat. Put it in a saucepan with two carrots, two turnips, and two onions, these vegetables to be peeled and sliced; add a head of celery (cut into short lengths), a sprig each of thyme, marjoram, and parsley, a bay-leaf, six cloves, a dozen pepper-corns, and a pint of water. Stew gently for about three hours. When the vegetables are done enough take them up, and put them in a covered basin in the oven to keep them hot till the meat is ready—that is, till it is tender, without being ragged. Thicken the gravy with brown roux, boil it up, and pour over the meat. Serve the vegetables as a garnish to the meat.

Oatmeal Drink.

Mix four ounces of oatmeal with nine quarts of water. Bring it to a boil, and cook for 30 minutes, adding the rind of two lemons, and, if possible, one orange. Strain through a hair sieve, and make stiff hot, sweeten to taste with brown sugar. When cooled add one ounce of tartaric acid, or half an ounce of citric acid. Serve when cold. This quantity will keep good for three or four days in a dry, cool place.

Ginger in Cooking.

Dates stuffed with a slice of preserved ginger, then rolled in granulated sugar, are a delicious sweetmeat. To make ginger Bavarian cream, chop up a cupful of preserved ginger into small bits and mix it with half a cupful of syrup. Then add half a package of gelatine which has been dissolved in a cupful of water. Whip a pint of cream stiff and fold in the other ingredients. If necessary add more sugar. Press into a mould and chill. Serve with almond cream, garnished with bits of preserved ginger.

Chopped preserved ginger can be added to rice pudding before it is baked to give it an unusual flavor. For a baked custard ginger sauce is delicious. Make it by simmering a cupful of syrup to which a quarter of a cupful of chopped preserved ginger has been added. Serve hot.

Ginger custard sauce is made by simmering the milk from which the custard is to be made with some chopped ginger in it for fifteen minutes. Then strain and proceed with the custard sauce in the usual way.


Katie's Pudding.

Half a pound of finely shred suet, $\frac{1}{2}$ lb of flour, 3oz of moist sugar, $\frac{1}{2}$ lb of currants or stoned raisins, a pinch of salt, two eggs well beaten, and a small cup of milk. Mix well, bake in a buttered pie-dish for an hour, turn out and serve. Half this quantity will make a small pudding. One teaspoonful of baking-powder put into the flour improves this pudding. It is also good boiled.

Household Hints.

When the yolks of eggs are left over in the process of cooking they may be kept from drying and in a perfectly fresh condition by dropping them unbroken into a bowl of cold water. These will be as good for salad dressings or cake as freshly broken ones if kept in a cold place.

To save the soup pot uncovered while the soup is boiling will sacrifice much of its most delicate flavor and to lose that peculiar nutritive and digestible property present in dishes cooked with all their steam tightly closed in upon them. Cover the soup kettle steam tight and boil it gently from one side if you want good soup.



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