

DOMESTIC

(By MAUREEN.)

Plum Pudding (Without Eggs).

Ingredients: Six oz of shredded suet, $\frac{1}{2}$ lb of dark brown sugar, $\frac{1}{2}$ lb of self-raising flour, 1 teaspoonful of mixed spice, 1 pint of milk, $\frac{1}{2}$ lb of raisins, $\frac{1}{2}$ lb of breadcrumbs, grated rind and juice of 1 lemon, 2 table-spoonfuls of treacle, $\frac{1}{2}$ teaspoonful of salt. Mix the dry ingredients in a bowl, add the lemon juice and rind and the treacle, stirring well with a wooden spoon. Add a pinch of salt and the milk, a very little at a time. Boil hard in a well-floured pudding cloth for three hours, filling up the saucepan with boiling water as the water evaporates. Dip the pudding into cold water for a minute before turning out.

Boiled Ginger Pudding.

Mix together half a pound of chopped suet, half a pound of breadcrumbs, three-quarters of a pound of treacle, two table-spoonfuls of flour, one teaspoonful of powdered ginger, and a little grated lemon peel. Put into a greased mould and boil for two hours and a half. If preferred, one pound of flour may be used instead of the breadcrumbs, but in that case the pudding must be boiled for three and a half hours.

Coffee.

An excellent way to make coffee and get its full strength is as follows: Grind as much as is required, allowing heaping table-spoonful to cup: put into the pot with crushed egg-shells, adding water in regular proportion to coffee used. Let this come slowly to a boil, keeping it tightly covered. When the boiling point is reached draw back a moment and then again let it come to a boil. Send immediately to table and you will find your coffee is stronger and smoother, with a fine flavor. Never use white of eggs to clear. It coats the grounds and the essence cannot escape.

Alexandra Pudding.

Required: Three large apples, a little lemon peel, $\frac{1}{2}$ lb of sultanas, a little candied peel, 1 oz of sugar, light suet crust. First peel, core, and slice the apples, put them in a saucepan with a little nutmeg, grated lemon rind and sugar. Stew till the apples are soft, then add the chopped candied peel. Roll out the suet pastry, then spread the apples, etc., on it. Scatter the sultanas on it, make into a roly-poly, wet the ends and squeeze together. Boil for two hours and a half in a floured cloth. Turn out to serve and sift sugar over.

Rhubarb Chutney.

2lb rhubarb, 1lb sultanas, 2lb brown sugar, two lemons, 1 oz ginger, 1 oz salt, half teaspoonful cayenne, 1 pint vinegar. Cut the rhubarb into shreds, remove the skin from the lemons and take out the pips. Cut the garlic into small pieces, bruise the ginger. Put all the ingredients into a pan and boil the mixture till it becomes thick, stirring constantly. Take out the pieces of ginger, put the chutney into jars, and cover.

Pudding Sauce.

This is a quickly prepared sauce, and does not require cooking.

Ingredients: An egg, half a cupful of icing sugar, $\frac{1}{2}$ a cupful of thin cream, $\frac{1}{2}$ a teaspoonful of vanilla essence.

Method: Beat the yolk of the egg with the sugar, whip up the white of the egg to a stiff froth, and add. Drop in the essence, and then add the cream.

Household Hints.

To clean a greasy stove, dip a cloth in dry soot and rub over the greasy places. Then apply black-lead and the spots will disappear.

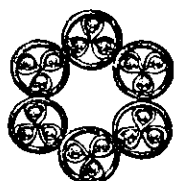
Boiling hooks and eyes in strong soda-water before sewing them on garments will prevent their ironmoulding in the wash.



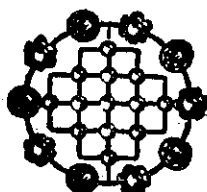
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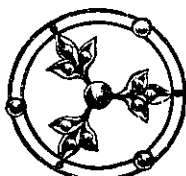
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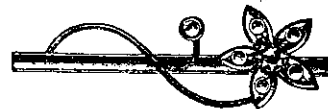
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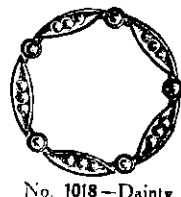
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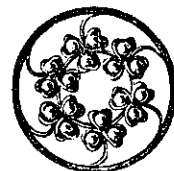
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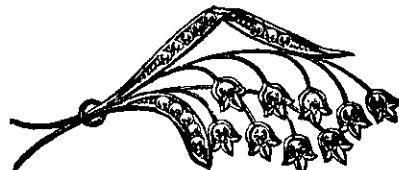
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