

DOMESTIC

(By MAUREEN.)

Turnips.

This vegetable is generally spoiled by overcooking. The flat, white summer turnip, when sliced, will cook in 30 minutes. If the cooking is prolonged beyond this time the vegetable begins to deteriorate, growing dark in color and strong in flavor. The winter turnips require from 45 to 60 minutes.

Boiled Turnips.

Have the turnips peeled and sliced. Drop the slices into a stew pan with boiling water enough to cover generously. Cook until tender, then drain well. They are now ready to mash or chop. If they are to be served mashed, put them back in the stew pan: mash with a wooden vegetable masher, as metal is apt to impart an unpleasant taste. Season with salt, butter, or dripping, and a little pepper. Serve at once.

Hashed Turnips.

Chop the drained turnips into rather large pieces. Return to the stew pan, and for a pint and a half of turnips add a teaspoonful salt, one-fourth of a teaspoonful of pepper, a tablespoonful of butter or dripping, and four tablespoonfuls of water. Cook over a very hot fire until the turnips have absorbed all the seasonings. Serve at once. Or the salt, pepper, butter, or dripping and a tablespoon of flour may be added to the turnips. When the turnips have been cooking five minutes in this manner add half a pint of meat stock or of milk and cook ten minutes.

Carrots.

The carrot is valuable as a vegetable and as a flavorer. When partially grown and fresh from the ground they have a delicious flavor, and are so tender that they may be cooked without water. As the

carrot grows old the flavor grows stronger, and in the majority of varieties the heart grows hard and woody. When the carrot reaches this stage only the outer layers are desirable for food.

Danish Pudding.

Ingredients: A lb of flour, a large teaspoonful of baking powder, $\frac{1}{2}$ lb of finely-chopped suet, a tablespoonful of sugar, a breakfastcupful of milk, and one of treacle, a pinch of salt. Method: Mix the dry ingredients together, then warm the milk, stir it into the treacle, and add it to the pudding. Mix well and boil in a well-buttered basin for three hours.

Steamed Batter Pudding.

Ingredients: $\frac{1}{2}$ lb of flour, $\frac{1}{2}$ a teaspoonful of salt, 2 eggs, a pint of milk. Method: Beat the eggs, add the flour, salt, and milk gradually, beating all the time. Pour into a greased basin, and steam for $1\frac{1}{2}$ hours. Serve at once with lemon sauce.

Household Hints.

If the neck of a blouse is too full in proportion to the bust measure, take up the surplus fullness at the shoulder seam. Never attempt to take it from the front.

To whiten a kitchen table that has become discolored, spread on it overnight a layer of wood ashes that have been previously made into a liquid paste with water. Next morning brush off the ashes and scrub with soap and water without soda added.

In order to economise gas, roast a small joint of meat over a gas-ring, instead of lighting the oven to do it. Well grease a saucepan or casserole, put the meat into it (with plenty of extra dripping, so that there shall be no risk of burning), put it over a gas-jet turned very low, and let it cook. Turn and baste the meat often, and it gets beautifully brown and tender.

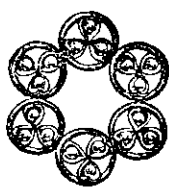
If a fire has to be left unwatched for several hours put a handful of salt on the top of the coals. This will prevent the fuel burning away too quickly.



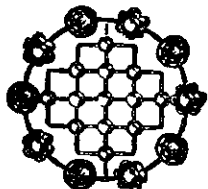
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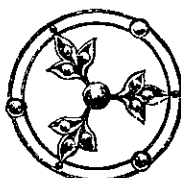
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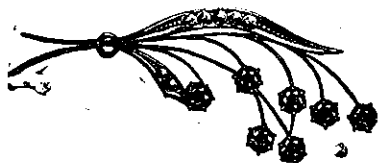
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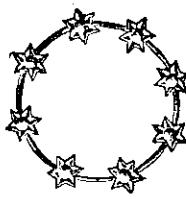
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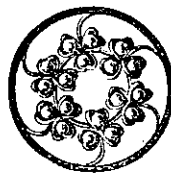
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