

DOMESTIC

(By MAUREEN.)

Apple and Honey Pudding.

Any pieces of old bread, the harder the better. Fry them in butter and honey. Put them into a deep dish, and cover with milk till soaked up. Have some warm stewed apples, which spread on top, then cover with about half an inch of custard. Bake for one hour.

Lady Cake.

Whites of 4 eggs, a cupful of sugar, half a cupful of butter, $1\frac{1}{2}$ cupfuls of flour, half a teaspoonful of cream of tartar, half a teaspoonful of baking soda, quarter of a teaspoonful of sweet milk, essence to taste. Add a pinch of salt to the whites, then beat to a stiff froth. Cream the butter and sugar. Mix the cream of tartar through the flour, then sift. Dissolve the soda in the milk, then work a little of this at a time into the cream, butter, and sugar. Add the essence. Work in the beaten whites. Add the flour gently and gradually. Requires a fairly hot oven.

Gingerbread.

Two breakfast cupfuls of flour (half a pint equals a breakfast cupful), half a breakfast cupful of treacle, two tablespoonfuls of sugar, two teaspoonfuls of ground ginger, one teaspoonful of carbonate of soda, half a pint of sour milk or milk soured with two teaspoonfuls of vinegar. Mix all the dry ingredients, sieving or rubbing down the soda till no trace of a lump remains, or the cake will contain yellowed specks. Warm the treacle and sugar. Stir them in. Add the mixture, beat well together, turn into the shallow baking-dish, lined with greased paper, and bake carefully in a rather sharp oven for about three-quarters of an hour.

Scones.

Three breakfast cupfuls of flour, a piece of butter as big as an egg, one teaspoonful of bicarbonate of soda, two teaspoonfuls of cream of tartar, a quarter of a teaspoonful of salt, milk to mix. Rub the soda and

cream of tartar with a little flour through a fine sieve, and sift it with the flour and salt into a basin. Rub the butter well into the flour, and mix the flour into a moist dough with milk. Use a knife to mix with. Turn out the dough on a floured board, shake flour over it, roll out, cut into small scones, and bake for 10 or 15 minutes in a very hot oven. Scones should be made and got into the oven very quickly. If sweet scones are wanted, add three-quarters of a cupful of sugar to the flour before rubbing in the butter.

Shoulder of Mutton with Potato Stuffing.

Half a shoulder of mutton, half a pound of mashed potato, two ounces of fine oatmeal, one large cooked chopped onion, two teaspoonfuls of powdered sage, seasoning. Wipe the meat, remove the bone as neatly as you can, laying it aside for the stock pot. Make the stuffing next. Mix well together the potato, oatmeal, sage, and onion. Season well, and mix again. Should the mixture crumble, add a little of the onion water stock. Now press the stuffing into the cavity made in the joint by the removal of the bone. Tie or skewer the edges together, and make the meat into a neat shape. Place it on a baking tin with an ounce of dripping, unless the meat is quite fat. Bake the joint in a hot oven, allowing 20 minutes for each pound the meat weighs and one extra 20 minutes. Be sure you baste the meat well. When cooked, remove the string, place the joint on a hot dish, and prepare a slightly thickened gravy in the usual way. Serve with the meat.

Household Hints.

To clean a saucepan after boiling porridge, fill with boiling water. Then empty out and fill with cold water. The porridge will fall away from the sides, and the saucepan becomes clean without any trouble.

Pie-dishes that have become brown from baking in the oven may be made quite clean by soaking in a strong solution of borax and water.

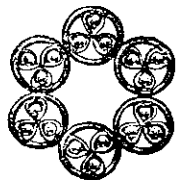
A tablespoonful of vinegar added to the water in which meat is stewed or boiled will make the toughest meat tender.



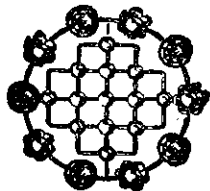
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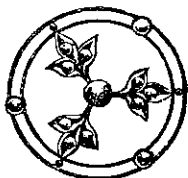
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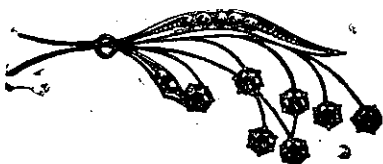
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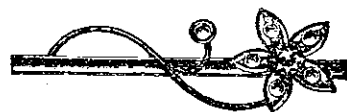
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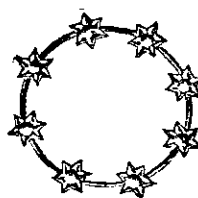
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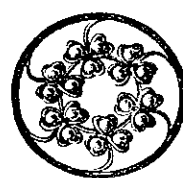
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