

DOMESTIC

(By MAUREEN.)

Yorkshire Pudding.

Take six tablespoonfuls of flour, a teaspoonful of salt, and mix it with a little cold milk. Have three eggs well beaten, mix them with the flour, boil one pint of milk, and pour it in amongst the eggs and flour, stirring all the time. Have a square tin pan greased, pour in the pudding, and set it upon a grid-iron for a few minutes, then place it under beef while roasting, and send it to the table cut in small square pieces.

Plain Shortbread.

Take 1lb of butter (half-fresh half-salt is a great improvement), and cream it with the hand on a board or table, then add 1½lb of flour, 4oz of rice flour, ½lb of fine ground sugar, and work all together into a smooth dough. Divide into the number of cakes required, pinch round the edge with the forefinger and thumb, and prickle on the top. Ornament with a few caraway seeds and orange peel: paper a tin, put the cakes on it, and bake in a moderate oven.

Irish Stew.

Take any thin pieces of mutton that have been cut off the loin or breast, and cut them in pieces four inches square, put them in a stewpan and cover them with boiling water, add two dozen whole onions, pepper and salt, put on the cover close, draw it to the side of the fire, and let it boil slowly for one hour. Add a little boiling water to it. Wash and pare two dozen of potatoes, put them in the stewpan amongst the mutton, and let them boil till quite soft. Stir the potatoes with the mutton till it becomes smooth, and dish it hot.

To Hash Mutton or Beef.

Take cold roast meat, cut it in neat slices, and lay them aside. Take all the bones and trimmings, and put them on with a little water and salt, one onion,

one carrot, and one turnip, and boil it until you have reduced it to one pint, then strain it. Brown a little butter and flour, lay in the slices of meat, and brown them on both sides; skim the stock, and put as much of it to the hash as will make it a proper thickness. Season with pepper and salt and a little ketchup or sauce. When wanted, make it hot, but do not boil it more than two or three minutes.

Rabbit Pie.

Wash the rabbits, put them in boiling water, and let them boil for two minutes, then take them out, and, when cold, cut them into joints. Brown a piece of butter in a stewpan, brown the pieces of rabbits on both sides, and lay them in the pie-dish, with plenty of pepper and salt. Mince two onions small, and brown them in the stewpan where you browned the rabbits, put a little boiling water in it, and, when it boils a minute, pour it over the pie. Add a tablespoonful of hot vinegar, and one of ketchup or sauce. Cover the pie with a thick paste, and bake for two hours in the oven. When the paste is done, put some folds of paper over it to keep it from burning.

Household Hints.

Boil in water the stones of any raisins, dates, or prunes you are using. Use the water for mixing the pudding: it will be beautifully sweet.

Potato peelings should be saved, placed in a cool oven to dry, and used to light fires.

A rice pudding is greatly improved by adding a little cornflour—a good dessertspoonful to a quart of milk.

New linoleum should not be washed more than necessary. Rub once a week with a mixture of bees-wax and turpentine, and rub daily with a dry duster.

A quickly-made glue is obtained by rubbing a little piece of cold boiled potato on a sheet of paper with the fingers.

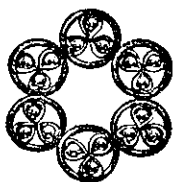
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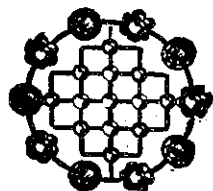
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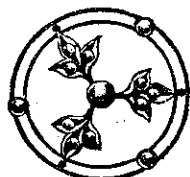
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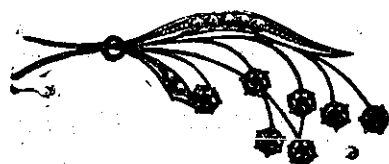
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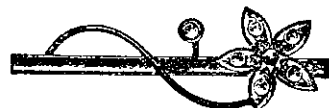
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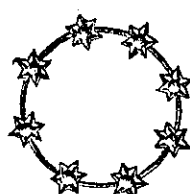
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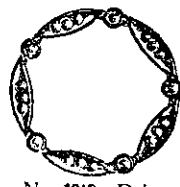
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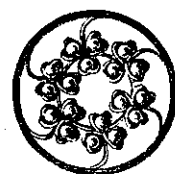
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