

DOMESTIC

(By MAUREEN.)

Potato Soup.

Put on in about two quarts of cold water 2lb of neck of mutton, or hough of beef, and one onion minced, let it come to the boil, remove the scum, and let it boil gently for two hours; then add about a dozen ordinary-sized potatoes, which have been peeled, put on in cold water, allowed to come to the boil, and the water poured off: salt to taste, and boil gently one hour longer. Before serving, skim off the fat, and, if liked, a little chopped parsley may be added.

Hot Pot.

Cut 1lb of cold mutton in neat slices, parboil eight or 10 good-sized potatoes, and cut them in slices also. Peel an onion, put it into a small pan of boiling water, with a little salt in it, and boil it for 10 minutes, then take it out and chop it. Butter a pie-dish and put a layer of potatoes in it, sprinkle over some of the onion and a little pepper and salt. Lay the slices of meat in next: put the rest of the onion over it, and some more pepper and salt. Cover with a layer of potatoes, and pour over a gill of stock, gravy, or water. Brush the tops of the potatoes with melted butter, and if the meat is very lean put little bits of dripping here and there. Bake for an hour and a-half.

Fritters.

Rub half a pound of cooked potatoes through a wire sieve, or put them through a vegetable presser. Melt an ounce of butter in a saucepan: add to it the potato, the yolk of an egg, salt to taste, and mix all well together. Next beat the white of the egg to a stiff froth: it may be necessary to have the white of two or more eggs, and mix them lightly into the mixture. Have ready a frying-pan of boiling fat and drop into this pieces of the potato about the size of a walnut. Fry until a nice brown. When ready lift each one out

carefully with a drainer, and rest on paper to drain well. Then place on a very hot dish on a folded napkin, and serve garnished with parsley.

Potato Mound.

Mash some potatoes previously boiled in their jackets (it is always much easier to mash potatoes while they are warm than when allowed to go cold), mix with them a little milk and salt: when quite fine and smooth pile in a mound on a buttered plate or dish, put a spoonful of butter on the top, and brush the mound over with a beaten egg, then place in the oven until a pretty golden brown. It can be easily slid off from the dish on which it has been cooked to the one on which it is to be served.

Baking Powder.

Two teaspoonfuls of carbonate of soda, three teaspoonfuls of cream of tartar, one teaspoonful of rice flour. Pound the soda in a mortar, then add the rice flour and pound together, then the cream of tartar, and repeat the pounding till thoroughly mixed. Put it into a wide-mouthed bottle, cork, and put aside for use.

Household Hints.

Common brown vinegar, well rubbed in, has been found to be a good remedy for chilblains if the application is repeated for several nights.

It is difficult to polish the bars of a grate when they have become burnt and red, but if rubbed with a piece of used lemon before applying the black lead they will polish more easily.

It is economy to buy soap in large quantities. Cut the soap into pieces and place them on a shelf to dry for some time before using. Treated in this way, soap lasts longer when in use.

Mirrors need to be carefully cleaned if they are to look bright, and if treated in the following way they will be far brighter than usual:—Rub off the dust with a clean, damp cloth, then apply a cloth to the mirror on which a little camphor has been dropped. Finish by polishing with a clean duster.



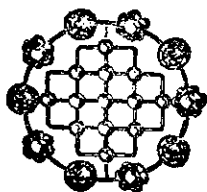
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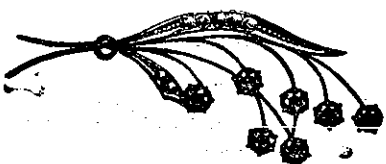
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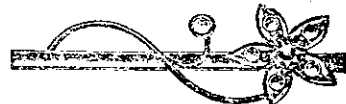
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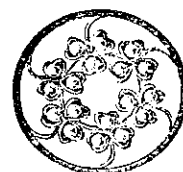
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