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Domestic

By MAUREEN.

Chocolate Pudding.

Put one pint of milk in a saucepan with a stick of cinnamon and bring it slowly to the boil. Mix two tablespoonfuls of flour with two cakes of grated chocolate, a tablespoonful of sugar, and enough cold milk to make it smooth. Over this pour the boiling milk; stir well and leave to cool. Then mix in two whole eggs and a good lump of butter, beating the mixture well. Butter a pie dish, pour in the pudding, and bake in a sharp oven for half an hour.

Roasted Almond Sandwiches.

Shell the almonds, put them in a bowl, pour over sufficient boiling water to cover; let them stand for a moment, drain, and cover a second time with boiling water, and let it stand for ten minutes. Drain, then remove the brown skins, which can be slipped off like a glove. Spread on pans and place in a hot oven; it is best to keep the door open, as they quickly change color. Shift and shake from time to time that they may dry evenly, and as soon as they are a pale straw color take out and let stand until cold, then chop very fine. These may be prepared the day before they are needed. Mix them with thick mayonnaise or whipped and sweetened cream flavored to taste. Spread between buttered slices of bread. Cut in neat finger pieces and serve.

A Lesson in Egg Cookery.

The subject of egg cookery occupies a large place in household economy. Custards, souffles, sponge cake, cream puffs, clear soups, the simple morning coffee, and even croquettes are all dependent upon the right egg temperature for perfection. The egg is one of the most valuable of muscle-making foods, and, when properly cooked, is easily digested. As the shell of the egg is porous, the water evaporates, and the egg will, in time, spoil. To test the freshness of an egg fill a bowl with cold water, drop in the egg, and if it rests on the bottom of the bowl it is fresh; if a little old, the larger end will be raised higher than the smaller, and when quite old the egg will be suspended in the water. When spoiled it will float. This is because the water of the egg becomes evaporated and the empty space is filled with a gas, which eventually causes it to float.

There are several egg terms used in cookery which should be well understood.

Eggs that are slightly beaten are not separated, and are beaten until a spoonful can be taken up.

Egg yolks are well beaten when they become thick and lemon-colored.

Egg whites are beaten dry when they are stiff enough to remain in the dish when it is turned upside down. They will then be dead white in color like newly fallen snow.

In beating eggs the most common utensils used are the fork, or wire whisk. When beating egg whites the whisk or fork is usually employed, as it is possible to make the whites much lighter in this way.

In boiling, poaching, and baking eggs, the temperature of the water should not be above 185 degrees, or simmering point, as high heat makes eggs tough. In soft cooking eggs, the following method gives the most satisfactory results:—Fill a saucepan with boiling water. Drop in the eggs, cover, and set on the back of the range to keep hot, six minutes for soft cooking, eight minutes for a firm result. The egg will be cooked throughout, and will be a translucent jelly. This method is known by its Scotch name, 'coddling.'

Maureen

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