

Domestic

By Maureen

SOME PUFF PASTE RECIPES.

Puff Paste with Butter.— $\frac{1}{2}$ lb flour, $\frac{1}{2}$ lb butter, water, 1 lemon, a pinch of salt.

Have the flour thoroughly dry and sift it through a wire sieve. Make it up into a dough with the juice of half a lemon, the salt and water. Form it into a ball, and roll it out evenly, having the edges quite straight. Squeeze the salt out of the butter, and lay it on the paste in small pieces and fold it three times, that is, bring each end to the centre and then fold it over. Now roll it out carefully and fold it again as you would a sheet of notepaper, that is, bring each end over the other; repeat this a second time, and let it rest for half an hour. At the expiration of that time repeat the rolling as before, and again leave it for half an hour, then roll it again twice. It is then ready to use.

Puff Paste with Lard.— $\frac{1}{2}$ lb flour, $\frac{1}{2}$ lb lard, $\frac{1}{2}$ lb butter, one lemon, a little salt, and as much water as required.

Dry and sift the flour as in previous recipe, and rub the lard and butter into it before mixing with the water. Then proceed as for puff paste No. 1 until the fifth turn, when before folding squeeze the other half of the lemon over the paste, and then fold and finish as directed in previous recipe.

Three-quarter Paste.— $\frac{1}{2}$ lb flour, $\frac{3}{4}$ lb butter or $\frac{1}{2}$ lb butter and $\frac{1}{4}$ lb lard, enough water to mix it.

Rub the flour and butter lightly together and mix with the water to a firm dough. Roll out twice as directed for puff paste and use as required.

Short Paste.— $\frac{1}{2}$ lb flour, $\frac{3}{4}$ lb butter, dripping or lard. Water to mix it.

Rub the butter into the flour and mix with the water until of proper consistency.

Suet Paste.— $\frac{1}{2}$ lb suet, $\frac{1}{2}$ lb flour, salt, water enough to mix.

Chop the suet or use the desiccated variety; mix with the flour; add the salt and mix with water; roll and steam quickly. Suet paste may also be baked.

Tasty Spinach.

Take a good pailful (for a dish) of young, freshly-gathered spinach, and after washing allow a minute or two for the grit to settle at the bottom of the pail, drain, and put the spinach in a saucepan, with no other moisture than that which clings about it; add a sprinkling of salt, and boil until tender, from ten to fifteen minutes; then drain, and press well in a colander, chop it up, and put it in a clean, dry saucepan, with an ounce of butter and a little salt and pepper; stir for a few minutes, then press it in a hot dish, and garnish with toast and hard-boiled egg.

A Good Plain Cake.

$\frac{1}{2}$ heaped teaspoonsful of baking-powder, $\frac{1}{2}$ lb flour, $\frac{1}{2}$ lb butter, $\frac{1}{2}$ lb sugar, one egg, half a pint of milk.

Mix the baking-powder and flour together, beat the butter to a cream, add the sugar

and egg, stir the flour into this, and mix with the milk. Bake in a moderate oven.

Strawberry Shortcake.

Half-pound butter, 1 cupful sugar, 2 eggs, 1 cupful milk, 4 cupsful flour, 1 teaspoonful bicarbonate of soda, 2 teaspoonsful cream of tartar. Beat the butter and sugar to a cream, break in the eggs, and beat well. Add the flour, then the milk with the soda dissolved in it, and finally the rest of the flour, sifted with the cream of tartar. Divide in half, roll out one half fairly thin, cover quickly with strawberries, sprinkle castor sugar over the strawberries, roll out the second half of the pastry, lay it over the top and pinch the edges of the pastry together. Bake in a slow oven. If preferred, short-cake may be made on a tart plate.

Household Hints.

To make pickles crisp, a piece of alum should be added to the vinegar used for pickling.

A good knitting-silk holder is made by wedging two clothes-pegs into each other, and winding the silk crosswise over them.

To remove dust from the crevices of carved furniture use a bicycle pump.

A new potato is a good remedy for a slight burn. Scrape or grate the potato and apply it like a poultice to the injured part.

Methylated spirit and blacklead mixed into a paste and rubbed on with flannel is excellent for cleaning greasy stoves and grates.

Open canned fruit an hour or two before serving and pour the contents of the tin into a dish. The contact of the air with the fruit will greatly improve the taste.

Saucepans, baking tins, and similar utensils should be filled with clean, cold water as soon as their contents have been removed. This makes the cleaning easier.

When folding trousers, to have the crease running, back and front, in the dead centre, begin thus: Catch the trouser bottoms in front, letting the side-seam advance about one inch in front of that in the leg-seam, bringing the two top front buttons together. This gives the correct place to fold them. Laid carefully in this fold, they will keep their shape properly.

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