

Domestic

By Maureen

Bread Pudding.

1lb bread, 4 ounces currants, 2 ounces sugar, 2 ounces finely chopped suet, 1 egg, a good pinch of nutmeg, 1 teaspoonful baking powder, mixed with the bread. Soak the bread in cold water until soft, then squeeze dry and beat out the lumps with a fork. Mix all the ingredients together, and if necessary add a little milk. Pour into a greased pie-dish, and bake about 1 hour in a moderately hot oven.

Bread and Butter Pudding (Steamed).

3 or 4 thin slices of stale bread (buttered). 2 tablespoonsful cleaned and picked sultanas, 1 dessertspoonful moist sugar, 2 eggs, 1 pint milk, cut the bread in small strips or squares; place a layer in a well-greased basin, sprinkle on a little sugar and a few sultanas, repeat until the basin is nearly full. Beat the eggs, add to them the sugar and milk, pour over the bread, and put the pudding aside for at least 1 hour. Have ready a saucepan half full of boiling water, put in the pudding, cover the top with a greased paper, and steam gently for about an hour.

Brown Bread Pudding.

6 ounces brown bread crumbs, 3 ounces butter, 4 ounces sugar, 2 ounces mixed candied peel, 1 teaspoonful ground cinnamon, ½ pint milk, 3 eggs, grated nutmeg, a pinch of salt, 1 glass sherry (if liked). Boil up the milk and pour over the bread crumbs; add the cinnamon, candied peel finely chopped or shredded, and a pinch of salt. Work the butter and sugar to a cream, add the eggs, one at a time, mix in the soaked bread crumbs, and add a little grated nutmeg. Put the mixture into a well buttered mould, cover with a buttered paper, and steam for about two hours. If wine is used, it should be added last of all. Unmould the pudding on a hot dish, and serve with fruit syrup or custard sauce. This pudding is equally nice served cold.

Whole Meal Bread.

Allow 1½ pounds flour to 3½ pounds brown meal; one ounce salt, 1½ ounces yeast, and about one quart liquid—say one pint milk and one pint water; the introduction of about one teacupful of fresh buttermilk is an improvement. To ensure a crust which is neither hard nor tough, work about half an ounce butter and two or three ounces good dripping or lard into the flour; and to procure an attractive brown color add about two tablespoonsful of black treacle. The dough should be well worked, and chilliness, as well as extremes of heat, should be guarded against. When the dough has risen sufficiently shape portions into tins or cottage loaves and let another rising take place in a warm place before putting the loaves in the oven. The rising process in the kneading pot should not be unduly prolonged, as then an undesirable sourness ensues.

Scotch Buns.

Put one teaspoonful salt into 2lb flour, and rub into it ¾lb butter; add a little warm water and two tablespoonsful fresh yeast (or baking powder if yeast is not obtainable), and knead into a light paste. Put aside about one-third of this paste, and work into the rest 1½lb currants, 2lb stoned raisins, 4oz blanched almonds (chopped small), ½lb candied peel, and ½oz each ground cinnamon, white pepper, and ground ginger. When these are all worked in form into a cake the shape of a cheese. Roll out the paste which was set aside, and put it round the bun so as to form a sort of case. Prick some holes in the top, and run a skewer from the top to the bottom in two or three places. Flour some thick paper, wrap the bun in it, tying it well with thick tape to keep it in shape. Bake in a moderate oven for one hour and three-quarters. If the quantities are too large, they may be halved or even quartered.

Mending a Kid Glove.

Mending may be so perfectly done that the rent article is embellished rather than disfigured by the stitches that repair. Especially is this true of kid gloves, although there are very few who know how to mend a glove successfully and neatly.

A simple lengthwise break in the seam may be carefully overcast on the wrong side, a very fine needle being used. Such a needle prevents further tearing of the kid, and enables the needlewoman to take closer, shorter stitches than could otherwise be done. For such fine overcasting on the wrong side cotton thread in a color to match the glove exactly, and in a number to suit the needle perfectly, will be best chosen. Silk thread has a greater tendency to cut the kid than has the cotton.

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