

Domestic

By Maureen

Buttered Eggs.

Break five fresh eggs into a basin, add sufficient salt and pepper to taste, beat up with a fork so as to thoroughly mix the whites with the yolks, put two heaping tablespoonsful of butter into a saucepan, add the eggs and a tablespoonful of milk or cream, stir over the fire until the mixture begins to thicken and is hot through (it must not on any account be allowed to boil, or it will curdle). Have ready a slice of hot buttered toast; put this on a hot dish or plate. Pour the egg mixture on to this, sprinkle with chopped parsley, and serve at once.

Tomato Chutney.

Tomatoes, about 4lb, $\frac{3}{4}$ lb onions, one pint vinegar, one tablespoonful mustard seed, four ounces sugar, four tablespoonsful salt, one teaspoonful cloves, one teaspoonful allspice, two teaspoonsful peppercorn. Bake the tomatoes till the skins loosen, then peel them. Peel and finely chop the onions. Put these, with all the other ingredients, into an enamel pan. Boil slowly, lid off the pan, and stir often for about $2\frac{1}{2}$ hours. Then put into clean, dry bottles, and when cold, cork down tightly. The corks may be made airtight by sealing over with sealing wax, resin or candle wax.

Some Uses for Olive Oil.

Olive oil is excellent for hands that are very rough owing to heavy work or to exposure to cold winds. Pour the oil liberally on the hands and rub them together, as if washing them, for at least half an hour. After this is done it will be found that the hands are white and soft, and that the ingrained dirt, if any, has disappeared.

Olive oil rubbed into the feet will keep the skin soft and help to prevent the formation of corns and callouses.

In the case of very hard water, the addition of a drop or two of olive oil will make the soap lather better and keep the skin from getting rough.

A little oil rubbed into the eyebrows and on the eyelashes will often make them darker and more luxuriant.

Cake Making.

Cake making is not a gift, but the strict adherence to a few rules, which, once mastered, are very simple, though all of them are important. Correct measurements; good materials, rightly combined, and correct temperature in baking. Too many cooks overmeasure. A level teaspoon of baking-powder is a teaspoonful levelled off. So with a cup of flour measured after sifting. And few are the recipes for cake which need more than one level teaspoonful of baking powder to each level cupful of flour.

When preparing to make cake, get together all materials, utensils, and have a clear table. Then, first grease the pans with good margarine—for the crust takes on the taste of the grease that is used to grease the pans—flour them, being sure that every trace of dry flour is dusted out. Then sift the flour. Measure after sifting, then adding

baking powder, sift at least five times and set away in sifter from which it can be handled easier when you wish to add to mixture.

Then soften and cream your butter or margarine—if making a butter cake—and this is easier done by pouring hot water in mixing bowl, pouring out and adding butter while bowl is hot—then sift in the sugar a little at a time, and when well mixed add flour, egg yolks, and milk alternately; flavoring, and lastly the egg whites beaten stiffly—so that they will remain in bowl when turned upside down. Always remember that the egg whites must be drawn into the mixture with the least possible working, as beating them in breaks the air cells, which later explode with the heat and help to make the cake light.

Put in pans and bake. If a pound cake, the oven should be warm when the cake is put in, and the fire brought up slowly. An hour for even a small cake is not too long, while for fruit, treacle, or other cakes from one to four hours is right, according to size.

When done the cake will pull away from edge of pan slightly. For layer cake the oven should be quite hot. Pound cake, without fruit or nuts, should fall in heavy "blobs" from spoon tip; layer cake should run in continuous stream, though not so thin as pancake batter—while fruit cakes should be stiff enough to hold the fruit and almonds from falling to the bottom. Household flour makes a slightly larger, thicker cake than does self-raising flour. When using household flour subtract one teaspoonful flour from each cup recipe calls for. Most cooks have better luck when they use self-raising flour for cakes. If necessary when baking pound cakes, to prevent burning, put a pan of hot water in top of oven. With these simple rules in mind, any woman who can follow a recipe can make a good cake.

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