

Domestic

By Maureen

Gooseberry Charlotte.

One quart gooseberries, sugar to taste, 1 cup whipped cream, ½ oz gelatine. Oil a china mould. Prepare the gooseberries as for gooseberry fool. When cold stir in the cream and the gelatine dissolved in a little milk. Stir well till it begins to set, then pour into the mould. Use when quite set.

Gooseberry Fritters.

Two cupsful gooseberries, 3 egg yolks, 2 egg whites, 1 tablespoonful sugar, 2 table-spoonsful milk, 1 oz breadcrumbs, 2 oz flour. Fry the gooseberries in butter until tender. Then mash them to a pulp with a fork. Take the yolks of the 3 eggs and the whites of the 2, the sugar, milk, breadcrumbs, and mix together well with the flour. When these ingredients have been thoroughly mixed, add the gooseberry pulp to them. Boil for a few minutes to thicken, then drop pieces of required size into a frying pan containing boiling fat. Fry to a delicate brown, and dredge with sugar before serving.

Christmas Plum Puddings.

Two lbs suet, 2 lbs raisins, 1 lb currants, 1 lb sultanas, ½ lb almonds, 12 eggs, ½ pint milk, 2 lbs brown sugar, 1 lb breadcrumbs, 2 lbs flour, 1 pint ale, 1 lb mixed peel, 3 oranges, 2 lemons. Mix flour, breadcrumbs, sugar; add raisins stoned, currants, sultanas, peel cut fine, and chopped almonds. Add grated rind of oranges and lemons. Mix in gradually the juice of oranges and lemons, ale and milk. Let it stand some hours. Then mix in the eggs well beaten. Mix thoroughly and press into buttered basins, filling each full. Scald pudding cloths, dredge them over with flour, and spread over the top of each basin; leave a little room for swelling, and tie with string round the rim of the basins. Plunge into fast-boiling water, and boil for seven or eight hours, according to size. On the day they are to be used, boil again for 2 hours.

Lemon Lady-Fingers.

Excellent for serving with afternoon tea. They are made by spreading lemon curd between lady-fingers. For lemon curd, put ¼ cup butter and ¼ cup sugar in double saucepan. Add grated rind of 1 lemon, strained juice of 2 lemons, and 3 beaten eggs. Stir over fire until mixture thickens. This filling is equally good in pastry or layer cake, and will keep well.

Fruit and Nut Filled Cakes.

For the foundation use any good pastry recipe. Cut the paste in desired shape, and put together in twos, with a thick mixture of honey, figs and ground almonds. Press the edges tightly together, and bake the cakes quickly in hot oven.

Household Hints.

For mixing cake the pastry an old marble slab or a piece of plate-glass is better than a board.

To remove the smell of cooking, take a basin of boiling water and pour into it about five drops of oil of lavender.

To stop hiccups, give the patient a teaspoonful of granulated sugar and vinegar. If this does not afford instant relief, repeat the dose.

When cake-tins are worn thin, scatter a little sand over the oven shelf before putting the tin in, and the cake will not burn in the baking.

When making jellies grease the jelly moulds with butter, and when the jelly is to be turned out plunge the mould into hot water and remove at once.

To freshen a carpet sweep it with a broom previously dipped in salt and water. Shake the broom well before using it, for it is needed damp, not wet.

Common kitchen salt, thrown on a fire, will extinguish fire in the chimney. All the doors and windows in the room should be closed to prevent a draught.

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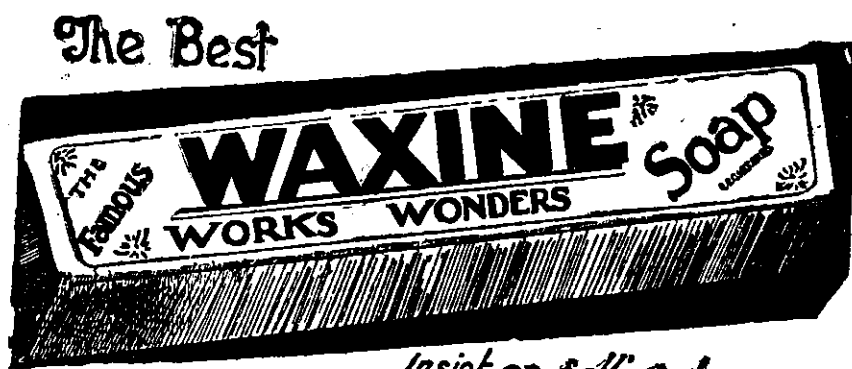
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