

Domestic

By Maureen.

Cherry Squares.

Very attractive and economical. Cut any leftover loaf cake into 1-inch cubes, and heat for short time in hot oven. When the cubes are crisp enough, dip them into icing or melted chocolate, and ornament each with a glacé cherry.

Chocolate Wafers.

Melt together a few peppermint creams and an equal amount of chocolate. After thinning the mixture sufficiently with water, pour over vanilla wafers or very thin biscuits. Made at a minute's notice.

Sponge Cake.

To 5 egg yolks well beaten add 1 cup sugar which has been sifted 4 or 5 times; 1 tablespoon lemon juice, 1 cup sugar which has been sifted 4 or more times, and to the last sifting has been added small pinch of salt, and rounded teaspoon baking powder. Lastly, add 4 egg whites, stiffly beaten. Bake in pan with hole in centre, or little round pans, in moderate oven.

Icing for Above Cake.

Beat the fifth egg white stiff, add as much sugar as it will take, then the desired flavoring, then another tablespoon water, and enough additional sugar to stiffen. For icing little cakes, divide icing into three parts, leave $\frac{1}{3}$ white, another color with chocolate, and the third with pink fruit coloring.

Coffee Cake.

Two cups flour, $\frac{1}{2}$ teaspoon salt, 2 tablespoons sugar, 4 teaspoons baking powder, $\frac{1}{2}$ cup milk (sweet), 3 tablespoons fat. Sift dry ingredients; cut in fat and add milk very slowly. Put in a well-greased pan and spread with the following: One teaspoon cinnamon, 1 tablespoon flour, $\frac{1}{2}$ cup sugar, enough melted lard to spread. Bake in a moderate oven.

Cinnamon Fancies.

Sift together 9 heaping tablespoons flour, 2 tablespoons baking powder, 1 cup sugar. Add 1 heaping tablespoon chopped butter, 1 egg mixed with 1 cup sweet milk. After spreading mixture with a little more butter, and sprinkling of cinnamon, bake and cut into narrow rectangles.

Cinnamon rounds, a good substitute for cake when the latter runs short, are round slices of bread and butter, sprinkled with cinnamon and sugar, then toasted.

Nut Ring Cakes.

Separate yolks and whites of 2 eggs. Drop yolks into small saucepan of boiling water, let barely simmer until solid throughout.

Drain and rub through a sieve. Cream $\frac{1}{2}$ cup butter with $1\frac{1}{2}$ cups light brown sugar. Add egg yolk, 1 whole egg, 1 teaspoon vanilla, and flour enough to roll, making the dough no stiffer than absolutely necessary. Roll out and cut in rings with cutter. Brush with beaten whites of eggs, sprinkle with mixture of granulated sugar, cinnamon, and coarsely chopped almonds. Lay on buttered tin. Bake in moderate oven. These are delicious, and will keep a long time.

Household Hints.

In washing delicately colored fabrics, or any colored things which are likely to fade it is wise to use cold water only and to dry them in the shade. When a thing is inclined to run, salt should be added to the last water. Everything should be dried wrong side out. Quick drying helps; and drying may be hastened by turning the garments about.

Never crush things when taking them from the line. If they are neatly folded, they will be much easier to iron and will look far nicer.

When washing window paint, or cupboard doors, etc., use a little whiting on a flannel instead of soap. It will remove all dirt marks without injuring the most delicate-colored paint.

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