

DOMESTIC

(By MAUREEN.)

Cauliflowers Scalloped with Cheese.

Boil the cauliflower as usual, then remove the core and break the sections into small pieces. Put into a baking dish in layers with white sauce and grated cheese. Place a mixture of cheese and fine breadcrumbs on the top, and put into the oven and bake until brown.

Quince Jelly.

Allow a cup of water for every large quince. Cut up fruit and boil in the water to a pulp. Strain through jelly bag. Boil the juice for half an hour, then add 3lb sugar to every pint juice, and boil for an hour or little longer, till good color.

Baked Quinces.

Wash, core, and pare the quinces, place in an earthen casserole. Fill the centres with sugar. Add three tablespoonfuls boiling water for each quince. Cover and bake until tender. Serve with sugar and cream.

Potato Puff Balls.

Take mashed potatoes which have been well seasoned, and beat one egg with them until well mixed; drop the potato puff mixture by the teaspoonful into a greased baking-pan, heaping up in the centre. Brush with egg yolk, and set in a hot oven a few moments until a golden brown.

Pickled Cauliflower.

Cauliflower, mace, vinegar, peppercorns. Method: Break the cauliflower into small sprigs, put them into a pan of strong salt and water, and leave them to soak all night; then boil for five to 10 minutes in salted water; drain them, and put aside to cool. Put them into pickle jars, and then boil some vinegar in a sauce-pan, with a few peppercorns and a piece of mace. Pour this over the cauliflower, and, when cold, cover with thick paper. The pickle will be ready in a few days.

Cornflour Cakes.

Two ounces cornflour, 2½oz butter, 1 egg, 4oz flour, 3oz sugar, 1 tablespoonful milk, vanilla, baking powder. Beat the butter and sugar to a cream, whisk the egg, a few drops of vanilla, and the milk together. Mix flour and cornflour, and add egg and flour alternately to the butter and sugar. When thoroughly mixed, put in one teaspoonful baking powder very lightly. Bake in patty tins which have been well greased.

Stuffed Tomatoes.

Four large, firm tomatoes, 1½oz rice, ½ teaspoonful chopped onion, ½oz fat, salt and pepper. Cook the rice in salted water till tender and drain it. Peel and chop the onion finely. Plunge the tomatoes into boiling water. Remove the skins. Cut a small piece from the centre of each and scoop out the inside carefully. Mix the rice, chopped onion, tomato pulp, and fat together and season well. Fill the tomatoes with this mixture. Place on a greased baking dish, cover with greased paper, and bake in a moderate oven for about 15 minutes. Serve on a vegetable dish and, if liked, sprinkle over with chopped parsley.

Household Hints.

Paraffin will soften shoes that have been hardened by water and render them as pliable as new.

A little carbonate of soda put in the water in which meat or fowls are boiled will make them tender.

Chair-bottoms that have sagged may be tightened by washing in hot water and then drying in the open air.

Do not pile cooked potatoes together, as they will sour quickly. Spread them out on a large dish.

Water boils when it bubbles, fat when it is still, but it is not ready for frying until a blue smoke rises from the surface. Be particular about this point.

All dishes having a combination of milk and eggs should be eaten as soon as possible after being cooked. Custards that are made in the morning should be eaten for dinner, or for luncheon.

In hanging out a jumper to dry, do not use a coat-hanger, but pass a walking-stick in at the cuff of one sleeve right through to the cuff of the other sleeve. The ugly pouches in the shoulders which remain after using a coat-hanger will thus be avoided.

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