

DOMESTIC

(By MAUREEN.)

Marrow Chutney.

Take one large marrow, peel, and take all the seeds from it, and cut it into thin long slices. Put into a flat dish, sprinkle it well with salt, leave it to stand for 12 hours, and then drain off every particle of water from it. Next take two quarts of best vinegar, 1oz of ground ginger, $\frac{1}{2}$ lb of lump sugar, 1oz of turmeric, a few chillies, a little cayenne pepper, and ten shallots. Boil these well together for 15 minutes. Then put the marrow in and boil for another 10 minutes.

Cornish Pasties.

First make some ordinary pastry, and roll out to required sizes, which should be round. The ingredients should be prepared first. They are potatoes, turnip, onion, and beef, which should be cut up into pieces (small). The pastry being rolled out, the potatoes should be put on first in small slices, then a layer of onion cut small, and turnip to taste (preferably grated); the beef should then be put on top of these, then pepper and salt to taste. This being done, there should be enough pastry round the edges to cover all by drawing up round the sides and pinched firmly together at the top. To ensure success, the ingredients are to be cooked before being put into the pastry. Bake in a moderate oven for one hour, or according to size.

Jelly Roll.

Two eggs beaten light, one cup sugar, grated rind one lemon, one-third cup hot water, one tablespoonful butter, one and a-half teaspoonfuls baking powder, quarter teaspoonful salt, jelly, castor sugar. Gradually beat the sugar into the eggs; add the grated rind, the butter melted in the hot water, and the flour sifted with the baking powder and salt. Beat all together thoroughly and turn into a shallow pan lined with paper, well buttered. Bake about 18 minutes, turn at once on a clean cloth, trim off crisp edges on the four sides, spread with jelly and roll over and over, keeping cloth between fingers and the cake. Roll the cake in the cloth and let stand some time. When ready to serve sift castor sugar over the top.

Pilgrim Pie.

This is an excellent luncheon dish, very easily made, and suitable for the using up of almost any kind of cold meat—chicken, veal, lamb, etc. To prepare the pie, first make a rich pastry as for biscuits, only using a little extra fat. Roll this out, and use it to line a deep mould or dish. Fill with oatmeal, and bake. The oatmeal is only used to keep the crust in shape, and must be carefully poured out

after the baking is completed. In the meantime, cook the meat well in a little gravy or sauce, adding seasoning according to the kind of meat which is being used. For instance, flavor beef with tomato, onion, chopped parsley, and Worcestershire sauce, any of these being used separately or in conjunction with one or more of the others. Season chicken with grated lemon-rind and a squeeze of lemon-juice. Season lamb with mint, and so on. Fill the prepared crust with the reheated meat, pile mashed potatoes on top, and sprinkle a few breadcrumbs over all. Garnish with parsley and cut lemon.

To Make Muffins and Crumpets.

One quart of flour and one teaspoonful of salt in a bowl or bread-pan. Make a hole in the middle, stir in half a cup of yeast, two cups of lukewarm water, one tablespoonful of melted butter. The mixture should be about half as stiff as bread dough. Beat for five minutes, and set aside to rise. If this is done at night, stir in more butter or sweet lard in the morning; beat hard again, fill well-greased muffin rings half-way to the top, and set them in a pan in a warm place. When the batter has risen to the top, put them in a warm oven and bake quickly. Crumpets may be made in the same way, only they call for two cups of tepid water and a large spoonful of white sugar. Mix them into a batter with a half-cup of yeast and a quart of flour, adding sweet milk to thin it sufficiently. Let them rise all night in a warm place, melt half-teacup of butter in the morning, add soda the size of a pea dissolved in a little boiling water, work this into the batter, and pour it into muffin rings, and set to rise a second time. Bake in a quick oven, and they will be found very nice for breakfast.

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