

DOMESTIC

(By MAUREEN.)

One-egg Cake.

One cupful sugar, two large tablespoonsful lard or butter, one egg, two-thirds cupful of milk, one-half teaspoonful salt, two level teaspoonsful baking powder, one teaspoonful vanilla, two cups flour. Cream sugar and add the beaten yolk of egg, then add milk. Mix flour, baking powder, and salt together and mix. Add well-beaten white of egg and the vanilla.

Meat Cakes.

Mince finely half a pound of cold meat, and season it with pepper, salt, and a few grains of nutmeg. With the seasoned meat mix a breakfastcupful of mashed potatoes, and with floured hands form into little cakes. Put two tablespoonsful of dripping into the frying pan, and when smoking hot fry the cakes on both sides; then drain, and serve hot on a paper doyley.

Marrow Pudding.

Into a bowl put $\frac{1}{2}$ cupful of bread crumbs, add two cupsful of hot milk, and allow to stand for 30 minutes. Add one cupful of marrow finely shredded, 3 tablespoonsful of sugar or honey, half a cupful of seeded raisins, 1 teaspoonful of powdered nutmeg, and 2 well-beaten eggs. Pour into a greased fireproof dish and bake in a moderate oven for 30 minutes. Sprinkle with chopped coconut before serving. The dish may be edged with pastry.

A Baked Rarebit.

Take some slices of stale bread buttered and place in a bake-dish. Arrange in layers with thin bits of cheese between, or grated cheese. Season to taste with salt and pepper or with mustard. Over the whole, pour eggs beaten in milk in the proportion of one egg and one cup of milk to three slices of bread, half-quartern loaf size. This is much easier to make than a Welsh rarebit and is equally appetising.

How to Cook Rice.

The whole secret lies in plenty of water and rapid cooking. For a cup of rice which has been rinsed in cold water six cups of boiling water should be provided, and this should be in a saucepan and at a galloping boil when the rice is turned into it. The boil should be maintained and the rice should not be stirred. Shake the saucepan occasionally and if the rice seems inclined to stick loosen it from the bottom with a fork, but, except for that, leave it untouched until at the end of 15 minutes you find that a grain of it is soft between the fingers. Take it from the

fire at once and drain off the water and either leave the rice in the saucepan at the back of the stove to dry off, as you would potatoes, or turn it into a colander; set this over a pot of hot water, throw a clean cloth over the rice, and let it stand and steam until you are ready to use it. Every grain should be whole and firm, yet tender, and the grains should not stick together. If you have never eaten it in this way you have much to learn about rice.

Household Hints.

One teaspoonful of ammonia to a cupful of water, applied with a rag, will clean silver and gold jewellery.

If you will slip a finger of an old glove over the end of a curtain rod, you will run no danger of tearing the curtain.

Mirrors may be rendered brilliant and spotless by rubbing them with tissue paper vigorously for a moment or two.

The addition of a teaspoonful of chopped suet to every pint of milk in a rice pudding not only makes it creamy but also improves the flavor.

A kettle should be kept free from soot, otherwise it will take a long time to boil, soot being a non-conductor of heat.

When cleaning brass with metal polish, a more brilliant polish will result if the polishing cloth is sprinkled with dry whitening.

Polish for leather: Take two parts of linseed oil and one of vinegar, apply a little on a rag, and then polish. This will clean the leather as well as soften and preserve it.

Olive oil rubbed over silver before it is put away will prevent it from tarnishing. When it is required for use again it should be washed in warm soapy water and dried thoroughly.

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