

Domestic

By Maureen

RHUBARB CHUTNEY.

Weigh 3lb of rhubarb, cut into inch pieces. Stew till tender, with 1½lb of brown sugar. Mix the pulp with 1lb raisins, stoned and chopped, 1lb of onions, chopped, 1½ pints of best vinegar, 1oz salt, 3oz mustard seed, 1oz grated ginger, 2oz cayenne pepper. Boil until tender, then bottle and tie down.

SWEET OATCAKES.

Put a breakfastcupful each of flour and oatmeal into a bowl and rub among them 1 large tablespoonful of lard. Add 1 tablespoonful of sugar and ½ tablespoonful of baking soda. Make into a soft paste with cold water. Divide in three. Knead each part, and roll out. Divide in four. Bake in an oven for 10 minutes on a floured shelf.

BRAISED RICE.

Take 6oz rice, 1½ pints of stock, any kind, 1oz fat, 1 onion, 1 teaspoonful mixed herbs or chopped parsley. Peel and chop onion finely. Melt fat in saucepan. Fry onion in the fat until a pale golden brown. Drain rice. Fry it for a few minutes with the onion. Then add stock and salt. Simmer on top of stove or in the oven for one hour. Dish up and serve hot.

SNOWDON PUDDING.

This pudding may be made with any kind of jam, or marmalade if preferred. Mix together 4oz each of suet, bread crumbs, and brown sugar, 2 tablespoonsful of ground rice, 2 tablespoonsful of preserve, 1 egg, and ½ saltspoonful of bicarbonate of soda. Place all in a greased mould, and boil for 2½ hours, or longer if time permits. Serve with sweet sauce, flavored with the same preserve as the pudding.

MOTOR BISCUITS.

Half pound of butter, half pound sugar, 10oz flour, 1 egg. Sift flour, beat egg, cream butter and sugar; add beaten egg and a little essence of lemon or vanilla; then add flour, and mix to a stiff paste. Knead slightly, roll out very thin, stamp out in rounds, and bake in a hot oven 7 to 10 minutes. Put half an almond on top of each biscuit before putting in the oven.

MAKE YOUR OWN CANDIED PEEL.

Cut up any quantity of orange or lemon peel you may have. Cover with cold water, and boil until soft. Pour water off, and boil again. This takes the bitter taste away. Boil 2 cupsful of sugar in 1 of water until it threads when dropped off the spoon. Cook peel in syrup for 10

minutes. Drain, and coat the peel with granulated sugar. It is now ready for use, and will keep any length of time in a dry place. The cost is very small when you can get a few cheap oranges and lemons.

GOOSEBERRY JELLY.

Wash some green gooseberries very clean; then to each pound of fruit pour ¾ of a pint of cold water, and simmer then until they are well broken. Turn the whole into a jelly-bag or cloth, and let the juice drain through. Weigh the juice, and boil it rapidly for 15 minutes. Draw from the fire, and stir into it until entirely dissolved, an equal weight of good sugar sifted fine. Then boil for 15 minutes longer, or until it jellies strongly on the spoon. It must be perfectly cleared from scum. Then pour into small jars, and cover with brandy papers in the usual way. When finished it should be quite transparent.

TO PRESERVE GREEN GOOSEBERRIES.

To 1lb of gooseberries allow 1½lb of refined sugar and 1½ pints of water. Pick the gooseberries, set them over a fire to scald, taking care they do not boil. When tender, take out and put into cold water. Clarify 1½lb of sugar in 1½ pints of water; when the syrup is cold, put the gooseberries singly into your preserving pan, add the syrup, set them over a gentle fire. Boil slowly, so that they do not break. When well soaked with the sugar, remove the pan, cover with white paper, let them stand all night. Next day take out fruit, boil syrup until it begins to be "ropy." Skim well, add the gooseberries, set over a slow fire to simmer till syrup is thick. Then take out, set them to cool, put them with the syrup into air-tight jars. Keep them in a dry place.

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