

Domestic

By Maureen

CUP PUDDING.

Three teacups of flour, one teacup of minced suet, one teacup of syrup, two teacups of milk, and one teacup of baking powder. Mix the soda and flour, rub the suet well into them; add syrup and milk. Pour into a greased mould and steam for four hours. A little allspice and a few currants may be added if desired.

RHUBARB TRIFLE.

Stew some fresh young rhubarb until very tender and mash it up. Cut some long thin strips of white bread and arrange these about an inch apart and three or four inches above the top, in a deep glass dish, then put in the rhubarb, then pour on a good thick boiled custard and on top of that pile stiffly whipped cream. Decorate with crystallised cherries or strips of angelica, if obtainable.

ORANGE JAM.

Cut oranges in as thin slices as possible, picking out all the pips; put the cut-up orange in a basin and add one pint of water for each orange; put pips in another dish and cover with some of the water. Let these both stand all night, then strain the water off the pips and add it to the oranges; boil till the skins are quite soft, let stand another night, then add weight for weight of sugar and boil briskly till it will jelly.

SANDWICHES TO SERVE WITH SALAD.

Put a piece of butter on a plate, sprinkle with salt, pepper, and sufficiently finely chopped parsley to well color it green, work all together with the flat of a knife, adding a seasoning of nutmeg and as much lemon juice as the butter will take. When mixed, spread this on thin slices of bread, place another slice on top, press together, cut off the edges and cut into neat squares. This is also extremely good on brown bread.

CHRISTMAS CAKE.

Ingredients: One pound of flour, quarter of a pound of butter (or margarine), half a pound of sugar, half a pound of currants, quarter of a pound of sultanas, four ounces of candied peel, half a pint of milk, two eggs, and one teaspoonful of bicarbonate of soda. Method: Put the flour into a basin with the sugar, currants, and sliced candied peel. Beat the butter to a cream. Mix all, including the eggs, with the milk, stir the bicarbonate of soda into two tablespoonsful of milk, add it to the dough, and beat the whole well until it is well mixed. Put into a well-buttered tin, and bake in a slow oven for two hours.

TURPENTINE AND ITS USES.

The frequent use of turpentine in a house would keep away many troublesome pests, and also render the place more generally healthy (says an exchange). There is nothing that black beetles, ants, flies, and even mice dislike so much as the odor of turpentine. When any shelves or cupboards have been cleaned, apply a little turpentine, especially to the corners, and no form of insect life will exist there. In boxes or wardrobes where woollen clothes are stored, sprinkle a little turpentine occasionally, and the destructive moth will give that place a wide berth. Turpentine has strongly antiseptic properties, and its frequent use helps in keeping disease away from the home. The odor of turpentine is not unpleasant to most people, and, in any case, it is a nice clean smell.

TO REMOVE STAINS.

For fruit stains, pour boiling water through, and for old fruit stains, ink and leather stains and iron mould, use diluted oxalic acid. Wet the stain with this, rinse, wet again with a little ammonia, and rinse well. Salt and lemon juice will remove mildew, and fresh milk will take out a fresh ink stain. If a stain of iron-rust is covered with lemon, salt, and starch, and then put in the sun, it will come out. Cool rain water and soda will remove machine grease, turpentine will take out wheel grease. Kerosene is excellent for blood stains, and equal parts of kerosene and turpentine will remove tar. If tar stain is fresh, rub common dripping well into it, and then dip into hot water and soda. Rust stain can be removed by taking one teaspoonful of tartaric acid and one of salt, wet with a tablespoonful of water, and saturate the stains. Hang out to dry all night.

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