

## Domestic

By Maureen

### Chocolate Glaze.

Melt over hot water two squares of shaved chocolate; stir into it one-half cup of sugar, turn into a small saucepan and add one-fourth a cup of hot water, then cook to the soft-ball stage. Spread while hot over the cakes by pouring the glaze on top and using a hot knife to spread it as it runs over the sides.

### Stewed Prunes.

Wash the fruit well with warm water, then put into a bowl, cover with cold water, and leave them to soak overnight. Put them in a pan and bring them very slowly to boiling point. Add a pinch of salt and leave them to cook, well covered up. Drain off the juice, sweeten it to taste, and add lemon peel or a bit of cinnamon if liked. Boil for 10 minutes, pour it over the prunes, and serve.

### Prunes and Sago.

Ingredients: 4oz of sago, 1 dessertspoonful of lemon juice, 3oz of sugar, 1 breakfastcupful of steamed prunes. Soak the sago, then boil in a pint and a half of water until it is clear. Stir in the sugar, lemon juice, and the prunes, which have been stoned and pounded to a puree. Cook them all together for two or three minutes, then set aside to cool. Pour into a glass dish and serve with custard. Orange juice or powdered cinnamon may be substituted for the lemon juice.

### Jam Roll.

Beat 2 eggs and one-half cupful of sugar together until very light. Stir in one-half cupful of sifted pastry flour and 1 teaspoonful of baking powder. Beat until smooth, then pour into a well-greased shallow pan and bake in a moderate oven for about 15 minutes. Turn out on a slightly dampened cloth sprinkled thickly with confectioners' sugar. Spread the cake quickly with any kind of jam and roll up. Wrap the cloth tightly around the cake and let it stand until cold.

### Cold Meat Shape.

Trim  $\frac{1}{2}$  lb of cooked meat and chop or mince it very fine. Melt 2 tablespoonsful of butter in a saucepan, put in 1 tablespoonful of chopped onion and cook it for a few minutes without allowing it to brown. Then add the meat, 5 tablespoonsful of bread crumbs, 1 teaspoonful of salt,  $\frac{1}{2}$  teaspoonful of pepper, 1 beaten egg, and 2 tablespoonsful of gravy. Take a plain mould or bowl, just large enough

to hold the mixture, grease it well and coat it with bread crumbs, then fill up with the meat mixture and cover the top with a greased paper. Cook in a moderate oven until firm to the touch. Then turn out carefully on to a hot dish, garnish with parsley, and serve with gravy, or hot tomato sauce. This shape may be steamed instead of baked. Time to bake: one hour. 1 cupful of cooked and sieved potatoes may be used instead of the bread crumbs.

### Household Hints.

Ammonia in warm water will revive faded colors, and it will remove grease spots on rugs and carpets like magic.

There is only one correct way of making tea—that is after scalding out and having the teapot hot, pouring bubbling, boiling water on the dry leaves, and pouring off the tea from the leaves in two or three minutes.

Even when of long duration, tea and coffee stains can be eradicated by the application of glycerine. Take some of the best quality glycerine, and with it rub the affected parts, afterwards washing them over carefully in the ordinary way.

To wash an eiderdown quilt, dissolve a bar of washing soap in 4 quarts of boiling water. When cool, immerse the quilt, and dab it until clean. Rinse well. Fold and put through a wringer; then hang on a line to dry. This should be done on a dry day.

To whiten handkerchiefs, fine blouses, and delicate lingerie, wash and dry in the usual manner, then to 1 pint of cold water, add 2 tablespoonsful of granulated sugar, stirring until thoroughly dissolved. Let handkerchiefs, etc., soak in this water one-half hour. Dry in the open air.

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