

The Housekeeper.

The Thanksgiving Turkey.

The Woman's Home Companion offers the following suggestions on the turkey question:

"There is a very general impression that hen turkeys are better than gobblers, but such is not the case when the birds are under a year old; until that age is past the cock, or gobbler, is more highly and finely flavored than the hen. A small turkey is never satisfactory; only at twelve pounds (city dressed) do they begin to be fine. In small towns, where they are properly dressed—drawn, with head and feet removed—ten pounds would mean the same.

"Be sure your bird is young. Avoid those that are yellow, fat, with rough legs and hard spurs. One heavy for its size, of a blue cast, smooth legs, soft, only budding spurs, flexible and to breast-bone, and skin easily pierced between the finger nails, is the bird you want. Whatever dressing you use (oyster or chestnut is best) do not have it too moist, and do not fill the turkey more than two-thirds full, otherwise you will have a soggy, solid, indigestible mass as a result. The baking and roasting must be a long and slow operation after the first browning, and if the patent-covered baking-pan is not used, an ordinary dripping pan must be used as a cover. The basting must be frequent—every fifteen minutes—and thorough if you would have the meat juicy.

"Four hours is about the proper time for a fourteen-pound turkey, in a moderate oven. When served, your turkey is right if of a dark, rich brown all over, without a suggestion of scorch, juicy in appearance, and though whole, ready to fall apart at a light touch of the carver. Before placing in the oven rub all over with good butter and dredge heavily with flour seasoned with pepper and salt. The basting should be melted butter and hot water or stock."

Savory Dishes Made With Eggs.

Fricassee Eggs.—Simmer about a pint of milk very gently for twenty minutes with a slice of carrot, onion and turnip, a bit of celery, a blade of mace, a bouquet garni, three cloves and salt. Strain the flavored milk; mix two tablespoons of fine flour with a little cold milk; return the flavored milk to the saucepan, bring to the boil, stir and cook well; work in an ounce and a half of fresh butter broke into little bits. Have ready six eggs that have been boiled for five minutes, shell them quickly and put them gently in the sauce. Arrange a border of well-cooked rice on a hot dish and put the eggs in the middle with the sauce.

Buttered Eggs With Cheese.—Beat four eggs to a froth. Grate a quarter of a pound of Gloucester or cheddar cheese; melt three ounces of butter in a saucepan, stir in the beaten eggs, the grated cheese, half a teaspoonful of made mustard, salt and a little cayenne. Cook over the fire, stirring carefully and taking care not to let it stick to the bottom. When the eggs set spread the mixture on hot buttered toast and serve at once.

Egg and Shrimps.—Boil half a pint of milk with an ounce of butter; mix an ounce of corn flour very smoothly with a little cold milk, and stir it into the boiling milk. Season with pepper and salt and cook well. Have ready two hard-boiled eggs, shelled and cut into dice, and a gill of pickled shrimps; stir the eggs and shrimps into the sauce. Pour the mixture into scallop shells, sprinkle bread crumbs on top, and brown in the oven or with a salamander.

Oeufs a la Creme.—Well butter a pie dish and sprinkle a layer of bread crumbs at the bottom; spread a layer of very thick cream on the crumbs, and on this break as many eggs as the dish will hold, being careful not to break the yolks; season with pepper and salt and spread more cream over the eggs. Sprinkle grated gruyere on the top. Put the dish in the oven long enough to set the eggs. Brown the top with a salamander.—St. James Gazette.

Notes and Recipes.

Prints, if rinsed in salt and water, look brighter.

Wash black stockings in weak suds to which is added a tablespoonful of ox

gall. Rinse until no color runs. Iron on the wrong side.

Silk handkerchiefs and ribbons should be washed in salt and water and ironed wet to look well.

Yellow spots on the linen or cotton produced by the iron may be removed by setting them in the broiling sun.

Velvets should be held over the steam of boiling water and kept well stretched until the moisture has evaporated.

When ammonia is used to remove stains on colored fabrics, if the color is dulled, a little weak oxalic acid will restore it.

An excellent starch for dark clothes, blue calicoes, etc., is made by using cold coffee left from breakfast, instead of pure water. Make the starch as usual.

Colored muslins should be washed in a lather of cold water. If the muslin be green add a little vinegar to the water, if lilac a little ammonia, if black a little salt.

A heaped-up tablespoonful of chloride of lime mixed with one quart of water will remove mildew. Rinse the cloth in clear water as soon as all the spots have disappeared.

To cleanse a white face veil, dip it up and down in lukewarm water to which a little ammonia has been added. Then rinse in clear tepid water and spread it upon a mirror or window pane. Patience and care must be exercised if the edges are scalloped so that each point will keep its original form. The best method is to hold the scalloped edge of the veil in the hands during the washing; then the scallops will not get so badly out of shape.

As delicate looking as are feathers of a light shade, they can be freshened and cleaned if only one knows how. The best way is to dip them in warm water in which white soap and a small piece of pearl ash have been dissolved. Repeat the process several times, squeezing the feathers gently, and using a weaker solution of soap, and then rinse them in cold water and beat them across the hand to expel the water. When nearly dry curl each fiber separately with a blunt knife.

English Plum Pudding.—For English plum pudding clean, wash and dry one pound of currants; stone one pound of raisins. Mix the currants, raisins, one pound of suet, chopped fine, three-quarters of a pound of stale bread crumbs, a quarter of a pound of brown sugar, the grated rind of one lemon, half a pound of minced, candied orange peel, a quarter of a pound of flour, half of a grated nutmeg. Beat five eggs, add to them half a pint of orange juice, then pour over the dry ingredients and mix thoroughly. Pack into greased small kettles or molds. This will make six pounds. Boil for ten hours. Serve with hard sauce.

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