



MORE TIPS FOR COOKS

If uncovered butter has absorbed other food flavours in the refrigerator cut it into small pieces, cover with fresh milk, and leave it for an hour. Strain off the milk. The butter will be sweet again.

To clarify and remove sediment from the fat derived from gravy, let the fat cool, pour it into a container of hot water, and place in the refrigerator. When the fat which collects on top of the water hardens, make a hole in it and pour out the water. With it will go the sediment.

It's economical, if not entirely correct, to slice a leg of ham at an angle towards the bone, starting at the knuckle. This means the fat and lean are cut simultaneously.

If your menfolk steal the kitchen matches, cut away about a third of the box top. The matches are still satisfactory for household use but men won't carry a box likely to spill.

To restore wilted green vegetables, wrap them in a damp paper and place in refrigerator.

When making fried rice, boil the rice several hours before. After pouring cold water through it till grains are well separated, spread it on a plate to dry, and put it in the refrigerator.

When you want breadcrumbs for frying and have none in hand, put stale slices of bread through the meat-mincer and mix the crumbs with equal parts of flour. In doing this, you'll save work if, instead of catching them in a bowl, you tie a paper bag securely over the end of the mincer.

Lemon-squeezers should be rinsed immediately after use to remove pith and seeds. If it's allowed to dry on the squeezer it become very hard to clean.

When jellies refuse to leave the mould, dip the mould for a second or so in hot water, turn upside down, and then give a sharp shake. If you want to hasten setting, melt the jelly or gelatine in the smallest possible amount of hot water, and then make up the quantity with cold water.

To prevent curdling of baked-milk puddings containing eggs and milk, stand the pie-dish in a dish of warm water while cooking.

Parsley will keep fresh if you put it in a screw-top jar in the refrigerator.

Freshen raisins and other dried fruits which have become stale and hard by putting them in a strainer and placing it, covered, over a pot of boiling water for about 15 minutes.

Bread can be freshened by damping it all over and placing in a warm oven for about 10 minutes.

Emergency way of crisping up lettuce leaves—soak in water with a piece of coal.

Substitutes

For cream in cooking use an equal quantity of undiluted evaporated milk.

For thickening soup use rolled oats instead of barley.

For meat stock use 1 teaspoon gravy browning powder and $\frac{1}{2}$ teaspoon bicarbonate of soda.

For cake-making, honey may be used instead of half the sugar. If this is done, reduce the liquid by one-quarter and cook the cake at slightly lower temperature.



Meet Owen Morgan, of Woodenbong