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DUSTOL is a preparation for using on dusters for furniture, etc.

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LARISSA LEMON CREAM.—This Cream is a protection for the skin under all conditions of exposure to wind or sun; it is also a valuable hand emollient, and is specially recommended for softening the beard and ensuring an easy shave; used after shaving it is very soothing to tender skins.

Ask your Storekeeper for these preparations. Or write direct to

Children's Column.

MATER'S LETTER BOX.

Mater invites children to send in stories for this column, or correspondence which will be replied to through these columns. All matter to be clearly written in ink, and one side of the paper only. Name, age, and address, must be always given, and correspondence directed to "Mater," care of Editor, "The Digger," Box 310, Invercargill.

A SCHOOL GIRL.

Alison Mallory, a pretty, dark-haired girl, was on her way to Miss Kensington's Academy when she met her friend, Phyllis Neville, who also went to the same school. "Hello! Phyllis, are you coming along to school?" "Yes," answered Phyllis, "but I say, Alison do you think you will pass the exams. to-morrow? I am certain I shan't, for I'm no good at anything like that."

"Well, I don't know whether I shall pass or not, but I have worked as hard as I could with my lessons all this term, for you know if I don't pass this exam, I shall not be able to go to college, so you see what a lot depends on my passing, don't you, Phyllis?" said Alison.

When the two girls hurried into school they found they were ten minutes early, so they went into the gymnasium where most of the girls were standing about in groups. As they went past a group of girls they heard one of them say:

"Of course, you'll win all the honours again, Vera, for none of us are half as clever as you."

"Oh! I don't know, you may win it yourself yet, Alice," said Vera Warren, who was the cleverest girl in the form.

"Do you think I can do better than Vera, Phyllis?" said Alison, "for she is the only one I am afraid of, she is so clever, and can afford to go to college whenever she wishes. Oh, dear! I wish I had been born clever."

Alison was very keen on passing the exams, for her father was dead, and her mother's scanty income (which her father had left her) just kept them comfortably, so Alison's uncle had promised her father he would give her a good education. Now Alison was not very brilliant, but she was a steady plodder, and so much depended on the exam. she had worked hard to try and pass. She sometimes wished that Vera would have a slight accident so that she could not come to school, but she was still all right, so Alison felt very dejected at the thought of failure.

That night after school all the girls got their skates and trooped down to the lake, for there had been a keen frost and the lake was all frozen. Alison and Phyllis went, but Alison did not feel like skating for she was thinking she would fail in the exams. So Phyllis put her skates on and went skating over the ice, and Alison, who was getting cold, thought she would walk around to the other side of the lake and then skate across. As it happened, just as Alison had got round and fastened her skates on, Vera Warren thought she, too, would skate across the ice, but just as she reached the middle of the pond, the ice gave an ominous crack and began to break. Quick as lightning Alison skinned over the hard ice and seized hold of Vera's coat, just as she was going under and held on with might and main. But her strength was hardly equal to the task, and just as she thought she could hold out no longer strong hands took hold of Vera and pulled her out. Then Alison for the first time in her life fainted from the strain put upon her. She knew no more until she woke and found herself in a strange room. Lying in a bed quite close by was Vera Warren fast asleep. Alison had been taken to Vera's home, for it was quite near the lake, and her mother was informed of her whereabouts. Suddenly Vera opened her eyes, and seeing Alison, remembered the happenings of the night before, and sprang up in bed.

"Oh, Alison," she said, "I don't know how to thank you for saving my life, I can never repay you."

"It's quite alright," replied Alison modestly, "anyone would have done the same, but you see I happened to be nearest."

The two girls dressed, had a good warm breakfast, and the accident had done them both so little harm that they were able to go to school.

As they entered the classroom all the girls gave a hearty cheer, and Alison blushing made her way to her seat. She worked very hard that day, but she would not know whether she had passed until Friday, which was the day on which the prizes were given, and the names of those who had passed the examination would be read out. On Friday afternoon Alison went to the "Prize Giving" in a fever of impatience and she could hardly wait until the concert and speeches were over to know whether she had passed or not.

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sence. Sift the flour, having previously mixed the powder through it. Roll about a teaspoonful of the mixture in the hands. Place on paper and put half an almond on top of each. Requires medium oven. Will cook in about a quarter of an hour.

ALMOND FINGERS.

Ingredients.—Quarter of a pound of butter, two tablespoonfuls of sugar, two tablespoonfuls of milk, yolk of an egg, a teaspoonful of essence of almonds, a teaspoonful of baking powder, pinch of salt; one and a half cupfuls of flour.

Method.—Mix in the same way as almond macaroons. Beat the white of the egg and thicken with icing sugar. Mix some chopped almonds through it and after shaping the mixture into fingers spread the icing on the top. Cook in a slow oven for fifteen minutes.

ALMOND FINGERS (No. 2).

Ingredients.—Half a pound of butter, quarter of a pound of sugar, a pound of flour, two teaspoonfuls of baking powder, half a teaspoonful of cold water, two eggs.

Method.—Beat the butter and sugar to a cream, add the yolks of the eggs, then the flour and powder. Mix with the water. Roll out thin and cover with icing made of the two whites and half a pound of castor sugar. Scatter some chopped almonds over the icing.

AN ECONOMICAL BISCUIT.

The following is an economical and very nice biscuit:—

Ingredients.—Two pints of flour, an ounce of butter, three heaped teaspoonfuls of baking powder, a teaspoonful of salt, sweet milk or water.

Method.—Mix the powder through the flour. Rub in the butter. Make a soft dough with sweet milk or water. Work as little as possible. Rub bits of the

VEGETABLE PLUM PUDDING.

Ingredients.—Quarter-pound potatoes, ½lb carrots, ½lb suet, ½lb flour, ½lb currants, ½lb raisins, ½lb sugar, the juice and rind of a lemon, spices to taste.

Method.—Boil the potatoes and carrots, and mash them. Chop the suet finely, grate the rind of the lemon; mix all together. Add sufficient cold water to just bind the ingredients together. Tie up in a cloth and boil for six hours.

The following makes a good sauce for the pudding.

Ingredients.—A pint of milk, a dessert-spoonful of butter, a tablespoonful of sugar, a teaspoonful of mixed spice, the same of grated nutmeg, a tablespoonful of brown sugar, a level tablespoonful of cornflour.

Method.—Put the milk on to heat. Add the butter and sugar. Mix the spices with the flour, adding just a pinch of salt. Work into a paste with the brown sugar. Bring the milk to the boil, then add the paste. Drop in a little essence of lemon or a squeeze of lemon.

PLAIN FRUIT CAKE.

Ingredients.—Two eggs, a cupful of brown sugar, half-cupful of butter, half-cupful of golden syrup, 3 cupfuls of flour, a cupful of raisins, about a small cupful of milk, a cupful of currants, 2 teaspoonfuls of baking powder, or a small teaspoonful of soda, and ½ teaspoonful cream of tartar.

Method.—Beat the butter and sugar to a cream; add the eggs one at a time, beating well. Warm the syrup and add. Mix the rising through the flour and work in alternately with the milk. Put fruit in last. Bake for 1½ hours in a good oven.

LEMON BEER.

Ingredients.—Two lemons, 2lb sugar, 2 tablespoonfuls cream of tartar, 4 gallons boiling water, 2 tablespoonfuls of compressed yeast, white of an egg.

Method.—Wash the lemons, then cut them up. Add the sugar and cream of tartar, then pour the boiling water over. Stand till cold; strain; add the white of the egg and the yeast. When finished working, bottle, cork, and tie down securely.

BISCUITS.

It pays to make your own biscuits nowadays. The following recipes are all tried ones:—

ALMOND MACAROONS.

Ingredients.—A pound of flour, half a pound of butter; half a pound of sugar, an egg, a teaspoonful of baking powder, a teaspoonful of essence of almonds.

Method.—Beat the butter and sugar to a cream; add the egg, then the es-

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mixture into shape in the palms of hands. Bake in a rather quick oven.

RICE BISCUITS.

Ingredients.—Two eggs, quarter of a pound of butter, half a pound of ground rice, half a pound of flour, three-quarter of a cupful of sugar, little essence, a level spoonful of baking powder.

Method.—Beat the butter and sugar to a cream. Whip up the eggs and mix the ground rice, flour and essence with the cream. Drop in the mixture cut into shape. Bake ten to fifteen minutes in a moderate oven.