

Domestic

BY MAUREEN.

Baking Powder (by Request).

Take $\frac{1}{2}$ lb soda, $\frac{1}{2}$ lb cream of tartar, 2oz tartaric acid, and one large cup of flour. Place on a board, and roll out all lumps carefully; sift well, and store in close fitting bottles or jars. One heaped teaspoonful will be sufficient for each pound of flour.

Oatmeal Gingerbread.

Brush a pudding tin over with warm butter, line it with a buttered paper, and dust this with flour and castor sugar equally mixed. In a stew-pan put 10oz of honey and 4oz of butter. While they are melting, in a mixing-basin put $\frac{1}{2}$ lb of coarse oatmeal, $\frac{1}{2}$ lb of flour, and 2oz of sugar, a small nutmeg, grated, and $\frac{1}{2}$ oz of ground ginger, adding a little more if it is not very strong. Mix all together with a teaspoonful of baking-powder put into the mixture. Then stir in the honey and butter, and pour the mixture into the prepared tin, and bake in a moderate oven.

A Cheap and Tasty Dinner Dish.

Take a pound and a-half of pork cuttings, cut up into small pieces, and lay them at the bottom of a baking dish. Peel and slice six potatoes and three large onions; sprinkle them with salt and powdered sage. Place the vegetables on the meat and cover all closely. Put into the oven to bake for an hour and a-half.

Chou Chou Preserve.

Chou-Chou is a kind of pickle made in China from native fruits. An English equivalent is called tomato Chou-Chou, and is made as follows:—Ingredients: Six large tomatoes, one Spanish onion, one green capsicum, two tablespoonfuls of brown sugar, one tablespoonful of salt and half a pint of vinegar. Method: Peel and chop

the onion coarsely. Peel the tomatoes and slice them finely. Place the onion and tomatoes in a stew-jar, add the capsicum, finely chopped, the sugar, salt, and vinegar, and cook in a slow oven until the onion is quite tender. When cold, turn into small jars and wide-necked bottles, cover closely, and store in a cool, dry place.

Compote of Apples.

Six ripe apples, one lemon, half-pound loaf sugar, one and a-half pints water. Select the apples of a moderate size, and cut in halves, remove the cores and rub each piece over with a little lemon. Put the water and sugar together into a lined saucepan and let them boil until they form a thickish syrup; then put in the apples with the rind of the lemon, cut thin, and the juice of the same. Let the apples simmer until tender, then take out carefully and drain on a sieve. Reduce the syrup by boiling it quickly for a few minutes. When both are cold arrange apples neatly in a glass dish, pour over the syrup, and garnish with strips of candied citron.

Lemon and Raisin Pie.

One cup seeded raisins, one lemon sliced thin; remove seeds, and then put raisins and lemon in a saucepan, add one cup of sugar, one cup of water. Cook all together until lemon and raisins seem tender, then thicken with one tablespoonful of flour wet smooth in a very little water. When cold use between two crusts best made day before. Always dredge a little flour over the bottom crust before filling, for most pies.

Household Hints.

The tea which is taken from the middle part of a chest has always the choicest flavor, as keeping it in the chest increases the flavor, by excluding air. It is, therefore, advisable to buy tea in large quantity, when possible.

Maureen

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