

Domestic

By MAUREEN.

Apple Charlotte.

Butter a good-sized piedish, place a layer of bread and butter at the bottom, then a layer of apples, pared, cored, and cut into thin slices. Scatter over these a little minced lemon peel, and sweeten with moist sugar. Repeat until the dish is filled up. Cover the top with apple peel to prevent it burning. Bake in a brisk oven for nearly an hour, turn out on to a hot dish, and sprinkle with castor sugar.

Apple Marmalade.

This is useful for filling tartlets and open tarts. Peel, core, and quarter two pounds of apples, put them in a jar with two ounces of butter, four ounces of sugar, grated rind of a lemon and a large pinch of powdered cinnamon. Tie down and leave in the oven all night. Beat well with a fork, and use as required. This will keep some little time.

Chicken Cream.

Take one tablespoonful of minced chicken. Flavor with a mere pinch of parsley and a squeeze of lemon. Season with pepper and salt. Moisten with one spoonful of sweet cream. Put into a small cup. Cover, and steam until hot through. Turn out on to a hot plate and decorate with parsley. Serve with nice crisp toast and little pats of butter.

Scotch Steak.

Cut one pound of stewing steak into neat little squares. Melt in the stewpan one tablespoonful of good beef dripping or chopped suet, and in that fry one sliced onion until it is brown. Then put in the meat, and let that fry a good eight minutes in the bubbling fat (this keeps in all the meat juices); after this add three-fourths of a pint of water, and draw the pan

to the side of the fire to let the meat simmer gently for two hours. At the end of that time thicken the gravy with one dessertspoonful of flour mixed with water, and you have a most delicious dish.

Dessert Biscuits.

Mix $\frac{3}{4}$ lb of butter with $\frac{1}{2}$ lb of sugar, add 3 eggs, and beat well. Now stir in 1 lb of flour, and knead all together till quite stiff. Shape into biscuits, and bake in a moderate oven for five minutes, then open the oven door, and let the biscuits remain for another five minutes. Here is another biscuit recipe— $\frac{1}{2}$ lb butter, $\frac{1}{4}$ lb sugar, 7oz flour, one teaspoonful cinnamon or ground ginger, and one egg. Beat the butter and sugar to a cream, add the flour and cinnamon, and, lastly, the beaten egg. Make into a paste, turn out on to a floured board, roll out thin, cut into shapes, and bake a pale brown in a nice quick oven.

Cheese Toast.

Put some slices of cheese in a saucepan, add a little milk, a small piece of butter, pepper and salt to taste. Stir till quite smooth and very hot, and then serve on a square of hot buttered toast.

Household Hints.

When making baked custard if the milk is warmed before adding the eggs no water will settle in the bottom of the baking-dish.

If when making pastry a little lemon-juice is added to the water it will make the pastry lighter and take away all taste of fat or lard.

To use up cold pork, cut it into neat slices, sprinkle it with pepper and salt, fry on both sides, and serve with apple sauce.

When putting anything very hot into glass vessels stand them upon a wet cloth and the glass will not crack.

Potato peelings and cold water are excellent for cleaning decanters.

Maureen

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