

Domestic

By MAUREEN.

Coffee Junket.

Required: Three tablespoonfuls of castor sugar, half a breakfastcupful of strong, clear coffee, one pint of milk, half a teaspoonful of vanilla, one tablespoonful of rennet. Dissolve the sugar in the hot coffee, add the milk and flavoring. The mixture should be lukewarm. Put the rennet into the other ingredients, and pour all into a glass dish. Whipped cream may be served with it when set.

Chocolate Sponge.

Cut three ounces of chocolate in small pieces, put it in a saucepan with two tablespoonfuls of water, and let it melt; add a few drops of vanilla; let it get nearly cool, beat the whites of three eggs to a very stiff froth, and stir slightly into the chocolate. Heap the mixture into a dish, cut half a tin of pineapple into small squares, and arrange round the sponge.

Caledonian Cream.

Required: The whites of two eggs (beaten stiff), two tablespoonfuls of sifted sugar, two tablespoonfuls of raspberry jam, two tablespoonfuls of red currant jelly. To be beaten together with a silver spoon till so stiff that the spoon will stand upright in it. Put it in a glass dish and ornament with ratafias, if liked.

Cream Tapioca.

Take six ounces of tapioca, soak it well in one quart of new milk, boil well, and let it get quite cold. Whip up a quarter of a pint of cream, add the tapioca. Well beat it, and flavor with vanilla and sugar, and put any kind of preserve round it. Rice cream may be made in the same way, using rice instead of tapioca.

French Omelet.

This is a very useful recipe for an abstinence day, and it is very quickly and easily made. Beat four eggs lightly, yolks and white together, just enough to

enable you to lift up a spoonful. Then add four tablespoonfuls of cream, a teaspoonful of salt, and a little pepper. Put a teaspoonful of butter into a clean pan and turn in the mixture, and with a clean fork pick up the egg that is set from the centre and thus make room for the uncooked part to run under. Continue doing this until the whole is of a soft creamy consistency, when draw the pan forward over a hot fire while the omelet sets and browns. It is then ready to be folded over and placed on a hot platter. Omelets should always be served very hot; they should never be allowed to stand after they are cooked, and for that reason they should never be made before they are needed.

Household Hints.

In cookery a wooden spoon should always be used, except for measuring.

For flatulency there is no better remedy than a teaspoonful of glycerine after each meal.

When boiling a pudding in a cloth put a plate at the bottom of the saucepan to prevent it sticking.

Home-made bread is often spoiled by too much salt being added to the dough. It makes the loaves heavy.

Never polish taps with anything gritty for it works into the joints and speedily puts them out of order.

Plants in sitting rooms will never thrive if kept in a draught or placed where the sun never reaches them.

Vinegar cruets are apt to become very much stained. Clean them with crushed egg shells and cold water.

Shine on clothes can be removed by sponging the marks with a solution of ammonia, white Castile soap, and water. The usual quantities are an ounce of lump ammonia and half an ounce of soap to a pint of hot water. The preparation should be used tepid.

Maureen

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