

Domestic

(BY MAUREEN.)

To Remove a Wart From the Finger.

Procure some aromatic vinegar. Put a drop on the wart several times a day. In a few days it will turn black. You can then pick it out by the roots. The finger may bleed, but this is of no consequence. Bind it up in clean rag. No scar will remain.

Rice Gruel for Use in Diarrhoea.

Put two ounces of ground rice into two quarts of water, add quarter of an ounce of cinnamon, and sweeten to taste. Simmer gently for from three-quarters of an hour to an hour. It should be drunk slightly warm, but neither very hot nor quite cold, as hot and cold drinks tend to aggravate diarrhoea.

To Purify the Dustbin.

Even after the collector has been and removed the refuse there may still be an unpleasant odor. Tear up two or three newspapers into small pieces, crush them up and separate them so that they will not lie flat. Put in the dustbin and set them alight. The fire will destroy all objectionable matter, and will not injure the dustbin.

Breakfast Cakes.

Required: One pound of flour, one large teaspoonful of salt, two eggs, one rounded teaspoonful of baking powder, about three-quarters of a pint of milk. Sieve the flour, salt, and baking powder together. Beat the eggs until well frothed, pour them into a well made in the centre of the flour, and add gradually sufficient milk to form all into a light, soft dough—so soft that it can hardly be handled. Cut this dough into three pieces, shape them into rounds, drop these into greased tins, and bake the cakes in a quick oven for from 20 to 30 minutes, or until browned and emitting a hollow sound when tapped underneath. Serve hot, split and buttered.

Compote of Pears and Cream.

Take some nice large stewing pears and cook slowly with a small stick of cinnamon and sugar for two and a-half to three hours. Take them up and let them cool; reduce the syrup in which they were cooked to the consistency of thick cream. When the pears are cold take out the cores and fill up the centres with stiffly-whipped cream, flavored with vanilla and a little sugar. Dish up and pour the syrup round. A few shredded sweet almonds can be sprinkled on the top.

Remedy for a Cough.

A simple remedy for a cough in which there is difficulty in bringing up the phlegm is to inhale occasionally the steam from a solution of friar's balsam and boiling water. Put one teaspoonful of the balsam into a quart jug. Pour on this a pint and a-half of boiling water. Twist a towel round the top of the jug, so that an aperture is left to which the mouth and nostrils can be applied. But take care that the steam is not hot enough to scald. It is a wise plan to try this just before going to bed.

Household Hints.

When choosing butter see that it is a good pale yellow color—not a bright golden or a light cream. It should be firm and dry, and, when cut, it should break a little roughly at the edges.

If hard-boiled eggs are to be used for making dishes or for a garnish, they should be plunged into cold water when taken from the hot water, to prevent, if possible, discoloration of the yolks.

A good polish for oilcloth can be made from candle ends. Melt the ends in the oven, and mix with them enough turpentine to make a soft, creamy paste. This is a good substitute for beeswax and turpentine.

Stamps may be unstuck by laying a thin piece of paper over them and ironing them with a warm iron. The iron must not be too hot, or it will scorch them; but if not warm enough it will not dry them quickly enough.

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