

## Domestic

(By MAUREEN.)

### Cheese Fritters.

Cut some long, rather thin, strips of cheese. Lay them in a shallow dish, the bottom of which is just covered with a mixture of vinegar, oil, and pepper. Leave them in this for about half an hour. Make a batter of two ounces of flour and a little salt, mixed with three tablespoonfuls of tepid water and half a tablespoonful of oil or melted fat. Beat all well together and then add the stiffly beaten white of an egg. Dip the slices of cheese into this and fry a golden brown in hot fat. Drain them well and serve very hot laid upon toast and garnished with sprigs of parsley.

### Macaroni with Brown Sauce.

Required: Four ounces of macaroni, half an ounce of butter, half an ounce of flour, one ounce of grated cheese, cayenne and salt, crusts of fried bread. Take the macaroni and break it into pieces about two inches long. Have ready a quart of boiling water, into which throw the macaroni while it is boiling very fast. Cook for twenty minutes; then drain well in a colander. Put a tablespoonful of butter into a frying-pan, and when it is brown stir in the same amount of flour. Mix it until smooth; then add half a pint of stock and stir constantly until the sauce boils. Then add the cheese and boil it again. Season to taste, and serve in a deep dish garnished with the crusts of bread.

### A New Way of Cooking Parsnips.

Select large roots, but see that they are not 'woody.' Wash them well and peel thinly. Then put into boiling water with some salt and a teaspoonful of vinegar. This last is to prevent them from breaking. When nearly cooked take them out of the water and set aside for a few minutes, until they are cool enough to handle. Then slice them as evenly as you can. Have ready some oil or dripping in a deep pan

and see that it is boiling before putting in the parsnips. Fry them a nice golden brown. Serve in a vegetable dish garnished with sprigs of parsley. These are simply delicious, and cooked in this way retain all their nourishment. They should be well drained when taken out of the fat, or they will be indigestible.

### Charlotte Pudding.

Required: Six ounces of white bread in small pieces, one quart of milk, two or three eggs, half an ounce of butter, sugar and flavoring to taste, a little apricot jam. Break up the bread into small pieces and put it into a bowl with the milk. Cover it with a plate while it is soaking. When the bread is soft beat it well with a fork till there are no more lumps left, whisk the yolks of the eggs and add the sugar and flavoring, beating them well in. Spread a layer of the jam at the bottom of a deep dish, beat the whites of the eggs lightly, and add to the mixture, which pour out into the dish and set in the oven until it is nicely browned. This is an ideal pudding for children.

### Household Hints.

If one is troubled with a leaky fountain pen the application of a little soap to the threads of the screw will work magic. If the pen is emptied, thoroughly cleaned, filled, and the soap applied, there will be no more trouble until the pen needs filling again.

A glass water-bottle, when discolored by hard water, can be easily cleaned and made to look bright by putting a little vinegar and a pinch of salt into the bottle, letting it stand for about two hours, then rinsing out with clean water.

When cooking haricot beans add salt to the water first, and they will cook in a third of the time and will not need to be soaked overnight.

To brown a stew when no colouring is handy wash the outside skins of the onions and cook them with the stew.

When making pastry which is to be served cold try mixing it with milk instead of water, and it will keep short and crisp much longer than if water is used.

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