

Domestic

(BY MAUREEN.)

French Buns.

Take 6oz flour, three eggs, weight of one egg in butter, weight of two eggs in castor sugar, two tablespoonfuls of milk, 2oz currants, 1oz candied peel, one teaspoonful baking-powder. Beat butter and sugar to a cream, add the yolks of eggs, and beat, stir in rest of ingredients, lastly add the whites of eggs beaten to a stiff froth. Grease some round tins with butter, half fill with the mixture and bake about a quarter of an hour in a moderate oven. To know when they are done, stick a skewer in the middle; if it comes out clean, they are ready, if sticky, they require more baking. When cold, ice them with lemon icing, prepared in this manner: squeeze the juice of a lemon, stir into it about $\frac{1}{2}$ lb of icing sugar, beat for a few minutes, and spread on the cakes with a knife. Dip the knife in cold water to prevent sticking. Dry in a cool place, or in a very moderate oven. Another kind of icing may be used, but the lemon is the nicest. Put $\frac{1}{2}$ lb icing sugar in a saucepan with $\frac{1}{4}$ pint of water, boil six minutes. Pour into a basin and work with a spoon until it looks milky white. Pour over the cakes and dry as before. This icing can be made with coffee instead of water, or flavored with vanilla, almond, or essence of lemon.

Orange Pie.

Ingredients—the juice and grated rind of two oranges, four eggs, four tablespoonfuls of sugar, one tablespoonful of butter. Method: Beat the butter to a cream, adding the sugar, then the yolks of the eggs, which should previously be well beaten up. Add the orange juice, and grated rind, and lastly the whites of the four eggs, which beat to a froth and mix in lightly. Line a dish with a thin crust, pour in the mixture, and bake.

Horseradish Sauce.

Two tablespoonfuls of grated horseradish, one teaspoonful of castor sugar, half a teaspoonful of mustard, a pinch each of pepper and salt, four tablespoonfuls of cream, and two tablespoonfuls of vinegar. Mix the dry ingredients together first with a little milk, then add the horseradish and vinegar, after which add the cream. The cream should be warmed only as it then keeps the sauce nicer and whiter looking.

Washing Silks.

Washing silks may, when soiled, be made to look like new by careful washing. On no account place them in a tub with other clothes. Prepare a nice lather with white soap and warm water, and wash the silk in it till clean, rubbing it as lightly as possible. Next rinse in tepid water, and then in cold water with a little vinegar added to it. Remember that hot water, washing-powders, and strong soaps, are fatal to the beauty of these silks.

Don'ts For the Sick-Room.

Don't shut out light from the sick-room when the patient is able to tolerate it. Make the sick-room the most cheerful and best ventilated room in the house.

Don't let bad air remain in the sick-room. Pure air is imperative. Avoid air from the kitchen or clothes closets. Outside air is best, but when cool, there should be a fire in the room to take off the chill.

Don't neglect screens to shade the light from the eyes of the patient.

Don't neglect the means to tempt an invalid's appetite.

Don't forget to vary the seasoning of food, according to the condition of the patient.

Household Hint.

As saucepans are used and finished with they should be filled with cold water with a small lump of soda in it. Set them on the stove, bring slowly to the boil, and they are easily cleaned.

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