

Domestic

(BY MAUREEN.)

Potato Rissoles.

Mix six tablespoonfuls of mashed potatoes with two tablespoonfuls of fine breadcrumbs, one tablespoonful chopped parsley, one teaspoonful of chopped onion, two yolks of eggs, one tablespoonful of milk, salt and pepper to taste. Form into round, flat cakes, brush over with the beaten whites of eggs, toss in breadcrumbs, and fry in smoking hot fat. Serve hot.

Tomato Pudding.

Put eight fresh tomatoes into a saucepan, add two tablespoonfuls of butter, and allow to cook until tender, then rub them through a sieve. Beat two eggs well together, and three breakfast cupfuls of milk, salt and pepper to season, one-half pound of grated cheese, one cupful of breadcrumbs, and the tomatoes. Well butter a pudding-dish, put the mixture in, cover with buttered crumbs, and bake in a hot oven for thirty minutes.

Scalloped Parsnips

Cut four cooked parsnips into small dice. Butter a fireproof baking-dish and put into it a layer of thick white sauce, then put on a layer of the cooked parsnips, sprinkle them with salt, pepper, and a little chopped onion. Repeat these layers until the sauce and parsnips are used up, having the last layer sauce. Sprinkle over the top with breadcrumbs, dot with butter, and brown in a hot oven. The onion may be omitted and a little grated cheese may be substituted.

Vegetable Pie.

One breakfast cupful of peas, one chopped onion, one sliced carrot, one sliced turnip, one stalk of celery, two tablespoonfuls of butter, one teaspoonful of flour, two tablespoonfuls of sago, pepper and salt to taste. Cook all the ingredients together in one cupful of water

until nearly cooked, then put them into a pudding-dish. Cover with pastry, and bake in moderate oven until done.

Baked Apples.

Wash the apples thoroughly, remove the cores, and cut the skin of the apple around just above what might be called the equator. Do not cut it deep. The skin cut in this way will prevent the apple from bursting. Arrange in a deep pudding-dish; put one teaspoonful of sugar into the core spaces. Pour in one-half cupful of water for a large dishful of apples; cover closely and bake in a quick oven for half an hour or until soft.

Household Hints.

When washing woodwork and paint always go the way of the grain.

Furniture takes on a better polish if sponged with soap and water first and allowed to dry.

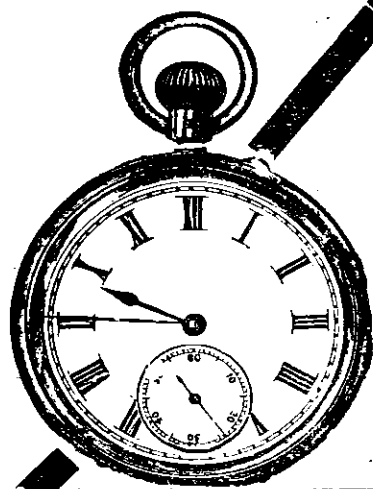
When a cake bakes too quickly on the top, make an incision in the crust that the steam may escape through it.

If you wish to iron your clothes immediately after you sprinkle them, try damping them with hot water. Roll them tightly for a moment or two, shake them out well, and iron with a hot iron.

Vegetables, especially cabbage, turnips, and onions, should be cooked uncovered. This actually prevents the odor from permeating the house, and at the same time the vegetable retains its color, and is more tender and palatable.

It is a very good plan to keep a pot of soil from the garden on the kitchen sink. When a 'cooking knife' has been used in preparing onions or fish, stick the blade in this and leave for several hours, then wash and clean, and all smell will have disappeared.

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