

Domestic

(BY MAUREEN.)

Potato Fritters.

One cupful mashed potatoes, one egg, one teaspoonful baking powder, one cupful milk, one and a-half cupfuls flour. Drop by spoonfuls in hot fat and fry a golden brown.

French Fried Potatoes.

Peel and cut into lengths about the size of the thumb, and as long as possible, potatoes enough for the meal. Wash and then dry thoroughly with a towel. Sprinkle with salt and fry in a deep pan of hot lard, which should cover the potatoes. When brown, remove and roll in a towel until ready to serve.

Old-Fashioned Doughnuts.

One breakfast cup of sugar, two eggs, two table-spoons melted butter, one-half teaspoon salt, one-quarter teaspoon nutmeg, one cup milk, two teaspoons baking powder, flour to roll out. Beat together the sugar, eggs, and butter; add the salt, nutmeg, and milk; sift the baking powder with one pint of flour; add this to the first mixture, shaking in gradually enough flour to make a dough just stiff enough to handle. Turn out on to a floured board, roll about two-thirds of an inch thick, cut with a medium-sized doughnut-cutter and cook in deep fat, having this only so hot that a very faint blue vapor rises from it, because, if the fat is too hot, a crust will be formed on the doughnuts before they have had time to rise to their fullest capacity. Just as soon as the doughnuts rise to the top of the fat, turn them over in it, so that they may be smooth and even in shape. Drain them thoroughly and sprinkle with powdered sugar.

Potato Pulp as a Cleanser.

Grate raw potatoes, take the pulp in clear water, and pass the liquid through a coarse sieve into another

vessel of water. Let the mixture stand until the fine white particles of the potato are precipitated, then pour the water off and preserve it for use. This liquid will clean all sorts of silk, cotton, or woollen goods without injuring them or spoiling the color. Two good-sized potatoes are sufficient for a pint of water. The article to be cleaned should be laid upon a linen cloth on a table, and having provided a clean sponge, dip it into the potato water and apply it to the article to be cleaned until the dirt is entirely separated; then wash in clean water several times. The coarse pulp which does not pass through the sieve is of great use in cleaning wool draperies, carpets, and other coarse goods.

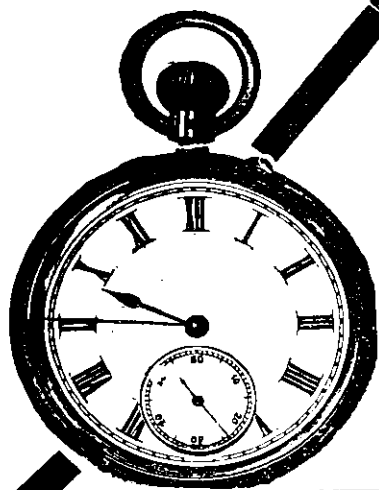
The Value of Oranges.

'An apple a day keeps the doctor away,' is an old adage, and the same may be said of the orange, as it has an equally fine effect on the entire system. If one is inclined to acidity of the stomach, the juice of an orange is a counter irritant. If the stomach is weak the juice of an orange before breakfast is an excellent tonic for the entire day. An orange always quenches the thirst, and in travelling it is much safer to eat an orange than to drink stale water. The peel of an orange thrown into a hot bath softens the water to the extent that the whole body benefits by it. For cleansing the face soak a bit of orange peel in a basin of warm water, then go carefully over the face with the peel; afterwards rinse in the water in which the peel was soaked. It is far more cleansing than cold cream and never promotes the growth of hair.

Household Hint.

Brown hosiery should never be washed in hot water; to retain the color, let them lie in salt water for half an hour, before they are washed the first time, then make a suds in cold water, wash through this, rinse well, turn stockings, and dry in the shade.

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