

Domestic

(BY MAUREEN.)

Horseradish Sauce.

This sauce is especially good for roast beef. Grate a tablespoonful of horseradish, mix it with three tablespoonfuls of cream, a teaspoonful of mustard, the same amount of vinegar and of sugar, with salt according to taste.

Veal Croquettes.

Take one breakfast cupful of boiled rice, one cupful of finely chopped veal, one teaspoonful of salt, a little pepper, two tablespoonfuls of butter, half a cupful of milk or cream, one egg. Put milk on to boil and add veal, rice, and seasoning; when this boils, add the egg well beaten, stir one minute, and after cooling shape, roll in fine dry breadcrumbs, fry in hot fat.

Old-Fashioned Hard Gingerbread.

To two-thirds of a cupful of sugar add one cupful of treacle, with which two teaspoonfuls of soda have been mixed. Rub into this mixture two tablespoonfuls of lard, and one tablespoonful of ginger. Add two-thirds of a cupful of cold water, and enough flour to make the batter the right consistency to roll. When this is rolled thin, cut in squares, and crease each square in parallel lines with the back of a knife. Bake in a buttered tin in a moderate oven until the color becomes a golden brown.

Cinnamon Cake.

When the oven is heated for preparing some dish for dinner stir up this simple cake. Use one breakfast cupful of sugar, a piece of butter the size of an egg, one cupful of milk, one egg, two cupfuls of flour, one and a-half teaspoonfuls baking powder, pinch of salt, and a little nutmeg. Beat butter to a cream and gradually add sugar, then add egg unbeaten, and beat all together thoroughly; now add milk and flour, and give a hard

beating for five minutes; add your baking powder, salt, and nutmeg. Pour into greased pans, and, before putting in oven, sprinkle sugar and cinnamon over top.

Lentil Cakes.

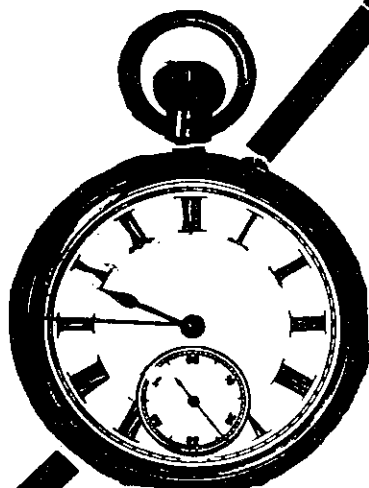
One breakfast cupful of lentils, two yolks of eggs, two tablespoonfuls of melted butter, one tablespoonful of sugar, one-fourth teaspoonful of salt, and one-half cupful of chopped nut meats. Wash the lentils in several waters and soak them in water for twelve hours. Boil them until soft but not pulped. Drain and add the butter, sugar, salt, the yolks of the eggs beaten, and the nut meats. Make into neat round cakes, lay them on buttered tins, and bake in a hot oven for a quarter of an hour. Sprinkle a few chopped nut meats on the top and serve hot.

Dripping Cake.

A good dripping cake may be made from this recipe: Ingredients: $\frac{3}{4}$ lb flour, $\frac{1}{4}$ lb rice flour, 6oz castor sugar, $\frac{1}{4}$ lb good white dripping, three large eggs, $\frac{1}{4}$ lb currants, 2oz candied peel, a pinch of nutmeg, a teaspoonful of carbonate of soda, grated rind of half a lemon, 1 gill of milk. Sieve the flour, rice flour, and sugar into a basin, and rub in the dripping until free from lumps. Then add the nutmeg, lemon-rind, sugar, and fruit, carefully prepared. Mix together and make a well in the centre. Heat the milk in a small saucepan, add the soda to it, and while still frothy, pour it into the midst of the dry ingredients. Add also the eggs, the yolks and whites, beaten separately, and mix all together. Beat the mixture well for a few minutes, and then pour it into a cakewin that has been lined with greased paper. Bake the cake in a moderate oven for about two hours.

Maureen

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