

Domestic

(BY MAUREEN.)

French Dressing.

To make French dressing, mix one teaspoonful of salt, one teaspoonful of mustard, a few grains of red pepper, and one-fourth teaspoonful of paprika; then add three tablespoonfuls of lemon juice and six tablespoonfuls of salad oil alternately, and beat until quite thick.

Baked Eggs With Potatoes.

Wash, pare, and boil a few potatoes, then drain thoroughly and mash. Measure two and one-half cupfuls, then add two tablespoonfuls of butter, one-third cupful of hot milk, seasoning of salt and pepper, and beat together. Turn into a buttered gratin or fireproof dish and make four cavities. Drop a raw egg into each cavity and bake in a moderate oven until set. Garnish with small pieces of parsley and serve hot.

Washing Chamois Leather.

To wash chamois leather dissolve two tablespoonfuls of washing soda in two quarts of warm water, and let the chamois soak in this for half an hour. Then put the chamois into a basin of heavy suds of the same temperature, and squeeze and work it with the hands until it is clean. Press the suds out with the hands, do not wring the chamois, but press it in a towel, stretch it well, and hang it out to dry.

To Clean Carved Furniture.

Carved furniture may be cleaned and polished to the satisfaction of the most particular person by dipping a soft, large paint brush in paraffin oil, and wiping as dry as can be, and then dusting the carved places with it. Deep scratches on varnished pieces cannot be removed, but they may be hidden. After cleaning the article, rub oil or vaseline over the scratch. Next day polish the piece of furniture, and you will be delighted to see that the scratch is scarcely visible.

Cornflour Cakes.

Take four tablespoonfuls of cornflour, four tablespoonfuls of flour, four tablespoonfuls of sugar, four tablespoonfuls of butter, one teaspoonful of baking powder, one egg, and a little milk. Beat the butter and sugar to a cream, then add the well-beaten egg, next the cornflour and the flour, to which has been added the baking powder, and lastly the milk. Grease well a two-pound jam jar, pour in the mixture, and bake in a hot oven for half an hour. Being baked in a jam jar, it cuts up into nice little rounds of cake.

Care of Sinks and Waste Pipes.

To cleanse sinks and drains, pour copperas dissolved in boiling water through them.

To clean greasy sink pipes, dissolve potash and throw down, or, better still, let it dissolve in the pipes.

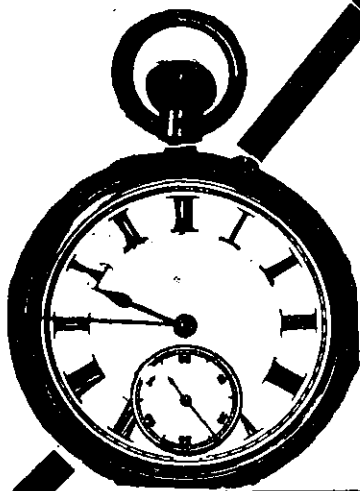
Keep a box filled with chloride of lime in some convenient place to use around drains, sinks, etc.

A light sprinkling of washing soda in the bottom of the sink, after each dish washing, keeps it sweet and prevents the waste pipe from becoming clogged with grease. Of course, it is understood that the customary daily washing with hot water must be observed.

If your sink drain becomes stopped up, you can often clear it by using the palm of your hand as a suction pump. Have plenty of water in the sink, and press in rapid succession with the palm of the hand until the water runs freely again.

Just before retiring at night, pour into the clogged pipe enough liquid soda lye to fill the trap or bent part of the pipe. Be sure that no water runs in it until the next morning. During the night the lye will convert all the offal into soft soap, and the first current of water in the morning will wash it away and clear the pipe.

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