

DOMESTIC

(BY MAUREEN.)

Apple Marmalade.

Take 8lb of apples, one quart of water. Peel and slice the apples very thin, add them to the water, and boil till quite soft, then add 8lb of the best preserving sugar, and the peel and juice of one lemon. Let this boil until quite clear, then turn into moulds. It will keep for months. When making the marmalade, stir constantly with a wooden spoon and cook steadily, but not too fast.

Parsnip Wine.

Four pounds parsnips, 3lb Demerara sugar, 1½oz mild hops, one tablespoonful fresh yeast, one slice toasted bread, 4 quarts boiling water. Boil the parsnips gently in the water for a quarter of an hour, add the hops and cook for ten minutes longer. Strain, add sugar, let the liquid become lukewarm, and put in the toast spread with the yeast. Let it ferment for 36 hours, then turn it into a cask, which it should fill. As soon as fermentation ceases, strain into small bottles, cork securely, and store for at least one month before using.

Moulded Rice Pudding.

Cook half a breakfast cup of blanched rice in a cup of boiling water, to which half a teaspoonful of salt has been added, until the water is absorbed. Add a cup of milk and one-fourth of a cup of sugar and let cook until the rice is tender, adding more milk if needed. It should not be too dry. Fold in the beaten white of an egg and turn into a mould. Serve cold with a sauce made of one pint of milk, one teaspoonful of cornflour, one-third of a cup of sugar, half a teaspoonful of salt, and the beaten yolk of one egg; cook the cornflour in the milk fifteen minutes before adding the egg-yolk. Use the sauce when cold. A few dates or preserved fruit may be used to decorate the mould before the pudding is turned into it. Flavor the sauce

with vanilla extract. This is a most nutritious dish for children, invalids, or convalescents.

Fig Cake.

Required: One pound of flour, four ounces of dripping or other fat, four ounces of chopped figs, half a teaspoonful of powdered spice, 1oz of sugar or two tablespoonfuls of syrup, two tablespoonfuls of vinegar, two level teaspoonfuls of carbonate of soda, milk to mix, about one gill. Mix the flour and spice. Rub in the fat lightly, and the figs and sugar. If syrup is used, add it warmed, mixing it with the milk. Dissolve the soda in the milk, add, and mix it well in. At the very last thoroughly stir in the vinegar. Turn at once into the greased tin, and bake it in a moderate oven for about two hours. Dates, raisins, or any other dried fruit can be used instead of figs.

Salad Pointers.

Potato salad is best made of warm potatoes.

Wash lettuce under cold running water to make crisp.

Vegetables for salads should be thoroughly dry or dressing will not stick.

For smooth dressing, blend with a fork.

If dressing curdles add cold water and stir quickly.

If vinegar is heated before added to dressing it will not curdle.

If a slit is made through the cork of the olive oil bottle and the bottle propped at the right angle, the oil may be dropped into salad dressing without constant personal attention.

Household Hints.

A piece of clean chamois leather wrung out of cold water is the best duster for velvet or plush furniture.

When making starch add a few shavings from a candle; it will give such a nice gloss to the material when it is ironed.

Hair that is fast turning grey should be carefully nourished with pure olive oil rubbed into the roots night and morning.

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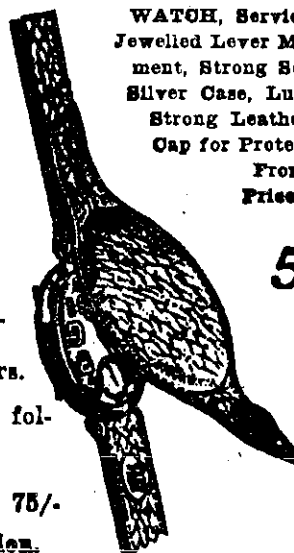
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