

DOMESTIC

(BY MAUREEN.)

Milk Soup.

Bring two and one-half quarts of sweet milk to a boil. Beat together one egg, one and one-half teaspoonfuls of flour, one-half cup sweet milk, and one tablespoonful of butter. Pour this mixture into the boiling milk, and salt and pepper to suit.

Baked Marmalade Pudding.

Six ounces of flour, six ounces of breadcrumbs, four ounces of suet, a little salt, and marmalade. Mix the flour, breadcrumbs, suet, and salt together in a bowl, and add sufficient water to make a firm batter. Grease a pie-dish, and put a layer of batter at the bottom, then a layer of marmalade. Fill the pie-dish with alternate layers of batter and marmalade, but make the last layer of batter. Bake in a moderate oven for an hour and a-half. Serve with sweet sauce.

Ground Rice Cake.

Three rounded tablespoonfuls of ground rice, two rounded tablespoonfuls of butter, two rounded tablespoonfuls of castor sugar, two eggs, a drop of vanilla, half a level tablespoonful of baking powder, two tablespoonfuls of milk. Beat the butter and sugar to a cream, add the eggs one at a time, and beat well, then add the ground rice, sifted with the flour and baking powder. Lastly add the milk and vanilla. This cake may be baked in putty-tins or in one cake tin. The oven should be moderately hot. The vanilla may be omitted if preferred.

Chocolate Creams.

Prepare fondant shapes, flavor and color them as desired, or put nuts or chopped preserved fruits in them, allow them to stand for a few hours. Place as many cakes as required of unsweetened block chocolate into a bowl, put the bowl into boiling water until the choco-

late melts, then with a silver fork drop the fondant into the melted chocolate, and cover it nicely on all sides, then allow it to set on waxed paper. When the lollies are quite firm and cool, line some home-covered boxes with waxed paper, and arrange the bonbons and chocolate creams in neat layers.

Baked Jam Roll.

(For five or six persons.)

Ingredients: Eight ounces flour, one and a-half to two ounces fine grated suet or other fat, quarter-teaspoonful salt, half-teaspoonful baking powder, sufficient water to make a stiff paste, a little jam or marmalade.

Method: Mix the flour and salt together. Add the suet or rub in the other fat. Add the baking powder and mix to a stiff paste with cold water. Roll out into an oblong shape about an eighth of an inch in thickness. Spread with jam or marmalade. Roll up and place on a baking tin. Bake in a moderate oven for about 30 to 40 minutes until thoroughly cooked and brown and crisp on top.

Household Hints.

Never put cooked potatoes on the table in a covered dish, as they absorb their own moisture and become sodden.

By putting a new mantle over an old one, the life of the former is considerably lengthened. In addition, a much better light is obtained.

To make celery firm and crisp and with a slight salty flavor, liked by most people, clean as usual and soak in cold salty water for an hour before serving.

To starch ribbons so they will iron and look fresh and new, dissolve one teaspoonful of sugar in one cup warm water, have ribbons well washed and rinsed, dip in sugar and water-solution, squeeze, hang to dry, and iron while damp.

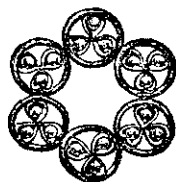
When grease is spill on the stove put cold water on it at once. This will harden the grease and prevent it soaking into the hearth. Scrape off quick.



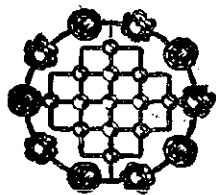
No. 1038—15ct. Gold Brooch, new design, set with 3 Aquamarines, 42/-.



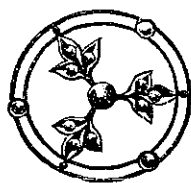
No. 1020—The latest in Circle Brooches, 9ct. Gold, set with 24 Pearls, 35/-.



No. 1014—Dainty 9ct. Gold Brooch, set with 18 Pearls, 30/-.



No. 1059—Choice 15ct. Gold Brooch, set with fine Pearls and Peridots or Garnets, 90/-.



No. 1016—Fashionable Circle Brooch, 9ct. Gold, set with 13 Pearls, 40/-.



No. 1017—Choice 9ct. Gold "Lily of the Valley" Brooch, set with Pearls and Garnets, 35/-.

BROOCHES OF DISTINCTIVE BEAUTY at Stewart Dawson's

If a Brooch is favoured for a Gift the Styles illustrated should appeal for their Distinctive and Artistic effect. They are all worthy examples of the expert Jeweller, and set with choice selected Gems.

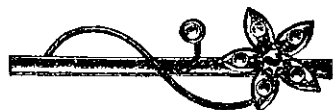
Call to Inspect or Order by Mail.
SATISFACTION GUARANTEED.



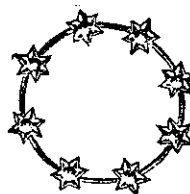
C 1212—9ct. Gold Knife-edge Bar Brooch, set with 3 sparkling white Sapphires, 20/-.



C 7154—Solid Gold Bird Brooch, beautifully made and set with 50 fine Pearls, 70/-.



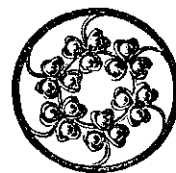
C 1303—9ct. Gold Brooch, set with 6 Pearls and 1 Garnet, 25/-.



No. 1004—9ct. Gold Circle Brooch, set with 8 Pearls, 22/6.



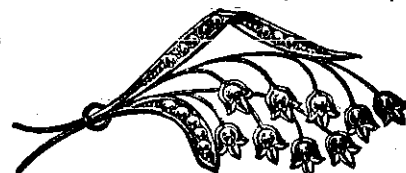
No. 1018—Dainty Circle Brooch, 9ct. Gold, set with 20 Pearls, 30/-.



No. 1011—9ct. Gold Circle Brooch, set with 18 Pearls, 35/-.



No. 1006—Dainty New Design 9ct. Gold Brooch, set with Aquamarine, 21/-.



No. 1021—The Favourite "Lily of the Valley" Brooch, 9ct. Gold, set with Pearls, 40/-.

STEWART DAWSON & Co. Ltd.
AUCKLAND, WELLINGTON, CHRISTCHURCH, DUNEDIN