# DOMESTIC

(By MAUREEN.)

### Chocolate Mould.

Soak an ounce of gelatine in two tablespoonfuls of milk, and melt four ounces of chocolate in a pint of milk. When perfectly smooth and at boiling point, add the gelatine and quarter of a pound of sugar and a little vanilla essence. Pour into a mould and leave to set.

### Ginger Snaps.

Rub four ounces of butter into half a pound of flour, add half a pound of moist sugar, half an ounce of ground ginger, and the grated rind and juice of a lemon. Mix the above ingredients into a paste with a little treacle. Spread the paste thinly on greased tins and bake. When cooked cut into strips and roll round the fingers. The snaps should be kept in a tin in order to retain their crispness.

## Chocolate Square.

Two cupfuls of sugar, half a cupful of butter, half a cupful of milk, a dessertspoonful of cocoa. Boil all for about eight minutes. Take off the fire, and stir till thick. Put into a plate, and when cool cut into squares.

# Apple Custard.

Two pounds of apples, two ounces of butter, a lemon, four ounces of sugar, three eggs, two tablespoonfuls of breadcrumbs or biscuit crumbs, pastry. Pare and cut up the apples, and stew them in a saucepan with the butter, sugar, and the juice and grated rind of lemon. Pulp them and add the well-beaten eggs and grated breadcrumbs. Line a nie-dish with some good pastry. Reserve a little of the white of one of the eggs to spread over the pastry before putting in the apple custard, which must be cold before placing on the pastry. For a change the yolks only can be

used to mix with the apples, and the whites of the eggs beaten up with a little icing sugar and essence, and spread over the top of the custard.

# An Economical Almond Icing.

One pound of desiccated cocoanut, half a pound of icing sugar, the yolks of three eggs, a teaspoonful of essence of almonds. Work into a stiff paste. Mix well on a board, sprinkle with icing sugar, and spread on cold cake.

# Household Hints.

The white skin that lines the shell of an egg is a useful application for a boil.

Keep a lump of kitchen salt in the sink. It will dissolve slowly and keep the pipe clean and the sink fresh and wholesome.

To prevent milk boiling over, place an ordinary pie-chimney in the centre of the saucepan. When the milk starts to boil it boils up through the funnel, and there is no danger of boiling over the side of the pan.

When trousers are baggy at the knees, turn them on the wrong side, damp thoroughly, and press, repeating the process again and again till the cloth has shrunk back to its original size. This is the plan always adopted by tailors.

When milk is scorched while boiling, remove the pan from the fire and place it in cold water. Put a pinch of salt in the milk and stir up, and the burnt taste will disappear.

Salt rubbed on fruit, tea, or coffee stains, whether on linen or cotton, then washed in quite hot water and bland soap, is a good detersive. In fact, it will take out almost any stain but ink.

### THE MOST OBSTINATE

Corn must quickly yield to BAXTER'S RUBY CORN CURE. Once this remedy is applied there is no escape for the corn—it must give in. Price, 1/-, post free, from Baxter's Pharmacy, Theatre Buildings, Timaru.

