

Ohinemuri

(From our own correspondent.)

April 19.

A euchre tournament, between the members of the Karangahake Catholic Club, was held in the clubroom, Karangahake, on Tuesday last; the prize was a very handsome fountain pen (the gift of Mr. Arthur McGuire), and was won by Mr. P. Kearns.

'Irish Wit and Humor' was the subject of a very interesting lecture, delivered by the Ven. Archdeacon Hackett at the Choral Hall, Paeroa, on Wednesday evening. There was a very large attendance who thoroughly enjoyed the Archdeacon's highly amusing examples of Celtic humor. The lecture was interspersed by a number of musical items. Miss Kelly contributed musical selections and a recitation, and received an emphatic recall. A piano solo was played by Miss Aitken. Items were also given by Miss Crosby, and Messrs Collins and Donnelly, all of whom were encored. A Shakespearean recitation by Mr. Blakely and an obo solo by Mr. Crouthier were very acceptable contributions. Miss Aitken, Mrs. Black, and Mrs. McCarthy played the accompaniments. Special mention must be made of Miss Cecily Brown for her fine pianoforte solo. Miss Brown is a pupil of the Sisters of St. Joseph, Paeroa. The item was played with much artistic skill, and a well-deserved encore followed.

A MIDNIGHT 'BARK.'

One night recently, just as the members of a South Island chemist's househo'd had retired, someone—a visitor—was suddenly seized with a violent fit of coughing. It was a dry, 'nagging' cough at first, that tickled the throat and irritated the chest, but it gradually grew worse, and by midnight had developed into a veritable 'bark.' The coughing was incessant, everyone was kept awake, and at length the chemist in dismay went downstairs to his shop and got a bottle of cough cure which he took up to the coughing visitor. The visitor took one dose. The coughing ceased immediately. In the morning the visitor asked the chemist 'What was that remarkable stuff you gave me for my cough last night? It stopped my cough like magic!'

'That was Baxter's Lung Preserver, the best Cough Cure I have in the shop,' replied the chemist. 'It's a sure cure for all throat and lung affections, and is famous because it cures quickly. I always use it myself, and have never known it to fail.'

'1/10 the large-sized bottle at chemists and stores,' smiled the visitor, 'I've read a lot about Baxter's—and now I know.'

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Brightening Gilt Frames.

Gilt picture frames need a brighten up occasionally, and this can be done easily and well with the following solution: Just sufficient flowers of sulphur should be put into a pint and a-half of water to give it a golden tinge; with this boil a few bruised onions. Strain the liquid clear, and when cold apply with a soft brush. When dry the frame will be quite bright.

Baked Cheese Puff.

Soak a small cupful of fresh bread crumbs in two cupfuls of warm milk, beat in a tablespoonful of melted butter and a saltspoonful of salt and three eggs whipped light. Add a cupful of grated cheese and a pinch of red pepper, turn into a butter pudding dish, cover and bake in a hot steady oven for fifteen minutes. Uncover, brown, and serve at once in the dish in which it was cooked. This puff falls quickly, and should not be allowed to stand before it is eaten.

Chocolate Rice Pudding.

One and a-half ounces rice (well washed), 2oz grated chocolate, 1oz butter, 1 pint milk, 1 egg, yolk and white separated. Put the milk and rice into a stew-pan and let them simmer till the rice is tender, add the grated chocolate and let it dissolve. Take the stew-pan off the fire, add the yolk of egg and stiffly whisked white of egg, and pour the mixture into a well-buttered pie-dish. Put the remainder of the butter in small pieces on the top, dredge with castor sugar and bake in a moderate oven for about 20 minutes.

Creamed Eggs and Cheese.

Cook together a tablespoonful each of butter and flour until they bubble, pour upon them a cup and a-half of milk, and stir until your sauce is smooth and thickened. Put in, then, a half cupful of grated cheese and cook until this is melted and blended with the sauce. Have ready four hard-boiled eggs, cut the whites from the yolks, and chop the whites fine. Add them to the sauce, season with a scant teaspoonful of salt and a dash of cayenne, and turn upon buttered toast laid in a hot dish. Put the yolks through a vegetable press, and strew over the tops of the whites and sauce.

Caramel Cake.

Take two-thirds of a pound of butter, one scant coffee-cup of milk, two cups of granulated sugar, four eggs beaten very light, two scant cups of well-sifted flour, two teaspoonfuls of baking powder, stirred in at the last moment; bake in a quick oven in three layers. Make the caramel of one-half cup of milk, butter the size of a walnut, and three-quarters of a pound of chocolate; cook in a double boiler, stirring often until a bubble rises, but do not let it boil. Add a little vanilla extract after you take it from the fire. Use as fast as possible; it thickens as it cools. Spread the layers and cover the top quickly. Use the same day.

Cakes Without Eggs.

Now that eggs are so dear the following recipe for making cakes without eggs will prove acceptable to the housewife of a thrifty turn of mind:—Two cupfuls of seedless raisins, one cupful of brown sugar, one-third of a cupful of lard, one cupful of water, one teaspoonful of powdered cinnamon, one-third of a teaspoonful of powdered cloves, quarter of a teaspoonful of grated nutmeg, one teaspoonful of baking soda, one-third of a cupful of lukewarm water, two and a-half cupfuls of flour, one teaspoonful of baking powder. Put into a saucepan the sugar, lard, raisins, spices, and the cupful of water; let all come to the boil and boil for two minutes, then set aside to cool. When cool add the soda, which has been dissolved in the lukewarm water, the flour and baking powder, which has been sifted three times: mix and pour into a buttered and floured cake-tin. Bake in a moderate oven until ready.

When Camping.

ESSENCE. The preparation of a deligh bottle of SYMINGTON'S COFFEE Coffee when you use SYMINGTON'S is simplicit itself

You will be wise to have with you tfully palatable and invigorating cup of