

Irish Manufactures

To readers of modern Irish history—covering a century and a-half back—the story of Irish manufactures is familiar—how the most important of them were deliberately destroyed by British law, and conditions made such that revival of them seemed practically impossible. Nevertheless, in spite of adverse circumstances, Ireland has succeeded in acquiring and maintaining a position of excellence in not a few fields of manufacturing industry. Noting the fact the St. Patrick's Day 'Irish Number' of the London *Times* observes that:

'The world is, perhaps, so little accustomed to think of Ireland as a manufacturing country (as, indeed, it is essentially an agricultural one) that few people probably have ever considered the peculiarly high reputation which Irish made goods have won for themselves in a variety of lines,' and the writer goes on to enumerate 'Irish ships, Irish linen, Irish embroidery, Irish lace, Irish tweeds, Irish knitted gloves and coats, all as familiar to the public outside Ireland as are the names of Irish racers and Irish bacon.'

As illustrating the superiority of Irish manufacture, in competition in the 'open market,' the *Times* article says that: 'One of the most striking things in Irish industries is the fact that a small carpet company with a share capital of no more than £5000, whose headquarters are at Naas (Kildare), makes the sumptuous rugs (the orders being secured in competition with the world) for such hotels as the Carlton and Ritz in London, for other palatial hotels and great private houses in America, and for such steamships as the Titanic and Britannic. These rugs are Irish designed, Irish dyed, Irish made, and Irish finished.'

In statistics showing the extent of Ireland's export of manufactured goods, the writer gives the figures for 1911, which reach the total of (in round numbers) £27,000,000.

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Domestic

BY MAUREEN.

Salmon Au Gratin.

One tin salmon, 4oz brown breadcrumbs, 2oz dry cheese, one tablespoonful vinegar, grated nutmeg, ½oz butter, salt, and cayenne. Grease a pie-dish thickly, cover bottom with breadcrumbs, sprinkle over a little grated cheese and vinegar, then a layer of salmon, and continue till all the ingredients are used up, having cheese and breadcrumbs for top layer. Put small pieces of butter here and there over the top. Bake in a moderately hot oven from 15 to 20 minutes.

Jumbles.

Take ½lb butter, 10oz flour, ½lb castor sugar, 2oz finest rice flour, essence of lemon, and two well-beaten eggs. Cream the butter and add to it gradually the flours, sugar, flavouring, and moisten with the egg to a stiff paste. Dredge the paste-board with flour and sugar, and take pieces of the paste about the size of a large walnut and roll each piece out with the hands into a long strip. Twist it round into a knot, or curl round into the form of a snail's shell. Butter a flat baking tin, sprinkle with sugar, and bake the jumbles in a brisk oven for ten minutes.

A Light Sponge Cake.

A sponge cake is one of the most difficult of cakes to make successfully. This recipe was one which was always used by a well-known chef, and is sure to give satisfaction. Take the weight of five eggs in castor sugar and the weight of three in flour, the grated rind of one orange, five eggs, and two tablespoonfuls of boiling water. Put the sugar in a basin and pour the boiling water over it; break in the five eggs, and beat for ten minutes. When quite light and frothy, stir in the flour and grated orange peel, and bake in a quick oven. Special attention should be paid to the cake tin, which must be well larded inside, and a dust of sifted flour and castor sugar sprinkled over. This gives the cake the light crispness on the outside.

Nut Cake.

Ingredients—6oz shelled walnuts, 4oz flour, yolks of eight eggs, 6oz fine sugar, half a teaspoonful vanilla essence, 3oz stale cake crumbs, and a tablespoonful of water. Pound the walnuts in a mortar with the water till quite creamy, beat into it one egg and the sugar, and add the yolks of the other seven eggs one by one. Beat well, and put in the other ingredients. Whisk the whites of the eggs to a stiff froth and add then lightly to the mixture. Bake in a tin lined with buttered paper, and when the cake is quite cool cut in half, roundways, and put on the icing, made as follows: Pound 3oz walnuts, add them to the whisked whites of three eggs, and 2oz of castor sugar. Place the cake together again, and ice with water icing, or simply decorate with the halves of walnuts.

Household Hints.

Baked apples are good cored, and filled with nuts, cinnamon, and sugar.

To make the crust of bread a golden brown, wet the top with milk before it is put in the oven.

Jam that has become hard and sugary can be made almost as good as new by placing it in the oven until the sugar melts, then taking it out and leaving it to cool.

Use for Old Velveteen.

Velveteen which has served its purpose as a dress or blouse should be preserved and made into polishing cloths. In this connection velveteen is almost as good as a chamois leather, and can not only be used for obtaining a fine polish on satin-wood and mahogany furniture, but as a means of brightening silver and plated goods. When soiled the velveteen may be successfully cleaned by washing it in a soapy lather.

Maureen

When Camping

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