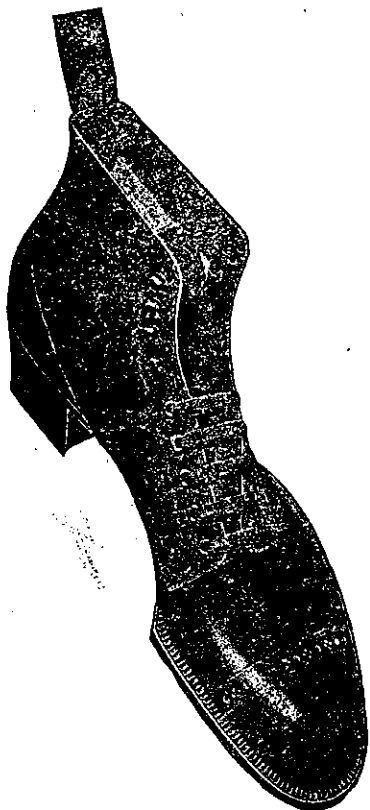


SCOTLAND

THE PROGRESS OF THE CHURCH.

Archbishop Mackintosh imparted the Papal Blessing to the faithful of the diocese of Glasgow on Sunday, June 29, in St. Andrew's Cathedral. Addressing the congregation his Grace said that when he was recently in Rome the Holy Father was deeply interested to learn of the state of Catholicity in that diocese, and was surprised to learn that in one diocese in Protestant Scotland there was a Catholic population amounting to nearly 400,000; and still more surprised to learn that there were over 72,000 children receiving Catholic education in Catholic schools.

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IN COLD WEATHER

no beverage is so acceptable as SYMINGTON'S COFFEE ESSENCE. In two minutes you can have a delicious warm drink. If you haven't tried it you should do so at once.

Domestic

By MAUREEN.

German Toast.

Cut into slices stale white bread and soak 10 or 15 minutes in a pint of milk, into which are mixed two beaten eggs and a pinch of salt. Fry in equal parts of hot lard and butter until each slice is a golden brown, and serve with jelly or sauce. This makes a delicious dish for breakfast.

Queen Mab Cream.

Quarter of a pound macaroons and a few ratafias. Put into a mould with a few candied cherries, some dice of preserved ginger and citron peel. Pour in a pint of custard flavored with vanilla and stiffened with six sheets of gelatine.

Faggots or Mock Ducks.

Mince very finely a pound and a-half of pig's or calf's liver and half a pound of fresh pork. Season with chopped onion, sage, powdered sweet herbs, salt, and pepper. Mix well, put the mixture into the upper part of a small-holed steamer, and steam over boiling water for at least 30 minutes. This will draw off all superfluous fat. Leave until quite cold, then add half a pint of fine breadcrumbs, and three large or small well-beaten eggs, and a grate of nutmeg. Mix together, form into balls, lay them in a baking dish, surround with gravy, and bake to a pale brown in a very slow oven.

Beef Roll.

This is a nice dish, which can be served either hot or cold. If cold, it can be cut in neat slices and arranged on a dish of salad. Chop about half a pound of meat, with two slices of bacon if possible. Add to it two parboiled potatoes and half a small onion, chopped, a saltspoonful of allspice, a teaspoonful of pepper, and half that quantity of salt. Moisten with two tablespoonfuls of water or stock. Make a paste with six ounces of flour, three ounces of dripping or lard, half a teaspoonful of baking powder, and a little water. Roll out, arrange the chopped meat on it, roll up the paste, wetting the edges to make them stick, and bake for half an hour or forty minutes. A little thick gravy may be served with this dish if liked.

Chocolate Cake.

This is a very good recipe for a rather rich cake. Ingredients: Four ounces of butter, three eggs, four ounces of castor sugar, half a teaspoonful of vanilla essence, three ounces of grated chocolate, half a pound of flour, one teaspoonful of baking-powder. Beat the butter to a cream, then beat in the sugar, and continue beating until the mixture is white, then add the vanilla essence and the yolks of the eggs, and afterwards stir in the grated chocolate, blending it well with the other ingredients. Sift in the flour by degrees, a small quantity at a time, and add at the same time a teaspoonful of the whites of the eggs, first whisked to a firm froth. When these ingredients are thoroughly incorporated add the baking-powder. This must be done only just before the cake is ready for the oven. Butter a cake tin, line it with buttered paper, put the mixture in the tin, and lose no time in setting it in a quick oven.

Household Hints.

It is not generally known that a sheet of tin placed over the smallest gas jet will heat two flat-irons as quickly and successfully as burning two jets.

It is said that if sausages are rolled in flour before cooking they will not break. They may be toasted, stewed, grilled, or fried. This will be found a much better way than piercing them.

Maureen

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