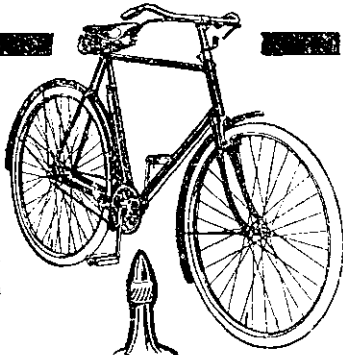


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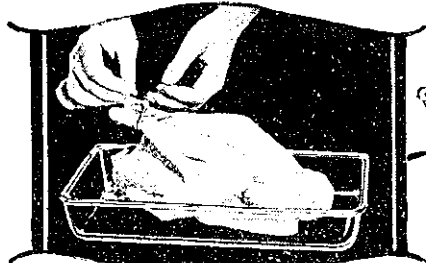
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Beware of poor oils packed to resemble the 3-in-One Handy Oil Can.

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Haines—13



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In the Kitchen

Continued from page 65

Breakfast Curry

Boil four eggs very hard, shell them, and cut in halves. Place each half egg on a round of buttered toast larger than the egg and pour over them a thick white sauce flavoured with curry. For the sauce melt a good tablespoonful of butter with equal quantities of flour and curry powder. Cook without browning. Add a teaspoon of milk, a dessert-spoonful of lemon juice, a little grated rind, pepper, salt and powder, teaspoonful grated onion. Stir well until the sauce boils, then cover and let it cook gently for ten minutes. A few drops of burnt sugar colouring may be added. Pour the sauce over the hot eggs and serve at once.

ther into a basin. Shred the suet very finely, and mix it into the flour very thoroughly. Make a well in the centre, and make into a dough with cold water. It should be a smooth, soft dough, just stiff enough to roll out easily without sticking. An old-fashioned rule is that, when the paste is the right consistency, the basin should be quite clean, with no paste sticking to it, and this is a very good rule to follow. Turn on to a floured board and roll to the thickness required. This is suitable for fruit and meat puddings, roly-poly puddings, dumplings, etc.

Hot Pot

Take 3lb. of neck of mutton (best end), 3 sheep's kidneys, 4 onions, 3lb. of potatoes, 2-pint of water, salt pepper.

A New Savoury

Take 3lb. grated cheese, 1 level teaspoonful flour, 1/2 level tea-spoonful salt, 1 level teaspoonful pepper, 1 pint boiling milk, 1 table-spoonful butter, 2 eggs separated, 1/2 teaspoonful baking powder, 2 level table-spoonfuls bread crumbs.

Trim the mutton, removing all superfluous fat, cut off the ends of the long bones, and divide the mutton into chops. Place a layer of these at the bottom of a hot-pot dish or a casserole. Place a layer of sliced kidneys on the chops. Sprinkle with salt and pepper, cover with sliced onion and 1/2 lb. of sliced potatoes. Continue these layers until the dish is full. Pour in water and cover the whole potatoes. Put the dish into a moderate oven and bake for about 3 1/2 hours. When the potatoes are cooked through, but brown and crisp on the top, the hot-pot is ready. Pour in half a pint of hot gravy, pin a napkin round the dish, and serve at once.

Put cheese into a bowl, add flour, salt, pepper, milk, butter, yolks of eggs slightly beaten, whites beaten with baking powder to a stiff froth, and bread crumbs. Mix gently and pour into a greased fireproof dish and bake in a moderate oven for 20 minutes. Serve hot. The quantities are sufficient for six persons.

Suet Crust

Take 1/2 lb. flour, 1/2 lb. suet, 1 tea-spoonful baking powder, cold water, 1 teaspoonful salt. Sieve the flour, salt, and baking powder toge-

The cooking must be slow, or the gravy will dry up and the potatoes at the top burn and harden.



Household Hints

A Cleaning Fluid

Knitted woollen garments that have become slightly soiled in the making, or any garments that are a bit "grubby," may be successfully treated with this excellent cleaning fluid: Shave very finely 1/2 lb. of curd soap and cover with half a pint of water previously boiled. Allow this to stand all night. Next day place it over a very low gas jet, or stand it at the back of the kitchen range, to dissolve the soap. It must not boil. When dissolved, add 1 quart of hot oil water and mix thoroughly. Next stir in 1/2 oz. of strong ammonia and 1/2 oz. of ether. Bottle immediately and cork tightly.

It is perfectly harmless to the most delicate material, and if well corked will keep indefinitely. If it solidifies, stand the bottle in hot water before use and the mixture will quickly become liquid again. It is a wise precaution to cover the nostrils when adding the ammonia and ether, and the effects are less noticeable if the operation is carried out in the open air.

The mixture should be used with a rubber of soft, white flannel or

If you have a dress with coloured stripes that have faded a little soak, before washing, in cold water to which a grated potato and a table-spoon each of vinegar and salt have been added. This will revive the colours and the dress will look as good as new.