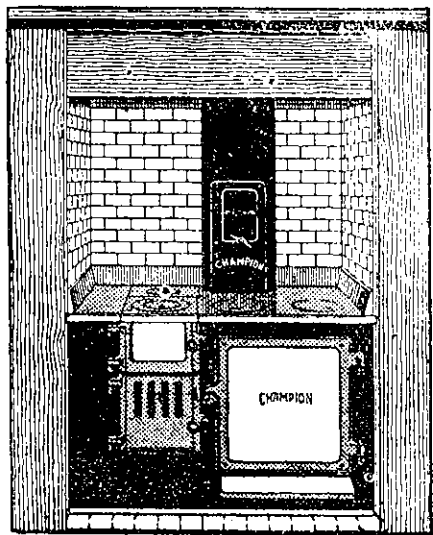


# It takes less time to clean

## The New 'CHAMPION' COAL RANGE No. 1. High Pressure



**T**his range, burning coal or wood, can be supplied in 3ft. and 3ft. 6in. sizes, and marks a new departure in range construction.

The oven and fire-box doors are enamelled white, and can be kept clean with a damp cloth. Grease-collecting crevices are banished. The oven is designed for rapid and even heating; it retains its heat, and bakes evenly without turning shelves. The inflow of cold water to the High Pressure Boiler does not affect oven heat—it's the range for your home. Also supplied with plain cast doors or with Low Pressure Copper or Iron Side Boiler.

# CHAMPION RANGES

*Awarded the only Gold Medal and First Order of Merit, N.Z. and South Seas Exhibition, 1925-26. Wembley Medal, 1924-25.*

Stocked by all leading merchants, from whom full particulars can be had on application.

**BRINSLEY & CO., LTD.**  
DUNEDIN AND AUCKLAND

## In the Kitchen

(Continued From Page 101)

### Barley Water

Barley water makes an excellent summer drink, as it is not only pleasant to take, but very nourishing. It is necessary, however, to make it fresh each day and to pour away any quantity which may remain over at night, as it ferments and sours very rapidly. If required for use in the night it should be made late in the evening. Barley water, also, must never be reheated after being cooled, as it will be unwholesome to drink. The preparation, therefore, involves rather more trouble than that of lemonade, but if properly made and due precaution observed it is a most valuable drink, and repays well a little attention.

To make barley water use 2oz of pearl barley to each quart of water, half the rind and juice of two lemons, and one ounce and a half of loaf sugar. Put the barley into water and bring it to the boil, then strain away the water and add to the grain one quart of cold water, the lemon rind and sugar. Bring again to the boil and simmer for twenty minutes. Put the lemon juice into a jug and pour the boiling water over it. Cover the jug, let it go cold, and strain for use.

### Otokos

This is a most refreshing and strengthening drink much favoured in America since Prohibition was carried. It is easily made. Put into a large pan 1lb of fine fresh oatmeal, 6oz white sugar, half a lemon cut into small pieces. Mix with a little warm water, then pour a gallon of boiling water into it; stir all together thoroughly, and use when cold. The lemon may be omitted, raspberry vinegar, citric acid, or any other flavouring may be used instead. More oatmeal may be used if preferred.

### Harvest Drink

Boil 2oz of hops, 2oz of ginger (bruised), in 1½ gallons of water

for 25 minutes; add 1lb of brown sugar, and boil 10 minutes more; then strain and bottle while hot. It will be ready for drinking when cold. It should be kept in a cool place. Dried horehound may be used instead of hops. Ginger beer: Pour two gallons of boiling water over 1lb of lump sugar, 1oz bruised ginger, 2 lemons sliced; let it stand till lukewarm, then add one tablespoon of brewer's barm, or one small teacup of baker's balm; let it stand 12 hours then bottle it. It will be ready in 24 hours.

### Lemon Squash

Wipe carefully six large lemons and thinly pare or grate off the rinds. Squeeze all the juice out, and put it with the rind and 1lb of the best loaf sugar into a jug. Pour over 1 pint of freshly boiling water, and stir until the sugar is dissolved. When cold, strain, add one tablespoonful of brandy, and bottle. If tightly corked this will keep good for months. It is best, therefore, to store in small quantities. One tablespoonful of the mixture is sufficient for a tumblerful of lemonade. Either water or soda water can be added.

### Lemon Syrup

Boil 6lb sugar and 6 pints water together. Put 3oz tartaric acid into a jug and pour the syrup into it. When cold add 2 teaspoonfuls essence lemon and bottle. Use 2 tablespoonfuls to a tumbler of water.

### Boston Cream

For this beverage you require 1oz of tartaric acid, 1 breakfastcupful of sugar, 2½ breakfastcupfuls of boiling water, 2 teaspoonfuls of essence of lemon, white of one egg. Pour the boiling water over the sugar, stirring occasionally. When cold, add the acid and essence. Then the whisked white of egg. Bottle, and for use allow two tablespoonfuls to one tumbler of water; ½ saltspoon-

## After the Theatre—a Convenient and Delicious Supper!



**THE** throng of home-goers at the exit—a space and then thoughts of, "What for supper?" To those who know, "King Oscar" Brisling (Sardines) offer a tempting repast that cannot be excelled. Serve them on hot buttered toast! Your grocer stocks "King Oscar" brand—ask for them by name!

*Be sure the brand is on each tin—it is your guide and the packers' pride!*

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