

RECIPES.

TO MAKE GOOD COFFEE.

I am indebted to a correspondent for the following excellent remarks on coffee-making. When I repeat that ninety-nine out of every hundred women buy coffee which may have been ground and wasted weeks before, and they very often "boil it" for some time before straining, I am not surprised at the quality of the "brew" which results. "Masque de Fer" writes:—

"Pure Mocha beans are necessary—no chicory—either for cafe noir or cafe-au-lait. A fair allowance is 2oz. of roasted and ground coffee to a pint of water for cafe noir; for cafe-au-lait three parts of hot milk may be allowed to one part of coffee. Warm the beans on a plate before grinding. When ground put in a warm jug, and slowly fill with boiling water. Then stir well with an enamel spoon for about a minute. Now let it stand, covered with a saucer, for an hour. Dip the strainer in hot water; wring out; and slowly pour the contents of the jug through the strainer into an enamel coffee-pot. Let it come just to a boil, and it is ready for immediate use, or will keep perfectly for several days. Always wash the strainer in very hot water immediately after use, and leave it to dry hanging on a hook in the larder—never leave it in the coffee-pot. Great attention should be paid to this, as a neglected strainer is enough to spoil the finest coffee. A nainsook muslin strainer is best—metal should be avoided. Perhaps this may be the cause of so many failures in coffee, using a metal strainer or an imperfectly cleaned muslin one.

FISH MAYONNAISE.

It is supposed that all good housekeepers are serving fish very freely and naturally there will be much left over to put to use. Gather it up carefully, for it may possibly be better

the second time than the first. Flake the remnants from any baked, boiled, or fried fish (rejecting browned parts) in inch-long pieces.

For a dressing, mash fine the yolks of four hard-boiled eggs, and season with salt, pepper, one level teaspoonful of mustard, one teaspoonful of sugar, and one-quarter of a saltspoonful of mace. Rub all together with two tablespoonfuls of oil until thoroughly blended, then add slowly two tablespoonfuls of lemon-juice and four of good vinegar.

Lastly, add the well-beaten white of one fresh egg, and blend again. Gently incorporate this into as much flaked fish as it will well moisten, saving a small extra portion to spread over the top when arranged in the salad-bowl, with lettuce cut small, and any other green stuff which may be seasonable.

CORNED BEEF SALAD.

Cut up two lettuces into fine shreds and dress them with a mixture made by blending two tablespoonfuls of salad oil and one of vinegar, a dessertspoonful of tarragon vinegar, a little pepper and salt, and a saltspoonful of made mustard. Arrange a layer of sliced cooked potatoes at the bottom of a salad bowl, then put in a layer of thinly sliced corned beef; cover the meat with dressed lettuce and scatter some coarsely chopped beets over the top; then put a second layer of potatoes, beef, and lettuce, and garnish the dish with beets and hard-boiled eggs cut into slices.

RAILWAY PUDDING.

This is very quickly prepared, and cooked as well, hence the name. Take one teacup of flour, one teacup of sugar, the rind of one lemon, an egg, and a little milk (about a teacupful). Just at the last add one teaspoon of baking-powder. Mix the ingredients together and bake in a flat tin in a hot oven. While it is hot spread the pudding with jam, roll it over, and serve it on a hot dish. A little cream served with it is a great improvement.

SWISS PANCAKES.

I think that simply, though it is, this is one of the most delicious sweet dishes that I know. Cut 2 slices, about an inch thick, right across a clay-rod loaf, cut off the crust, and trim nicely. Now melt 1/2 oz. butter in a frying-pan, and in it fry the bread till a golden brown. Spread apricot, or some other nice preserve on the one, cover with the other in sandwich fashion—sift castor sugar over; cut into "fingers," or any other shape preferred, and serve very hot. If any very luscious jam is used, a few drops of lemon juice, squeezed over the top, greatly improves the flavour.

A NEW SAVOURY.

at least it is new to me, and no doubt will be a novelty to many of my readers. I tasted it for the first time a few days ago at a five o'clock tea, where the hostess (wise woman!) prepared dainty savouries as an amusement to members of the "supper" sex, whose presence at that informal repast so greatly enhances its success. Her cook kindly gave me the recipe. Small circles of bread are stamped out from thin slices; these are fixed, crouton fashion, and are then spread with the following mixture:—Two par-sau-chovy, boned and pounded, one part tomato pulp (or sauce will do), lemon juice and cayenne, the whole forming a thick paste. The croutons are spread while hot, and are then put into the oven for a minute or two, a wee pinch of very finely minced parsley being sprinkled on each just before sending to table.

BEAUTIFUL HAIR.

Without a doubt nice hair adds greatly to the charm of a woman, but unfortunately nature does not always supply it, therefore the ingenuity of art must be applied to. To meet this demand I have imported hair of every shade, so am prepared to supply Hair Work of every description, including Fringes, Plaits, Chignons, Partings, Toupees and Complete Wigs. Combing made up. Write for catalogue. Orders by post promptly attended to.
A. H. HENDY, Ladies' Hairdresser, Dunedin.

"SWAGGER."

A DISEASE COMMON TO BOTH SEXES.

Of all the innovations of this nineteenth century, one most peculiarly its own, and particularly objectionable, is that mode of expression popularly known as "swagger."

"Swagger" may be described as a disease to which both sexes are liable, but in its chronic form chiefly assails the feminine population.

And the pity of it is that even the most homely and womanly of individuals seems liable to its insidious attack—women who, beneath the disfiguring veneer of pseudo-fashion, possess motherly hearts and simple instincts.

She who is to the "Manor" born takes her possessions as a matter of course, and does not obtrude the fact that they exist upon the drawing-room.

She who is born but to a villa residence should maintain the dignity of that condition—for every condition has its attendant dignity—and not seek, when a richer woman is calling upon her, to make up by "swagger" for what she lacks in reality.

The parvenu who has acquired "swagger" with her wealth loses no opportunity of forcing upon her neighbours' knowledge the fact.

She will even allude, with a delicate languor that may be intended to bespeak an elegant indigestion, to the peach-tart and cream she partook at lunch, or the quails she trilled with at breakfast.

All this "swaggering" has left no time for a friendly interchange of thought, and the mutual sympathy that constitutes friendship has no place where the hostess's one idea is to display her own grandeur to her guest. So this benighted individual, after hearing somebody referred to as being "quite well-bred," although she lives in a small house, will shrivel up, and bid a depressed farewell to so much magnificence.



WAITING FOR PEARL.