

Domestic

By MAUREEN.

Mock Terrapin.

Cut cooked mutton or veal into small pieces. Heat in sufficient soup stock or boiling water to cover. Add a tablespoonful of minced celery, parsley, and onion, and cook until tender. Strain out the meat and vegetables when the former is heated, and add to the liquor one cupful of sweet milk. When hot, stir in two hard-boiled eggs pressed through a coarse sieve. Thicken to the consistency of thin cream by adding a little flour mixed smooth with a little water. Season with salt, pepper, and a dusting of nutmeg.

Mock Pate de Foie Gras.

Parboil sliced calf's liver, then drain off the water, and chop the liver very fine, discarding all tough parts. Measure the liver and add the same amount of uncooked mutton or veal put through a chopper; then mix into a smooth paste and press through a coarse sieve. Season with onion juice, salt, pepper, minced parsley, and celery, and bind with enough melted butter to keep the meat together. Line a shallow dish with pie pastry, spread the meat into it, and bake until the crust is done. Serve cold. If eggs are cheap, mix in two well-beaten ones before spreading the meat in the crust. If there are any left over mushrooms at hand cut them into fine pieces and add to the uncooked meat.

Yorkshire Parkin.

Allow two pounds of golden syrup and one pound of treacle to stand by the side of the fire until sufficiently liquid to pour easily from the vessels containing them. Rub a half-pound of butter, or butter and other fat mixed, into four pounds of fine oatmeal; then add two small teacupfuls ($\frac{1}{2}$ lb) of brown moist sugar, two tablespoonfuls (2oz) of ginger, and two teaspoonfuls of

salt. Stir in the golden syrup and treacle, and add milk gradually until all the oatmeal is moistened—usually about a half-pint. Bake it rather slowly in three or four well-greased shallow tins, not necessarily at the same time or on the same day. It should be kept until it softens before being eaten.

Spice Nuts.

In a small saucepan heat three fairly large table-spoonfuls ($\frac{1}{2}$ lb) of treacle, then add to it a small teacupful (4oz) of brown sugar, a quarter pound of butter, and two tablespoonfuls (2oz) of ginger. With six teacupfuls ($1\frac{1}{2}$ lb) of flour mix a good teaspoonful of bicarbonate of soda, taking care that the last is free from lumps. As soon as the contents of the saucepan are blended, stir them in, mix to a smooth dough, which roll out thinly. The rounds are usually cut about two inches in diameter, and when not too troublesome, on top of each should be placed two or three rather thick slices of blanched almonds before baking the nuts in a very moderate oven.

Icing a Cake.

How bakers ever managed to get their cake-icing so thick and smooth had always been a marvel to one housewife, until she was permitted to watch a confectioner doing the work. Into a large bowl he had broken the whites of over a dozen eggs, adding sifted sugar in sufficient quantity to render it of stiff consistency after a vigorous beating together. Last of all, he added a generous handful of cream of tartar, beating again. The cake was placed top side up upon an inverted bowl. For applying the icing he used a very long two-edged knife of flexible steel, piling on the mixture without stint. For the smoothing process he took up a strip of tough paper, perhaps half a yard long and five or six inches wide, and doubled it lengthwise. Grasping an end in each hand, he drew the folded edge of the paper over the top of the cake to take off the excess of icing. This rendered the top beautifully smooth. For smoothing the sides he used the knife.

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