

Domestic

By MAUREEN.

Stuffed Dates.

Remove stones from dates and fill them with a paste made with a white of an egg and its equal of cream: into this stir as much confectioner's sugar as it will take, flavor with vanilla or rosewater; chopped nuts may be added. The filled dates may be dusted over with confectioner's sugar if desired.

Chocolate Walnut Pudding.

Boil one pint of milk, add half a cupful of sugar, two tablespoonfuls grated chocolate, and one of corn-starch, yolks of two eggs beaten. Cook until thick. Remove from fire and add one-half cupful nuts; mix well. Serve cold in tall glasses with spoonful of whipped cream on top.

A New Sweet for Children.

Make a syrup of a pound of sugar and one pint of water, and add a little lemon juice. Place a pound of prunes in this syrup and let stand a night and a day, until fully swelled. Remove from juice and pip. Fill cavities with a small marsh-mallow, while prune is damp, to absorb juices. Roll in granulated sugar and keep in tins.

Delicious Celery Soup.

Boil the green leaves, stalk, roots, and parts of celery not desirable for the table in water and a little salt until tender: press through a sieve, add this to the chicken or turkey bones from a roast fowl, and boil about thirty minutes; the longer you can cook it the stronger your soup will be. Drain, and to this stock add enough flour and butter rubbed together to make a creamy consistency. Season with salt and pepper. If there are a few stewed tomatoes left over from a meal, add about two tablespoonfuls, which are a great improvement. However, either way served, with or

without whipped cream, it is very delicious. This makes an excellent course for a luncheon.

Galantine of Beef.

One pound raw beef, 1lb bacon, 6oz breadcrumbs, 1 teaspoonful chopped parsley, 1 good teaspoonful salt, quarter teaspoonful pepper, 1 gill stock, 2 eggs, 1 teaspoonful bovril, 5 or 6 sheets gelatine, 1 gill water. Mince the beef; cut the bacon into small dice, chop the parsley. Mix the beef, bacon, breadcrumbs, parsley, pepper, and salt together in a basin. Add the eggs and stock, and mix well. Make into a roll in a pudding-cloth. Tie up tightly, and boil for 3½ hours. Then press, until cold, remove the pudding-cloth and glaze. To make the glaze break the gelatine up small, and put it into a saucepan with the bovril, and 1 gill of water. Boil until it is reduced to about one-third, then brush over the galantine. Cut the edges, garnish, and serve.

Household Hints.

When frying fish, sprinkle salt into the frying fat instead of on the fish. This prevents the fish from sticking to the pan.

To free the hands from disagreeable odors, such as that of onions, cod-liver oil, etc., mix a little ground dry mustard with warm water and wash the hands well with it. The saucers of scales or vessels used in cooking can be freed from odors by the same method.

If you possess a stone hot-water bottle that is cracked, fill it with sand and then place it in the oven two or three hours before it is needed. You will find it is quite as useful for warming a bed as when it was new. The sand retains the heat longer than water does, and there is no bother in emptying the bottle in the morning.

It is not generally known that eucalyptus oil will remove grease, including machine oil, from any fabric without injuring it in any way. Dressmakers should welcome this tip, as oil is often spilt on a costume in the making, due to bad-working machines.

**New
Winter
Goods**

McGruer Taylor

**New
Autumn
Goods**

Are now holding special displays of . . .

New Autumn and Winter Goods

in their temporary premises. All that is
New, Up-to-date and Stylish according
to dame fashions latest decree, can be
found at

**New
Autumn
Goods**

McGruer Taylor's
Esk Street . . . INVERCARGILL

**New
Winter
Goods**