

## Domestic

By MAUREEN.

### Tea Cakes (Without Yeast).

Beat one and a-half cupfuls white sugar and half a cupful of butter; add two whipped eggs, and beat once more. Stir in half a cupful of sweet milk, and lastly two cupfuls of flour sifted with two teaspoonfuls of baking powder. Flavor to taste with nutmeg, and bake in small tins in a quick oven.

### French Soup.

Cut up a chicken and boil it in three quarts of water, seasoned with salt. Then boil a pint of French beans with a carrot, onion, and a bunch of sweet herbs, and add to the chicken broth. Cook till tender, then skim and strain. Beat up the yolks of three eggs with one ounce of butter, and add this to the soup. Reheat, season to taste, and serve.

### Potato Snow.

Rub three or four good white steamed potatoes through a sieve, put them into a stewpan with a table-spoonful of hot milk or cream and half an ounce of butter dissolved in it. Add a pinch of salt and of white pepper, and stir the potato over the fire until it begins to get dry. Serve piled high on a dish with mutton collops round it, or as a garnish to cutlets.

### Rhubarb Wine.

Take 5lb of rhubarb, cut into small pieces, add a gallon of cold water, and put it into a tub for eight or nine days, stirring it well two or three times each day. Strain, and to every gallon add 4lb of loaf sugar, the juice and rind of a lemon; put into a cask with half an ounce of isinglass, dissolved in a little of the liquor; a gill of brandy may be added. Bung the cask closely for a month and bottle in about ten months or more.

### Apple Vinegar.

Take a bushel of apples and cut them up or pound them; place in a large tub, they will shortly ferment; then add some water, which they will absorb; keep adding day by day as much water as they will take. At the end of a month strain off the liquor into a cask; to every gallon of liquor add half a pint of vinegar, hot, that has been previously boiled and reduced from one pint. Let it remain for six weeks, and then you have an excellent vinegar.

### A Good Blackberry Wine.

To make an excellent wine, almost equal to port wine, take ripe blackberries, press the juice from them, let it stand for thirty-six hours to ferment (lightly covered), and skim off whatever rises to the top. Then to every gallon of the juice, add one quart of water and three pounds of sugar (brown sugar will do); let it stand uncovered for twenty-four hours; skim and strain it, then put it in a cask. Let it stand for eight or nine months, when it should be bottled and corked closely. Age improves it.

### Household Hints.

If cold water be used instead of warm water windows may be washed on even quite cold days without any trouble, and will polish equally well.

Don't throw away squeezed lemons, but use them for cleaning. Dip them into fine whiting and they are invaluable for brass or copper.

A capital cleanser for varnished and stained wood-work is that of tea-water. This may be made by pouring boiling water on spent tea-leaves, straining the liquid afterwards through a cloth or muslin. The tea-water loosens the dirt quickly.

*Maureen*

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