

## Domestic

BY MAUREEN.

### SUGGESTIONS FOR EGG COOKERY.

Countless are the combinations in which eggs can be cooked. There seems practically no end to the combinations with meat, fish, vegetables, cheese, and the like which can be wrought if you possess a love for cookery and a family who appreciate your efforts to offer them novelties.

Egg dishes may not serve for the main item at dinner, but at breakfast, luncheon, or supper they are invaluable.

**Breakfast Eggs.** Boil eggs hard, remove the shells, and cut them in small pieces, or chop them coarsely, the whites and the yolks together. Make a cupful of white sauce with a tablespoonful each of butter and flour, cooked together until they bubble, and a half-pint of milk, stirred with these until the sauce is smooth and thick. Season to taste with salt and pepper, add the chopped eggs, and pour on rounds or squares of toast. Serve hot.

Or if you have gravy or stock you may use this for your sauce instead of the milk, cooking it in the same way with the butter and flour. Or you may eke out the eggs with the remnants of any cold meat you have, adding this to the sauce; or you may put left-over peas or beans with the eggs. Made in this way the dish is substantial enough to serve for luncheon. There is more economy in cooking the eggs this way than in serving them boiled, fried, or poached. The man who would think nothing of eating two eggs prepared in one of these styles will be satisfied with one or one and a-half when they are mixed with a sauce such as I have described, and served on toast.

**Baked Eggs (I.)** Butter small fireproof plates on the inside, put a tablespoonful of milk or gravy in each one, and break into it an egg, taking pains not

to mix up the yolk and white. Dust it with salt and pepper, and put another spoonful of milk or gravy on it. Put the plate in the oven for five minutes, or until the white is set and the yolk begins to be firm, and serve in the dish in which it was cooked.

**Baked Eggs (II.)**—Cover the bottom of small dishes with minced meat or fish of any kind, seasoning it well unless salt fish is used. If you lack either of these you can fit a piece of buttered toast in the bottom of the dish, moisten it with gravy, and drop the egg upon it as in the preceding recipe. Put the gravy or milk over it and bake as before.

If you wish you may use a larger dish—a pie plate will answer—cover the bottom with meat or well-seasoned and moistened breadcrumbs, and break the eggs on this so close together that their edges almost meet.

This is an excellent way to use scraps of cold meat and vegetables, chopping and mixing them and seasoning them so that they are really savoury.

**Creamed Eggs.**—Boil six eggs hard, throw them into cold water to loosen the shells, peel the eggs and cut them into thin slices. Cover the bottom of a buttered dish with peppered and salted crumbs, place a layer of sliced eggs on these, then another layer of the crumbs, dotting this with bits of butter and seasoning with more pepper and salt. Continue in this way until the dish is full, making the top layer of crumbs. Just before putting this on, pour into the dish a cupful of milk or of gravy, or of soup stock, strew the crumbs on top with the dice of butter and the seasoning, cover, and bake fifteen minutes; uncover and brown lightly.

If you have a tablespoonful of minced ham or tongue to put with the crumbs the dish is even more appetising.

*Maureen*

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