

Domestic

By MAUREEN.

Raspberry Mascot.

Place in the bottom of a china bowl a quantity of raspberries, sprinkle them with sugar, and cover with a layer of cream. Then add another layer of berries and cream, and continue this process until the bowl is full. Place in a cool spot until ready to serve.

Fruit Mould.

Stew one pound of juicy fruit with a little water, then put through a wire sieve. Add water to bring the pulp up to three-quarters of a pint, and sweeten to taste. Mix two tablespoonfuls of cornflower with a quarter of a pint of cold water, and add to the fruit. Boil three minutes, stirring all the time. Pour into a wet mould, and, when cold, turn out.

Veal Loaf.

Use one cupful of brown gravy, which can be saved when the veal is roasted: mix half of this with a teaspoonful each of powdered mace, chopped parsley and grated lemon peel. Add one cupful of dry grated breadcrumbs, a little cayenne pepper, a teaspoonful of lemon juice, salt and pepper to taste, and stir into the mixture two pounds of lean, cold veal and one of cold boiled ham, both chopped as fine as possible. Lastly, beat into all the yolks of two eggs. It should be just firm enough to mould nicely. Flour your hands and make into a long, slender loaf, flour the outside well and put into a greased pan: cover and set in the oven until it is smoking hot. Take off the cover and let the loaf brown, then draw to the oven door and brush over quickly with a beaten egg. Leave in the oven about three minutes, or until it is nicely browned. If the loaf is too soft to mould with, add breadcrumbs. Do not have too hot an oven, because the loaf will

crack. It can be served hot with the remaining half cupful of gravy, or is delicious cold with a salad.

Testing the Oven.

A useful and simple test to try the heat of an oven is by means of a piece of white paper. If too hot the paper when placed in the oven will blaze up or blacken. When the paper becomes dark brown, the color of meat pie crust, then the oven is suitable for small pastry. When light brown, the color of real nice pastry, then the oven is ready for pies, etc. When the paper turns dark yellow you can bake bread, large meat pies or large pound cakes. If the paper is just tinged the oven is right for sponge cakes and meringues. The temperature of an oven may be easily reduced while cooking by placing a bowl of water in it.

Chip Marmalade.

Cut three dozen oranges into quarters; take off the peel and boil it till quite soft. Scoop out the soft, pithy part with a silver spoon; cut the peel into chips. Remove the pulp of the oranges from the pips and hard, white skin, and pour three pints of water on the latter. When the chips are ready grate and squeeze 12 large lemons; add the pulp of the oranges to this, with sugar of equal weight to the original fruit. Add the peel chips and two quarts of the water from the pips and hard skin. Boil till done—about three quarters of an hour.

About Glycerine.

For burns, glycerine and borax mixed freely with luscid oil is a never failing remedy. In cases of illness where sugar is forbidden, glycerine is an invaluable substitute, and is also an excellent means of sweetening stewed fruits and custards. In the laundry glycerine is useful for softening water in which flannels are to be washed; two teaspoonfuls to a small tub of water is the amount required.

Maureen

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