DOMESTIC

Vegetable and Rice Soup.

One small turnip, 1 carrot, 1 breakfastcupful of milk, 10 breakfastcupfuls of water, 1 teaspoonful of sugar, 3 potatoes, salt, pepper, 2 onions, 1 teacupful of rice, 1 teaspoonful of butter, 1 teaspoonful carbonate of soda. Put the water on to boil, add the vegetables prepared and cut into small pieces, then the dripping, sugar, and soda. Let all boil for one hour, then add the potatoes pared and cut in small pieces, and the rice well washed, boil for another hour, add the milk, pepper and salt to season, and serve.

Butter Cakes.

Mix together one quart of sifted flour, two heaping teaspoonfuls of baking powder, and one teaspoonful of salt; then rub in with the finger tips three table-spoonfuls of butter. Mix to a seft dough with cold milk, roll out on the bread board into a sheet one-quarter of an inch thick and cut into round cakes. Lay on a moderately hot, greased griddle, and when nicely browned turn and brown on the other side. Tear open, butter liberally and send immediately to the table covered with a napkin.

Macaroni.

In preparing macaroni for a meal, place it in boiling salted water and cook ten or twelve minutes. When done, pour off at once and then blanch with cold water. This will restore the original shape. When boiling, genuine macaroni does not become pasty and adhesive, nor does it lose its tubular form. The hot water which has been drained off may be used in soups and sauces and the macaroni may be combined with other foods in various ways.

Household Hints.

If an article has been scorched in ironing, wet in cold water and lay where the bright sunshine will fall directly on it. This will take the mark entirely out.

When washing sateen, or any cotton fabric with a satin finish, put a little borax in the last rinsing water. This will cause the material to look glossy when ironed.

Potatoes can easily be scraped all the year round if boiling water is poured over them. When cool enough to handle they scrape without any trouble, and no waste, as there is with peeling.

If the boiler immediately after use, and while still warm, is rubbed all over with good household soap, it will prevent rust, and will help to make the suds when the boiler is filled for the next washing day.

On a cold day sprinkle a little curry-powder into any brown soup, and then just boil it up before serving; or, if this is not liked, add some of the thick yellow sauce from a bottle of piccalilli. This gives a very piquant flavor.

When you make a plain suct pudding put it into a well-greased ordinary straight jam jar, and cover with a saucer. Stand this in the saucepan of boiling water, and steam until done. You will find it more satisfactory than when cooked in a cloth.

To dry-clean a hair brush, take a teacupful of oatmeal or cornmeal and fill the brush, rubbing gently with the hand. As the meal absorbs the grease and dirt, shake it out and use fresh meal, and repeat the process till the brush is thoroughly clean, holding the latter all the time over a sheet of newspaper. By this dry-cleaning method the mount of the brush is saved the risk of injury from the use of hot water and soda.

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