DOMESTIC

Date Jam.

A good jam, costing very little, may be made with 21b of dates. Wash, stone, and can the dates into small pieces, and boil in a pint of water for half an hour. Then add juice and rind of one lemon (finely grated). Make a jelly with two pint packets of lemon jelly, add to the dates, and bring to the boil, taking care to keep well stirred. Pour into warm, dry jars, and when cool tie down.

Egg Soup.

Ingredients: One quart of milk or stock, yolks of two eggs, four tablespoonfuls of rice, half a teaspoonful of salt, one saltspoonful of pepper. Method: Bring milk to almost boiling point. Cook rice and press through a sieve. Keep the rice water, and add to the milk with the rice. Beat the yolks of the two eggs, and add to them a little of the hot milk, then put in seasoning and pour this into the milk or stock. Throw in a little finely-chopped parsley before serving.

Milk Biscuits.

Ingredients: Half a pound flour, one teaspoonful baking powder, one gill of milk, foz butter, a pinch of Method: Sieve the flour, salt, and baking powder into a basin, and make a well into the centre. Melt the butter in a small saucepan, add the milk, and Pour this into the centre of make it just lukewarm. the flour, and mix all together. Flour a bakingboard, turn the paste on to it, and knead with the hands until free from cracks. Then roll out as thin as possible, and prick all over with a fork or biscuit pricker. Stamp out in rounds with a cutter about 3in in diameter, place the biscuits on a greased tin. and bake them in a moderate oven until brown and The oven must not be too hot, but regular. crisp. When the hiscuits are ready remove them from the tins and put them on a sieve or wire stand to cool.

spiendid timekeeper; and fitted with leather cap for protecting

face. Price £3.

Household Hints.

Boil cracked eggs safely by wrapping in greased paper.

Remove fresh coffee stains by pouring boiling water through the fabric.

Revive patent leather by rubbing with a linen cloth soaked in milk.

To cut new bread, try using a knife that has been dipped in very hot water.

Cakes will be considerably lightened if the whites of eggs are beaten up separately from the yolks.

Use strong soda water with plenty of soap for cleaning windows. Rinse freely, and finish off with a succession of warm dry cloths.

A teaspoonful of salt mixed with the starch while it is still hot will make the clothes smooth under the iron and prevent them from sticking.

Baking-soda gives instant relief to a burn or scald. Applied either wet or dry to the burned part immediately, the sense of relief is magical.

If, when baking, the oven should get too hot, place a basin of cold water in it. This will cool the oven, and the steam which rises from the water will prevent the contents burning.

If you rinse a plate with cold water before breaking eggs on it, add to them a pinch of salt, and then stand where there is a current of air; you will have no difficulty in beating them to froth.

For washing lace curtains NO RUBBING LAUNDRY HELP is best.

THE MOST OBSTINATE

Corn must quickly yield to BAXTER'S RUBY CORN CURE—once this remedy is applied there is no escape for the corn— it must give in. Price, 1/-, post free, from Baxter's Pharmacy, Theatre Buildings, Timaru.

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