

**DOMESTIC**

BY MAUREEN.

**Apple Sauce.**

One-half scant teaspoonful of soda added to 1 quart of apple sauce a few minutes before removing from fire not only neutralises the acid, but makes the sauce smooth and delicate. Cooks who have tried without success to make tart apple sauce palatable will appreciate this recipe.

**Apple Sauce Cake.**

Take 1 cupful apple sauce (warm), 1 cupful sugar, ½ cupful shortening, 1 teaspoonful soda, 1½ cupfuls flour, 1 teaspoonful each of cloves, cinnamon, and nutmeg, ½ cupful raisins. Mix sauce and sugar first, add soda; mix flour, raisins, and spices together; then add to sugar and sauce; then add shortening. Frost with white.

**Custard Pie.**

Beat together until very light the yolks of 4 eggs; add 1 quart sweet milk; flavor with nutmeg or vanilla; stir in a pinch of salt, and pour into tin lined with paste; bake in a slow oven until firm. When done, beat the whites of the eggs to a froth, add sugar, and spread over the top of the pie, and return to the oven to brown slightly.

**Ginger Sandwich.**

Take 1½ cupfuls flour, ½ cupful sugar, 1 tablespoon butter, 2 eggs, ½ cupful golden syrup, ½ cup milk, 1 dessert-spoonful ground ginger, ½ grated nutmeg, 1 teaspoonful baking soda, and 1 teaspoonful of baking powder. Beat the eggs, sugar, and butter well together, add the golden syrup, beat in the flour and baking powder alternately with the milk, in which the baking soda has been dissolved. Divide and bake in sandwich tins in a quick oven. For the filling beat 2 small tablespoonfuls of butter with 4 large table-spoonfuls of long sugar until very light. Put this

between the sandwich and on the top. Sprinkle with desiccated cocoanut.

**Fish Roll.**

A tasty dish that is easily made is fish roll. Mix any cold, cooked fish with an equal amount of boiled rice; season with 1 tablespoonful each of parsley and sage chopped fine (the quantity of seasoning can be varied at will), and add salt and pepper to taste. Make a nice piecrust and roll it thin; then fill it with the fish mixture and make it into a roll; sprinkle with bits of butter, and bake it until brown, and serve hot with tomato sauce.

**Sponge Cake.**

This is a recipe for old time sponge cake, and it is the most delicious of all if made with care and attention to the important features. Weigh any number of eggs (four will make a good-sized cake); take their weight in their shells of granulated sugar and half their weight in flour, and the grated rind and juice of one lemon. Beat the yolks until light-colored and like thick cream, then add the sugar and beat the mixture again until light. The lemon juice and rind should be added and then the flour, which must be sifted until light and full of air. The whipped whites should be folded in with the greatest care.

**Household Hints.**

When paraffin oil is well rubbed into linoleum it will retain its color and wear twice as long as is usual.

When making a beef-steak pudding a piece the size of half a crown should be cut out of the paste at the bottom of the basin before putting the meat in. The pudding will then cook in one hour instead of two.

Paint can be removed from glass by rubbing it with hot, strong vinegar.

Rid gloves may be cleaned when slightly soiled with a small piece of oiled silk wound tightly round the finger and rubbed vigorously over the surface of the glove.

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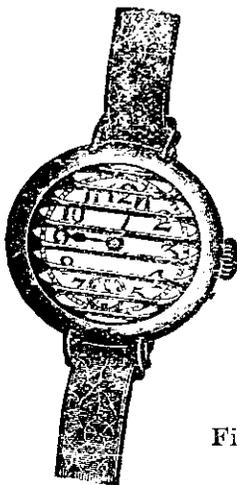
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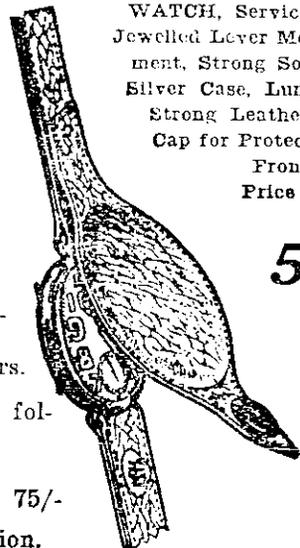
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