

DOMESTIC

By MAUREEN.

Stewed Steak.

Dumplings made as above directed may be eaten by themselves, with or without gravy, and with a vegetable of one sort or another, or may be served with steak cooked as follows: Peel and slice a large onion and brown it in hot dripping. Cut up 1lb of steak into squares, and brown these also; sprinkle steak and onion with flour, pour in half a pint of stock and boil it up, skimming well. Make a dozen small dumplings from the recipe already given, and when the meat is stewed about two hours put it on to a hot fire and surround it with the dumplings.

Savory Dumplings.

Substantial savory dumplings that help very much to eke out other food can be made as follows: Mix two ounces each of flour, bread crumbs, and potato; rub in three ounces of melted butter and add a teaspoonful of salt, a little pepper, and a quantity of milk in half a teacupful. Beat eggs, remove yolks, and mix mixed sweet herbs, onion, and mushroom with the egg whites. Beat up the yolks with a little salt and sugar to make a paste, then mix the other ingredients together. These can be made in the same manner as the ordinary dumplings.

Take 2lb of mutton, cut in three pieces, and put in a large pot with a little water. Add a few slices of onion, a few slices of carrot, a few slices of turnip, and a few slices of cabbage. Chop a little of each of these vegetables and add to the mutton. Put a little salt and pepper in the pot, and let it simmer for all night. When the mutton is tender, take out the bones, and then put in a little more water, and let it simmer for a few minutes more. The mutton is now ready to be served.

Apple Sauce.

Take 1lb of apples, wash them, and cut them into small pieces. Put them in a large pot with a little water, and let them simmer for a few minutes. Then put in a little sugar and a little lemon juice, and let them simmer for a few minutes more. The apple sauce is now ready to be served.

ginger. Method: Peel apples and onions, cut them up and mix with all other ingredients. Place in a dish and put in a slow oven to simmer for four hours.

Steamed Prune Pudding.

Two heaping cups of sifted flour, 1 1/2 cupfuls of chopped stewed prunes, 1 tablespoonful of sugar, 1 heaping teaspoonful of baking powder; milk enough to stir as thick as biscuit dough, pinch of salt. Steam three hours and serve with the following sauce:-- Yolks of two eggs well beaten, 1 cupful of sugar beaten in gradually. Beat the whites of two eggs to a stiff froth; add yolks and sugar and 2 teaspoonfuls of hot milk. Flavor with vanilla.

Household Hints.

To remove rain spots from light material hold over a basin of hot water and rub with a piece of the material.

Lemon juice and salt will remove rust, ink, and other stains from white goods.

Greasy stains can generally be removed quite easily from table linen or handkerchiefs if washed at once in cold and warm water. The sooner stains are removed the better.

All creamed or small amount of fat is to be clarified add a little salt and to be treated some boiling water, stir and pour off the water, etc. as usual to cool. The cream will rise on the top, and this can be easily poured off. The bottom of the milk will be found a little thicker than usual.

When washing the stain out of cotton material it is best to wash it on the stain, as it leaves a little of the stain and partly wash it out in cold water.

For removing grass stains, take out grass stains, wash with cold water, and rub with a little salt.

For removing the stain of a garment of dark color, wash with cold water, and rub with a little salt. There is a little of the stain and partly wash it out in cold water.

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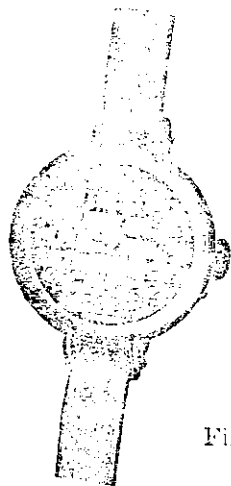
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