

**DOMESTIC**

BY MAUREEN.

**Dropped Scones.**

One-half pound of flour, one ounce of sugar, one teaspoonful of baking soda, one large teaspoonful of cream of tartar, one egg, salt, little milk (sour or sweet). Beat the egg and sugar, mix dry ingredients, add to the egg mixture. Beat it very well. Thin down to nice batter with the milk, and drop it from a spoon on to a hot, greased griddle and fire on both sides.

**Date Meringue.**

This is a very delicate dessert, and is extremely useful in the case of emergency, as it may be easily and quickly made. Use rounds of plain sponge cake. Beat the whites of two eggs as stiffly as possible, fold in two tablespoonfuls of powdered sugar and one small cupful of stoned and chopped dates. Heap the meringue in mounds upon the cake and place in a moderate oven until slightly browned. Serve cold.

**Gooseberry and Sago Mould.**

Required: Four ounces of small sago, one pound of gooseberries, one pint of water, syrup or honey, sugar to taste. Put the sago overnight to soak in the water. Next day simmer it till soft, clear, and jelly-like in the same water. Then add the prepared gooseberries, and cook again till these are soft. Sweeten to taste, color if liked, and turn into a wet mould. When set turn out carefully. If you prefer to use other fruits do so, or substitute tapioca for sago.

**Plain Fritters.**

Season one pint of boiling water with one teaspoonful of salt, and gradually stir into it one pint of sifted flour. Continue to stir constantly, and boil for three minutes. Remove from the fire, let it get almost cold, and beat in the yolks of four eggs and lastly the stiffly whipped whites. Fry by the spoonful in deep, hot fat to a rich brown. Lift out with a skimmer, drain

for a moment on brown paper, and dust thickly with powdered sugar. Serve with a jelly sauce.

**Banana Cream.**

Six bananas, one lemon, sugar to taste, half a pint of custard. Skin the fruit and cut into slices; place in a glass dish; squeeze the lemon over it; add a little sugar; pour over them the boiled custard. Where cream is obtainable it is much nicer than custard.

**Jellied Custard.**

To be made either with real egg or with some made custard powder. Add fruit according to season. Required: One pint of custard (warm), three ounces of ripe or cooked fruit, three-quarters of an ounce of gelatine, golden syrup, or red jam to sweeten. Dissolve the gelatine in three tablespoonfuls of hot water. Add it to the custard. Mix in the fruit and sweeten to taste. Pour all into a deep glass dish and put aside to cool and set, or you can mould it if you would rather.

**Household Hints.**

Cake icing will not crack while cutting if one tablespoonful of cream is added to each white of unbeaten egg. Stir together and then add sufficient sugar to spread.

When ironing fine white goods sprinkle common salt on the paper you rub your irons on. The salt will cleanse them so that they will not smut or soil the clothes.

This is a good way to poach eggs: Place a large spoon in a pan of rapidly-boiling water. Slide egg into spoon first, and after cooking an instant gently slide into bottom of pan. This always prevents the egg from sticking to the pan.

Two minutes after lighting the burners on your gas stove open the oven door a second to let the moist air escape and the oven will heat far more quickly after the ventilation.

Make thin paste of lump starch and lukewarm water. Apply generously to soiled white shoes and let dry; brush off starch and soil will come with it.

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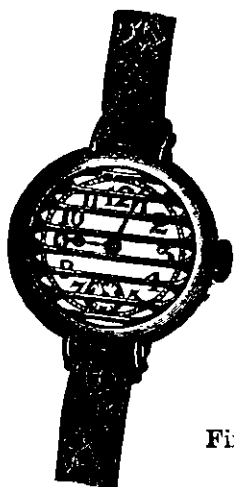
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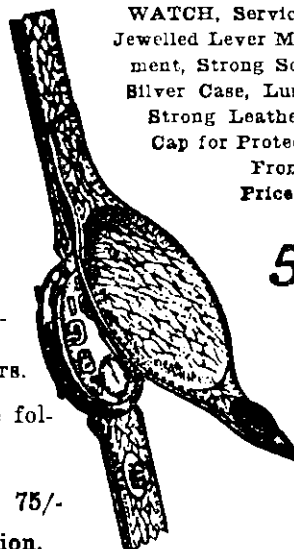
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