

DOMESTIC

(By MAUREEN.)

A Salmon Dish.

Take half-tin of salmon, and mix with it two cupfuls of steamed stale breadcrumbs, season with salt, pepper, and one tablespoonful of onion juice; then add one egg and quarter cupful of flour. Mix well and form into the shape of a steak; put into a greased frying-pan, and brown nicely on both sides until done. Remove to a hot dish and garnish with lemon slices, parsley, and quartered tomatoes.

Peach Marmalade.

Peel, stone, and cut up ripe peaches quite small. Take 3lb of sugar to each pound of fruit, and one tea-cupful of water to each pound of sugar. Place on fire, and while it boils, skim it clear; then put in the peaches, let them boil quite fast, stir and mash them until the whole is a thick, jellied mass, then put into glass jars.

Moulded Apples.

Two pounds of apples, boiled to a pulp in just enough water to keep them from burning. 4oz of sugar, one lemon, and 1oz of gelatine. When the apples are ready add the gelatine, previously soaked in a little cold water. Mix all well together. Put into a wet mould, and leave until quite cold and firm. Serve with cream or thick custard.

Peach Jam.

Peaches for jam should be the yellow-fleshed preserving variety. Split the peaches in halves, remove stones, crack them, and put the kernels aside. Weigh the fruit, put an equal amount of preserving sugar into the preserving pan, add a quarter of a pint of water to each pound of sugar, and boil to a syrup. Now put in the fruit, boil very gently until it is quite tender, but not broken, then lift it out carefully with a spoon, and put it into pots. Boil syrup rapidly until it sets

quickly when tested on a cold plate, pour it over the fruit; cover closely, and store in a cool, dry place. Green peaches gathered just before they are ripe make a delicious jam.

Rhubarb Drink.

Cut six sticks of rhubarb into small pieces, and put them into a jug with four ounces of sugar and two slices of lemon with the rind left on. Pour over all two quarts of water, which must be absolutely boiling. Let it stand for twelve hours before using. For those who have rhubarb in their gardens this is a very good way of using it just now. Sour apples may be used in the same way instead.

The Virtues of Water.

A French physician writes thus: "Every woman who values her digestion and her complexion should drink at least six glasses of cold water a day. If desired, the glass taken before retiring and the first thing in the morning may be hot, with a pinch of salt in it. Have appointed times for this water drinking, and take it at those times. The first thing in the morning, the last thing at night, half an hour before each meal, and in the middle of the morning and afternoon, will divide the day nicely."

Household Hints.

The life of a gas range may be prolonged if the oven doors are left open until it is cold. Most women close the doors on a hot oven, and the moisture that collects causes rust.

Annoyance is often caused, in making a raisin cake, by the fruit unaccountably sinking to the bottom, though the cake, no doubt, is well baked. If a little melted butter is stirred with the raisins before they are added to the rest of the mixture, this annoyance may be avoided.

Blouses and dresses that are fastened with press studs should have the studs fastened before passing through the wringer: the studs will not then be damaged.

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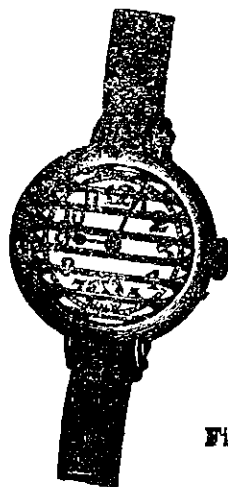
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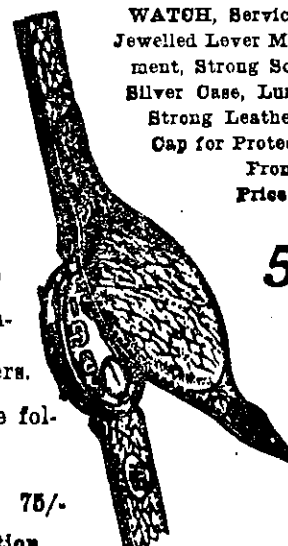
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