

DOMESTIC

(By MAUREEN.)

Oyster Soup.

Allow two quarts of fine large oysters; take them from the liquor, strain the liquor carefully; add four blades of mace, a teaspoonful of pepper and a little salt. Let it simmer over a brisk fire for five minutes; then add a piece of butter the size of a walnut which has been rolled in flour, and while boiling put in a quart of new milk. Let all boil for five minutes more, stirring carefully all the time. Then drop in the oysters; let them boil up once until the edges begin to curl, then remove from the fire. Pour into a hot tureen and serve.

Oyster Savory.

One level tablespoonful of cornflour, half an ounce of butter, a dozen oysters, with their liquor, a cupful of milk, the yolk of an egg, pepper and salt, and slices of hot toast. Put the butter in a lined pan, stir in the flour, and when smooth add the oyster liquor and by degrees the milk. Let this boil, stirring all the time. Season the sauce, cut each oyster in half, and add them. Allow the oyster pieces to get hot through, but not boil; add the beaten yolk of egg, stir gently for two minutes, then pile the mixture on hot buttered toast. Garnish each piece with a small slice of lemon, and serve very hot.

Steamed Peach Pudding.

Required: One cupful of flour, two teaspoonfuls of baking powder, one teaspoonful of salt, half a cupful of milk, one egg, one tablespoonful of melted butter, four tablespoonfuls of sugar, one quart of soft peaches. Sift the flour, baking powder, salt, and sugar into a bowl; add the milk, well-beaten egg, and butter; mix well. Brush a mould with butter, cover with peaches (cut into halves), pour dough on the peaches, cover, and set in a saucepan of water, and boil or

steam for one hour. Turn into a shallow bowl, and cover with one cupful of crushed peaches, which have been mixed with half a cupful of sugar.

Pear Honey.

Wash, pare, and grate the pears (the hard cooking pear is the best for making honey). To each quart of grated pear add one cupful and a-half of granulated sugar, put into a preserving kettle, and boil slowly for 45 minutes; remove the scum, stirring frequently; the time depends on the kind of pear used; it must be stiff and not separate. Just before removing from the fire add two teaspoonfuls of grated lemon rind or two tablespoonfuls of finely cut yellow of lemon; boil for two minutes after the lemon is added. Fill into well-sterilised wide-mouthed bottles, cover with paraffin, and paste paper over the tops. Quince honey may be made in the same way, or quince and apple honey combined, using equal quantities of apple and quince.

Oatmeal Water.

Stir into a quart of cold water a small quantity of oatmeal—about 3oz or 4oz—leave it to soak and settle, then pour off the clear water at top; add the juice and rind of half a lemon. The oatmeal itself can be used for porridge or puddings. This is a supporting drink, and taxes the digestive powers very slightly.

Household Hints.

Since soda costs less than sugar, use it with such acid fruits as plums, gooseberries, and rhubarb, so that less sugar will be needed for sweetening. Add a quarter of a teaspoonful of soda to each quart of fruit, and you will notice a great difference in the quantity of sugar needed.

The way to reduce your gas-stove bill is to see that the flame from the ring or stove is never allowed to flare round the pan or kettle. The gas is at full strength and power when directly under the bottom of any utensil, and is merely wasted flaring on all sides, as one so frequently sees in kitchens.

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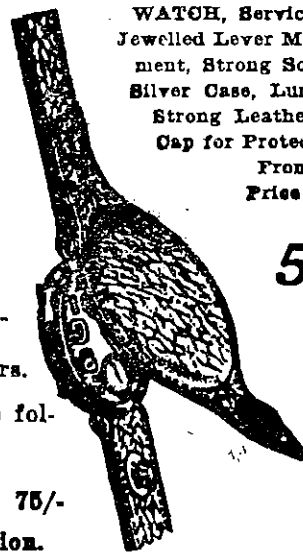
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