

OBITUARY

MR. THOMAS R. HACKETT, WELLINGTON.

Mr. Thomas Reynolds Hackett, who saw service in the Crimea, died at his residence in Broadway terrace recently. The deceased (writes our Wellington correspondent) was born in Ireland in 1837, and enlisted in the 57th Regiment, 'Diehards,' in 1851, in which he served for over 14 years. He took part in all the stirring events of the Crimean war of 1854, including Balaclava, Inkerman, and the bombardment and fall of Sebastopol, also the expedition which resulted in the bombardment and capture of Kinburn. After the surrender of Sebastopol he proceeded with his regiment to Malta, and later on to India, where he was on service from 1858 to 1861. In 1861 he came to New Zealand with his regiment and took part in the various incidents of the Maori war in and about the Taranaki district. On the completion of his term of service he retired with the rank of sergeant. Subsequently he joined the Armed Constabulary, and became sergeant-major of his division, attaining promotion later on to the position of sub-inspector with the rank of captain, a position which he held till he retired on the reduction of that force. While in the Armed Constabulary he took part in several engagements with the Natives on the West Coast of the North Island, and also on the East Coast in pursuit of the noted rebel Te Kooti. After leaving the force he settled down in Wellington, and joined the Post and Telegraph Department as batteryman, a position he occupied up to the date of his retirement on March 31. The deceased was well known to the congregation of St. Joseph's Church, and was a devout Catholic. The interment was a private one. A widow, two daughters—members of the Ladies' Auxilliary of St. Vincent de Paul Society,—and one son mourn the loss of a loving husband and fond father, and to them is extended the sincerest sympathy of a large circle of friends.—R.I.P.

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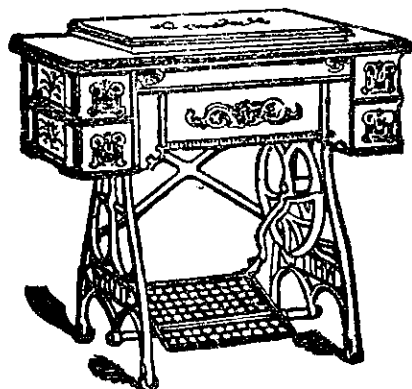
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Domestic

By MAUREEN.

A Cure for Soft Corns.

Here is a certain cure for soft corn. Dip a piece of soft linen rag in turpentine and wrap it round the toe on which the corn is night and morning. In a few days the corn will disappear, but the relief is instantaneous.

To Clean Glazed Tiles.

If glazed tiles are spotted, wash them with lemon juice, leave for a quarter of an hour, and then polish with a soft cloth. Tiles should not be washed, but only rubbed with a damp cloth, and polished with a little skim milk and water. One of the best polishes for glazed tiles is a rag on which paraffin has been sprinkled, but it should only be used before a fire is lit.

Carrot Pudding.

This is an old-fashioned recipe, and an excellent one. Grate sufficient raw carrot to make one pound, and mix with it three-quarters of a pound of chopped suet, half a pound each of well washed and dried raisins and currants, four tablespoonfuls of light brown sugar, eight tablespoonfuls of flour and spices to suit the taste. Mix well, then turn into a buttered pudding mould, cover and boil hard for four hours. Remove the cover, and set in the oven for twenty minutes to dry off. Serve hot with hard sauce or liquid lemon sauce.

Banana Cream.

Soak a package of gelatine in a half pint of cold water for an hour, add the grated rinds and juice of one lemon and two oranges, one cup and a-half of sugar, and a quart of boiling water. Stir over the fire until well dissolved, and strain; peel some bananas and slice them, sprinkle sugar over, and when the gelatine has cooled, pour enough over to cover the bananas; let it harden, add more sliced bananas and another layer of jelly, letting this harden each time, and so on until you have the dish full. You may use any kind of fruit instead of the bananas, and flavour with fruit juice instead of lemon or orange juice.

A Sewing Hint.

When you want to sew buttons on your boys' waistcoats, trousers, coats, or underwear, follow these directions and you will never have to re-sew those buttons: Place your button; take a hairpin (a strong one) and lay across the button, then sew over hairpin. When you have put as much thread through the eyes as they will hold, withdraw the hairpin; push the needle through near the button, pull the button up, and wrap the thread several time round between the button and goods; fasten on underside, and your button will stay on until the garment is worn out.

Household Hints.

A little oxalic acid dissolved in warm water and applied with a piece of sponge is excellent for cleaning leather bags or hatcases. Leave the article to dry, and the leather will look like new again.

To remove the shiny appearance from serge that has been worn a great deal, sponge it with water in which a good handful of ivy leaves has been boiled, on the right side. Leave for half an hour and iron on wrong side with a hot iron.

Maureen

PILES.

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