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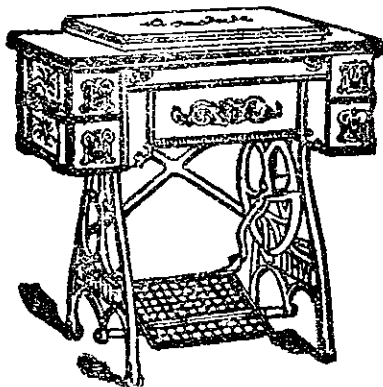
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**Domestic**

BY MAUREM.

**Cement for Mineral Oil Lamps.**

Boil three parts of resin with one part of caustic soda and five parts of water. The composition is then mixed with half its weight of plaster of Paris, and sets firmly in from half to three-quarters of an hour. It is very adhesive, and excellent for attaching the brasswork to mineral oil lamps.

**Household Hints.**

Lemon juice added to the water when boiling rice will make the latter snowy white.

When a glass stopper will not come out of a bottle allow one or two drops of glycerine to soak in, and it can be removed quite easily.

**Removing a Tight Ring.**

Take a length of very fine string. Pass one end of it through the ring. Bring the ring down as near the palm of the hand as possible and wind the string evenly round the finger in an upward direction up to the first joint. Get a second person to hold the string in position while you take the lower end and commence, unwinding the coils upwards. The ring will be slowly forced towards the joint, and can then be easily removed.

**White Sugar Icing.**

Beat up the whites of two eggs; then add  $\frac{1}{2}$ lb powdered castor sugar and the juice of a lemon, or a few drops of orange-flower water. Beat the mixture until it hangs upon the fork in flakes, then spread over the cake, dipping the knife in cold water occasionally. Stand it before the fire, and keep turning the cake constantly, or the sugar will catch and turn brown. As soon as it begins to harden, it may be removed. The icing must not be put on until the cake itself is cold, otherwise it will not set.

**A Steamed Ginger Pudding.**

Take yolks and whites of two eggs, butter, sugar and flour. Cream the butter and sugar well together, add the yolks of two eggs separately, then the flour, and three ounces of preserved ginger cut into dice. Whip the whites of the eggs to a stiff froth quickly, stir a teaspoonful of baking-powder into the mixture, and, lastly, lightly add the beaten whites. Pour into a buttered mould. Steam for an hour and a-half. Turn out to serve, and pour a creamy sauce round.

**An Excellent Gingerbread.**

Take a pound and a-half of well-dried flour, four ounces of butter, four ounces of brown sugar, one pound of treacle, one ounce of ground ginger, half an ounce of ground allspice, one teaspoonful of carbonate of soda, a gill of warm milk (or more if required), and two eggs. Mix the flour, ginger, and allspice together. Melt the butter, and add it to the treacle, which should be warmed. Dissolve the soda in the milk, whisk the eggs thoroughly, and make all into a smooth dough. Bake this cake in a moderate oven in a shallow tin.

**'Fur' in Kettle.**

'Fur' is caused by the hardness of the water which is usually heard in the kettle. It can be removed by boiling rain-water and broken oyster shells or half a dozen unwashed and unpeeled potatoes in their place. If the deposit is very thick the process will probably have to be repeated several times before the result is satisfactory. Keep a stone marble in the kettle when the 'fur' has been removed, as this will prevent it from forming in the utensil itself again. When the marble is thickly coated it must be replaced by a fresh one.

When removing, you will do well to employ the New Zealand Express Co. They are so careful, so expert, so reliable. It's a real saving to get them to do the work, your things are handled so nicely. They remove furniture to any address, near or far. Offices all towns....

**IN GOLD WEATHER**

no beverage is so acceptable as SYMINGTON'S COFFEE ESSENCE. In two minutes you can have a delicious warm drink. If you haven't tried it you should do so at once.