

Domestic

BY MAUREEN.

Christmas Plum Pudding.

The following is a splendid recipe for a good, rich plum pudding without eggs:—1lb beef suet, 1lb plain flour, $\frac{1}{2}$ lb breadcrumbs, 18oz granulated sugar, 1lb currants, $\frac{1}{2}$ lb sultanas, $\frac{1}{2}$ lb raisins (stoned and halved), $\frac{1}{2}$ lb mixed candied peel, 1lb carrot (grated), 1lb potatoes (boiled and put through potato masher), 1 nutmeg (grated), 1 teaspoonful of mixed pudding spice, 1 teacup (small) of wine, milk, or brandy. Thoroughly mix all together, press into well buttered and floured moulds, and boil for 8 or 10 hours. Keep water below the pudding.

Fruit Plum Pudding.

Required: 1lb breadcrumbs, 1lb raisins, 1lb sultanas, 1lb currants, $\frac{1}{2}$ lb candied peel, $\frac{1}{2}$ lb shelled Brazil nuts, $\frac{1}{2}$ lb butter, 3 lemons, 6 eggs. Chop the peel coarsely. Pass the almonds and nuts through the mincing-machine. Prepare and chop the fruit. Put it in a dish with the nuts, sugar, breadcrumbs, and grated lemon-rind. Stir these well together, melt the butter, add it, and, lastly, the six beaten eggs. Put the mixture in greased dishes, tie scalded and floured pudding-cloths over the top, and boil them steadily for six hours.

Economical Plum Pudding.

Here is an excellent recipe for those who make the puddings in large quantities. Required: 1lb flour, 1lb breadcrumbs, 1lb raisins, $\frac{1}{2}$ lb suet, $\frac{1}{2}$ lb currants, 3oz mixed peel, 1oz almonds, 2 teaspoonfuls pudding spice, $\frac{1}{2}$ teaspoonful salt, 3 eggs, 1 gill stout or milk. Mix all the dry ingredients together. Beat up the eggs, add them and the stout to the fruit, etc., mix all well together. Press the mixture into a greased dish, cover it with a scalded and floured cloth, and boil it steadily for six hours. Keep in a cool dry place.

Marzipan Sweets.

Required: 1lb loaf sugar, $\frac{1}{2}$ lb ground almonds, 1 gill hot water, 1 egg, vanilla, lemon juice, orange flower water. Put the sugar and water into a pan by the fire. When the former has dissolved put the lid on the pan and bring it to the boil. Take off the lid and boil until when a little of the mixture is dropped into cold water and left a second it feels like a ball of putty when pressed between the fingers. Then draw the pan off the fire and stir in the almonds. Beat the egg slightly, and when the mixture has cooled a little stir it in. Then stir the mixture over the fire until it leaves the sides of the pan quite clean. Turn on to a slab or board, and knead it well until it is smooth and nearly cold. Then flavor it to taste with vanilla, lemon juice, and orange flower water. This may be moulded into a variety of forms—balls, rolls, etc.

Queen Cakes.

Required: 4oz butter, the same of sugar, 4 eggs, the rind of a lemon, 2oz candied peel, 4oz currants, and 6oz flour. The butter and sugar are to be creamed, and the yolks added one at a time, the mixture being well beaten. The flour should be mixed with the currants and peel, the latter in strips or chopped; these should be added lightly, alternately with the whipped whites of eggs. Heart-shaped tins should be used. They should be buttered and room left for rising. A sharp oven is a necessity. A little nutmeg is sometimes added or a few drops of essence of lemon, in place of the grated peel. To make rather plainer cakes, use 2oz more flour and omit the currants; then, when the tins are filled, just sprinkle a few currants over the surface and grate a little nutmeg over. A mixture of butter and lard may be used, and half a teaspoonful of baking powder, one of the eggs being omitted and a tablespoonful of milk added.

Maureen

PALMERSTON NORTH

(From our own correspondent.)

December 7.

The annual retreat for the Children of Mary began in St. Patrick's Church on Wednesday and terminated this evening. Very Rev. Father Roche, C.S.S.R., conducted the retreat, and also preached at the 11 o'clock Mass and at the evening devotions to-day. This is the first anniversary of the death of Father Costello, and Very Rev. Father Roche, in alluding to it, asked all who could attend at Mass next morning to do so, and offer up their prayers and Communion for the repose of the soul of their late pastor. A Solemn Requiem Mass for the same purpose will be celebrated on Wednesday, when many clergy of the archdiocese will assist.

A collection was taken up at all the services to-day at the church gate by the children of the parish in aid of the local hospital.

A sacred concert will be given by St. Patrick's Choir next Sunday evening after Benediction, in aid of the organ fund.

Mr. M. J. Kennedy and a number of members of the local branch of the H.A.C.B. Society proceeded after early Mass to-day by motor cars to Woodville to open a branch in that town on behalf of the district executive.

WREY'S BUSH

(From an occasional correspondent.)

A crowded house greeted the performers at the concert given in the Public Hall on Friday evening, November 28, in aid of the Convent School fund. A splendid programme was presented, and included songs, choruses, recitations, action songs, and pianoforte items. The children's contributions were of a high order, and it was evident that they had been well and carefully trained by their teachers (the Sisters of Mercy). The Very Rev. Father Lynch presided. The following was the programme:—Overture, Mr. F. F. Thomas; action song, boy pupils; Irish jig, Mr. W. Burke; vocal solo, Mr. J. F. Egan; recitation, Master L. Burke; skirt dance, pupils; vocal solo, Mr. P. Cusack; vocal duet, Miss Clent and Master Clent; pianoforte duet, Misses Burke and O'Meara; vocal solo, Master Hensleigh; quartet, Messrs. W. Egan, J. Egan, P. Cusack, and J. Richardson. The second part of the programme was opened with a pianoforte trio by Misses O'Meara, Kaveney, and Burke; then followed a vocal duet by the Misses Burke; dialogue, Messrs. P. Cusack, F. Boyle, and Masters Clent, O'Driscoll, and Burke; bonnet song, pupils; vocal solo, Mr. F. F. Thomas; pianoforte solo, Miss O'Meara; coon song and dance, pupils; sailor's hornpipe, Mr. Kavanagh; sailors' song, boys; final chorus, 'God bless the friends we love.' Very Rev. Father Lynch, on behalf of the Sisters of Mercy, thanked the audience for their attendance and patronage, and gratefully acknowledged the kindness of the various performers who had so ably contributed to the programme. He also paid a compliment to those who came from a distance at some personal inconvenience to assist the good cause. The accompaniments were played by Mr. F. F. Thomas and Miss M. Ford.

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