

Domestic

By Maureen

Scottish Potato Scones.

Mash cooked potatoes quite smoothly with a good sprinkling of salt, then knead them on a board, adding flour as you knead until you have quite a thin dough. Form into thin cakes and toast on a griddle. Prick them well before toasting.

Irish Potato Scones.

Take 2lbs good potatoes, peel, and boil them until they are well-cooked. Let them cool, add some salt, and mash until quite free from lumps. When cool, knead, adding a little flour at a time, until a light dough is formed. Roll out thinly, and cut into rounds. Prick with a fork, and cook on a griddle.

Oat Meal Scones.

Half pound medium oatmeal, $\frac{1}{2}$ lb flour, 2ozs butter, 1 saltspoonful salt, 1 teacupful milk and water mixed. Mix the salt, oatmeal, and flour together, and rub in the butter. Add the milk and water, make a stiff dough and knead for five minutes. Roll out, cut into round cakes, and bake in tins in a good oven for about twenty minutes.

Plain Rolls.

One pound flour, 1 saltspoonful salt, 1 desertspoonful baking powder, milk and water to mix. Mix together the baking powder, salt, and flour, then sift them. Add $\frac{1}{2}$ teacupful milk and enough water to form a soft dough. Turn it on to a floured board, and form into rolls. Put them on hot tins and bake at once in a hot oven about 20 minutes. Put them into the oven quickly as possible after the milk and water has been added.

Marrow Chutney.

Three pound of vegetable marrow, $\frac{1}{2}$ lb of shallots, 1lb of onions, 1oz of ground ginger, $\frac{1}{2}$ teaspoonful of cayenne pepper, 1lb of brown sugar, $\frac{1}{2}$ pints of vinegar, 1oz of salt. Peel the marrow, remove the seeds, and weigh. Cut it into cubes. Peel and mince the onions and shallots. Place all on a large dish and sprinkle the salt over. Leave all night. Next day put all into a pan, add the sugar, ginger, pepper and vinegar, stir until boiling, then simmer gently for two hours. Stir often, especially after the mixture begins to thicken. Put into bottles and cork securely. Cover the corks with parchment paper.

General Rules for Baking Cakes.

Grease the tins well, by making the fat liquid and brushing over every part, or line the tins with well-greased paper.

Most cakes need a hot oven to start with and then a moderate heat until through. Cover with greased paper as soon as they are brown.

Do not open the oven door more than is absolutely necessary while the cake is cooking, and never shut the door with a bang.

When cakes contain carbonate of soda or baking powder, put them in the oven as soon as they are mixed, if they are kept waiting the effect of the baking powder wears off and they will not rise.

To test when a cake is done, insert a clean bright skewer in the centre, if it comes out clean and not at all sticky the cake is cooked. Turn it carefully onto a sieve or wire tray and leave until cold. Then keep in an airtight tin.

Household Hints.

Hairbrushes that have become limp may be stiffened by dipping them in a strong solution of alum and water.

Eggshells crushed very fine and mixed with salt are excellent for cleaning enamel saucepans and the rims of pie-dishes.

When making jam, warm the sugar before adding it to the fruit, as cold sugar checks the boiling and prolongs the cooking.

Never wash bronze figures or ornaments, but dust them carefully, and wipe with a soft cloth moistened with salad oil. Polish with chamois.

To relieve a severe headache apply small pads of cotton-wool, soaked in hot water, behind the ears. A pinch of salt in a glass of water taken at the first symptoms of headache often prevents its development.

ADVICE TO PARENTS.

We have just received the latest Musical Novelty—"The Canary Songster"—considered to be the best and strongest musical toy ever made for children. Send postal note for 2/6 and receive this by return post.—ALLAN YOUNG, Ltd., 17, The Octagon, Dunedin.

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