

DOMESTIC

(By MAUREEN.)

Cold Meat Relish.

Take any cold meat, cut into small bits, and put a layer in a baking dish, then add a layer of sliced onions, one of tomatoes, more meat, onions, and tomatoes. Fill dish in order given, season with salt and pepper, moisten with gravy or stock. Make a crust for top and bake one hour. First half-hour cover with a plate, then uncover to make a rich brown.

Peach Tart.

Remove skins from peaches by allowing them to stand in hot water a minute, and then plunge into cold water. Cut into eighths and cook until soft, but not broken, with just enough water to keep from burning. Sweeten to taste and cool. When ready to serve, put peaches into a pastry foundation, already baked, cover with whipped cream flavored to taste.

Sweet Biscuits.

To make this favorite, rub into 1½ lb of fine flour 4oz of butter and 4oz of castor sugar. Mix with two eggs well beaten, and as much milk as will bring to a stiff paste. Knead it well, and roll several times. Cut it into fancy shapes, very thin; prick and bake in a hot oven for 10 minutes.

Vegetarian "Potted Meat."

Three small tomatoes, one onion, one egg, 4oz brown breadcrumbs, 2oz grated cheese, 2oz butter. Chop the onion very small, skin the tomatoes and reduce to pulp, melt the butter in a saucepan, add the tomatoes, onion, and cheese, and lastly the egg well beaten. Stir well, but do not let it boil, then pour the contents of the pan over the breadcrumbs, add pepper and salt to taste, and serve between pieces of bread.

A Nice Salad.

Equal quantities of French beans and tomatoes. Cook the beans until tender, and cut the tomatoes in slices. Lay them in a glass dish, sprinkle with salt and pepper, add a little salad oil, when thoroughly mixed finish up with lemon juice. No vinegar is needed in this recipe.

Cream of Vegetable Soup.

Chop fine one onion, two carrots, two small turnips, a little white celery. Fry them in butter, then add salt, pepper, and a quart of broth from boiled meat. (Hot water flavored with bovril will do.) Let cook one hour, adding more water as necessary. Serve with buttered bread dice browned in the oven on top.

Cream Soups.

Make a thin white sauce with one tablespoon of butter, one tablespoon of flour, one cup of milk, salt and pepper. To this add one cup of vegetable pulp previously prepared. Carrots, peas, lentils, sweet corn, or any other vegetables preferred should be boiled till soft, and then passed through a sieve and added to the sauce. When thoroughly mixed and heated, serve.

Tapioca Custard.

One tablespoon of tapioca, ½-pint of milk, two eggs, ½-inch of cinnamon stick. Wash tapioca and soak for two hours in a cup of water. Boil the milk with the cinnamon stick, and pour it over the tapioca. Put it all back in a saucepan over the fire, and cook gently till clear. Separate the whites from the yolks of the eggs and beat each well. Let the tapioca cool slightly, then add the yolks and sugar, cook without boiling, then add the whites, beaten to a stiff froth. Serve at once.

Household Hints.

Egg-shells crushed and put in glass bottles with warm water will clean and polish them beautifully.

Keep a lump of soda always in one corner of the sink. It will dissolve gradually and trickle down with the drippings, keeping both the sink itself and the waste pipe always fresh and sweet.

Stews, soups, and boiled meats should never have salt added to them until after they are cooked. If put on at first it toughens the fibre of the meat, and takes out the juices.

It is sometimes difficult to tell whether a boiled pudding is done or not. Watch the pudding cloth, and as soon as it begins to get wrinkled you may be quite sure that your pudding is ready to be removed from the pot.

Turnips, carrots, beet, and parsnips all contain sugar, which is the principal food they provide, but if they are boiled most of this sugar is lost. The only way to prevent such loss is to steam them.



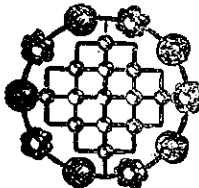
No. 1023—15ct. Gold Brooch, new design, set with 3 Aquamarines, 22/-.



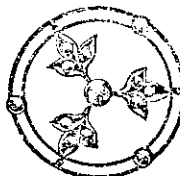
No. 1020—The latest in Circle Brooches, 9ct. Gold, set with 24 Pearls, 35/-.



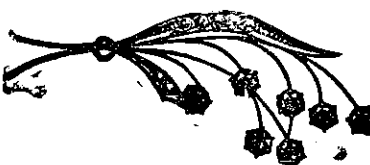
No. 1014—Dainty 9ct. Gold Brooch, set with 18 Pearls, 35/-.



No. 1059—Choice 15ct. Gold Brooch, set with fine Pearls and Peridots or Garnets, 38/-.



No. 1018—Fashionable Circle Brooch, 9ct. Gold, set with 13 Pearls, 40/-.



No. 1017—Choice 9ct. Gold "Lily of the Valley" Brooch, set with Pearls and Garnets, 35/-.

BROOCHES OF DISTINCTIVE BEAUTY at Stewart Dawson's

If a Brooch is favoured for a Gift the Styles illustrated should appeal for their Distinctive and Artistic effect. They are all worthy examples of the expert Jeweller, and set with choice selected Gems.

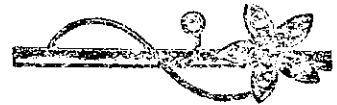
Call to Inspect or Order by Mail. SATISFACTION GUARANTEED.



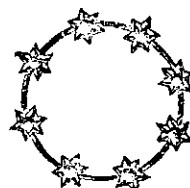
C 1212—9ct. Gold Knife-edge Bar Brooch, set with 3 sparkling white Sapphires, 20/-.



C7154—Solid Gold Bird Brooch, beautifully made and set with 50 fine Pearls, 70/-.



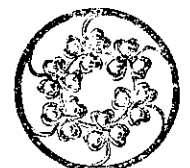
C 1253—9ct. Gold Brooch, set with 6 Pearls and 1 Garnet, 25/-.



No. 1074—9ct. Gold Circle Brooch, set with 8 Pearls, 22/8.



No. 1918—Dainty Circle Brooch, 9ct. Gold, set with 20 Pearls, 39/-.



No. 1011—9ct. Gold Circle Brooch, set with 18 Pearls, 35/-.



No. 1905—Dainty New Design 9ct. Gold Brooch, set with Aquamarine, 21/-.



No. 1021—The Favourite "Lily of the Valley" Brooch, 9ct. Gold, set with Pearls, 40/-.

STEWART DAWSON & Co. Ltd.
AUCKLAND, WELLINGTON, CHRISTCHURCH, DUNEDIN