

DOMESTIC

(By MAUREEN.)

Curried Potatoes.

Ten cold potatoes, a large onion, 1oz fat, 1oz curry powder, juice of half a lemon, a little salt, and one gill of stock. Prepare and slice the onion, fry it in the fat. Add the potatoes cut in cubes, toss these in the fat, and add salt to taste, then sprinkle in the curry powder, add the stock and lemon juice. Stew slowly over the fire for 15 minutes. Dish up and serve hot.

Meat Pie with Vegetables.

Tako 1lb beef or mutton, 1 turnip, 6 small potatoes, 3 small carrots, 1 large onion, ½-teaspoon salt. Season with salt, pepper, celery salt, a little chopped parsley. Wipe and cut meat in pieces and put in a saucepan. Cover with hot water. Add seasoning and cook for half an hour. Then add carrots, turnip, and onion cut in pieces, putting in more water if necessary. Boil until vegetables are tender. Add the potatoes cut in quarters, and cook until potatoes are done. Thicken with two tablespoons of flour stirred up with cold water. Turn into a baking-dish and cover with a crust made as follows: 1½ cups flour, 1 tablespoon dripping, 2 teaspoons baking powder, milk to moisten. Bake until crust is done, and serve in a baking-dish.

Stewed Parsnips.

Take 2 parsnips, 1 small onion, ½oz fat, 1 pint water. Scrub, wash, scrape, and cut up in small pieces the parsnips, peel and chop the onion, melt the fat in a saucepan or enamel pie-dish or basin, fry the onion in this, then add the parsnips and fry them for a few minutes, then add the water; season with salt and pepper and a few drops of vinegar if you have any; stew either on top of the stove or in the oven for three-quarters of an hour.

Vegetable Marrow Jam.

Cut the marrow in strips, remove the seeds. To each 1lb of marrow allow 1lb of lump sugar. Lay the marrow and sugar in a pan all night. Add to every 5lb of marrow 2oz of ginger cut into pieces, and three lemons, the thin peel cut into small strips, and the juice squeezed and strained. Put into a preserving-pan, and boil very gently

for four hours. Take care not to let it boil fast or it will crystallise.

Orange Marmalade:

To make good marmalade, take 6lb of bitter oranges and 8lb of good white sugar. Cut the rind of the oranges so that it will peel off in four pieces. Put the pieces of rind in a preserving-pan on the fire, and boil them with plenty of water for two hours; then cut up into thin slices. While they are boiling, press the inside of the oranges through a sieve narrow enough to prevent the seeds and skin going through. Add the sliced peel to what goes through, add the sugar, and boil the whole for 10 minutes. It may then be put up in jars, etc., and covered in the usual way.

Health Hints.

Scalds or Burns.—The former, caused by moist heat, such as boiling water or steam, the latter by dry heat, such as the fire or a red-hot poker. To treat, first of all carefully remove the clothing over the affected part. If stuck to the skin the adhering clothing must be cut around with scissors, and the part that is sticking soaked with oil and left to come away subsequently. Never attempt to drag it off, as the shock may cause death. Do not break blisters; they are Nature's provision to protect the tender new skin underneath. Immediately cover up the part. Soak or smear pieces of lint or old linen with oil or vaseline, lanoline, or cold cream. A small quantity of boracic powder added to these will benefit. The inside of a raw potato scraped out and spread on lint makes a soothing application. If none of these things are available, you can dust the injured part with flour, maizena, or oatmeal. Remember that shock is the usual result of such an accident, the key to which is warmth. Apply externally by means of hot bottles and blankets, and internally by the giving of hot drinks.

Household Hints.

When you find fruit stains on table linen, moisten with a little camphor. If this is done before the stain has been wet with water it will entirely disappear.

To retain the nutrient qualities of meat, plunge it in boiling water, keep it there for a few moments, then simmer until done.

Remove soiled spots from carpets with warm water and a little ammonia in it. Apply with a clean cloth or sponge, and wipe dry.

**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.



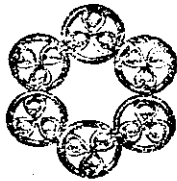
No. 1038—15ct. Gold Brooch, new design, set with 3 Aquamarines, 42/-.



C 1393—9ct. Gold Brooch, set with 6 Pearls and 1 Garnet, 25/-.



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



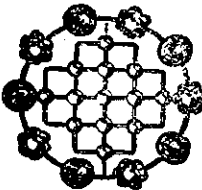
No. 1014—Dainty 9ct. Gold Brooch, set with 18 Pearls, 30/-.



No. 1005—9ct. Gold Circle Brooch, set with 8 Pearls, 22 ½.



No. 1018—Dainty Circle Brooch, 9ct. Gold, set with 23 Pearls, 30/-.



No. 1059—Choice 15ct. Gold Brooch, set with fine Pearls and Peridots or Garnets, 98/-.



No. 1016—Fashionable Circle Brooch, 9ct. Gold, set with 13 Pearls, 40/-.



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



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



No. 1056—Dainty New Design 9ct. Gold Brooch, set with Aquamarine, 21/-.



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



C 7154—Solid Gold Bird Brooch, beautifully made and set with 50 fine Pearls, 70/-.



No. 1021—The Favourite "Lily of the Valley" Brooch, 9ct. Gold, set with Pearls, 48/-.

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