

**DOMESTIC**

(BY MAUREEN.)

**To Pickle Pork.**

Pork should be pickled one day after butchering, if this is possible. To pickle 50lb of pork, boil together for 30 minutes three gallons of water, 5lb of salt, 2lb of sugar, and 3oz of saltpetre, previously dissolved in a little hot water. Pour this, when cold, over the pork in a barrel. It can be taken out and smoked at the end of two or three weeks, or, if you do not choose to smoke the pork, each piece should be taken out, rubbed well with dry salt, and returned to the barrel.

**Salt Pork.**

Salt pork can be served in a variety of ways to break the monotony. If thin slices are dipped in flour and fried a light brown, and then dipped in a batter made from one beaten egg, a pinch of salt, and thickened with flour, returned to the hot fat and browned again, it will be found delicious.

**Roast Salt Pork.**

First boil the pork, then remove to the roasting pan. When you have scored the rind both ways, place in the oven and bake a rich brown.

**About Cooking Beans.**

A word about the cooking of any dried bean. It is not necessary to soak these beans if you will cook them in the right way. They contain albuminous substance which may be soaked soft, and starch which must be cooked soft. You can combine the two operations by the most gentle sort of cooking. Hard cooking hardens the albuminous substance, unless it has been soaked soft, just as strong heat stiffens egg white.

**Gingerbread.**

Take three large breakfastcupfuls of flour, two large breakfastcupfuls of sugar, one large breakfastcupful of treacle, one large breakfastcupful of boiling water, a third of a pound of butter (or good beef dripping), one table-spoonful of ground ginger, one table-spoonful of ground cinnamon, one dessert-spoonful of baking powder, a pinch of salt. Mix the sugar, treacle, and butter (or dripping) well together, beat the egg, and stir in; then, the spices, powder, and salt. Add the flour, gradually moistening with a little hot water at a time. Bake in a moderate oven for about 25 minutes, in a flat, well-greased tin.

**Stuffed Turnips.**

Boil turnips whole until tender. Then hollow out the centre and fill with sausage-meat. Bake until the sausage is done, basting the turnips with the sausage drippings.

**Rice Meringue.**

This is a dish that may be varied in several ways. Cook ½lb of rice in new milk till it swells, then flavor nicely with vanilla, and stir in the yolks of two eggs; line a pie-dish with this mixture, and then place a layer of stewed fruit on it; whisk the whites of the eggs to a froth to make a meringue on the top. Bake in the oven till colored. Instead of using fruit or jam the juice of a lemon may be stirred into the rice with sugar to taste.

**Food Value of Vegetables.**

Asparagus, cabbage, cauliflower, and celery are chiefly valued for their mineral salts, and for the bulk, variety, and relish they give to the diet.

Cabbage contains a great amount of sulphur, and for this reason frequently causes flatulence. Cauliflower, which is of the same family, is more easily digested.

Celery is said to be more digestible cooked than raw.

Beets, carrots, and parsnips all contain a large percentage of sugar. Carrots and parsnips, when young and tender, are very nutritious.

Spinach, containing as it does a large amount of iron, can scarcely be ignored as a valuable spring vegetable dish.

Rhubarb is rich in oxalic acid, which does much to tone up the system.

**Household Hints.**

The white of an egg applied to a burn excludes the air and prevents inflammation.

Vinegar placed in a pot of dried-up glue will moisten and make it liquid again.

Cotton-wool dipped in methylated spirit will clean photographs without destroying their polished surface.

To remove scorch marks from linen cut an onion in two and rub the scorched part with it. Then soak the article in cold water.

**MRS. ROLLESTON, LTD.,**

**Hair Physician and Toilet Specialist,**

256 LAMBTON QUAY ————— WELLINGTON.

We wish to intimate to our town and country clients that every courtesy and attention will be extended to those visiting our well-appointed and up-to-date rooms, where the most modern and scientific methods of treatment both for hair and face, by well trained assistants, can be obtained. A visit to the rooms would well repay clients.

We have the Nestle Waving Machine well installed and doing great work.

A new shipment of La Reine Poudre Solide from Paris just opened up—6/6 (postage free); also the best English Hair, straight and wavy. Transformations, Toppes, Pin Curls, Clusters, Puffs, Temple Waves, Double-ended Switches, etc., always in stock — Phone 1599.

**What**

**A & T. Inglis**

**Great**

**Every**

**Gloves and Stockings**

**Cash**

**Splendid Value**

**EMPORIUM**

**WOMAN**

Gloves and Stockings are always needed and you can never have too many of these useful articles. Here are a few lines so cheap that it is worth while to buy them now, even if you do not require them just at once.

**George**

**Needs**

Ladies' Black Cashmere Finish Hose, all sizes, 2/11 pair  
Ladies' Coloured Lisel Hose, full fashioned seamless, wide tops, double heels, toes and soles. All colours, 5/6 pair.  
Ladies' White Imitation Doeski Gloves, two button. 5/11 pair.  
Ladies' Two Dome Tan Kid Gloves, worth 12/6. Only 8/11.

**Street,**

**Dunedin**