

Domestic	By Maurcen
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Brown Rolls.

1 cupful of coarsely chopped figs, 12oz of self-raising flour, 1oz of butter, 1½oz of sugar, saltspoonful of salt, milk as required. Mix the dry ingredients up well, rubbing the butter lightly into the flour. Stir in the fruit, then mix into a stiff dough with milk. Take about a heaped tablespoonful of dough, and with the hands form into a roll, with the fig inside. When all the dough is used up, brush the rolls with the milk, put into a lightly greased tin, and bake in a hot oven for 20 minutes or a little longer.

Cheese Souffle.

Melt 2 tablespoonsful of butter, add three tablespoonsful of flour, and when well blended add gradually half a cupful of scalded milk. Add half a teaspoonful of salt, a few grains of cayenne, and a quarter of a cupful of grated cheese. When smooth remove from the fire and add the well-beaten yolks of three eggs. Cool the mixture, then fold in the stiffly-beaten whites of three eggs. Pour into a buttered pudding-dish and bake for 20 minutes in a slow oven. Serve quickly before it has fallen.

Pineapple Custard.

Cut a medium-sized fine ripe pineapple into small pieces and cook it in a preserving pan with two cupsful of sugar and one cupful of water. Let it just simmer until the syrup is thick and rich. Strain three cupsful of scalded milk over the well-beaten yolks of four eggs and stir over the fire until it is thick and creamy. Pour it into a bowl and when partially cooled mix with it the pineapple and syrup. Let get quite cold, then fold lightly in the stiffly whipped whites of the eggs and serve. Garnish with a few fine crystallized cherries dipped in powdered sugar.

Butter Icing.

Many people like a butter icing which will keep moist. For this, use the following: One-third cupful butter, 1½ cupsful confectioner's or icing sugar. Beat and add flavor, or strong coffee drop by drop, until of spreading consistency. Icing may also be made by using the white of eggs and confectioner's sugar. Beat the eggs slightly and add the sugar very gradually, until of spreading consistency; add the flavor, beating all the time. This icing, made quite stiff, may be forced through a pastry tube for ornamenting cakes. It may be colored with the various vegetable colorings.

Cookery Hints.

Flour raisins before adding them to a mixture to prevent them sinking to the bottom.

Always pour boiling water over currants and raisins before adding them to cakes or puddings; this makes them go farther.

Half the usual quantity of sugar used in preparing rhubarb will be sufficient if a pinch of bicarbonate is added to the fruit a short time before serving.

A fork should never be stuck into a steak or chop when frying or grilling, as it lets the juice out.

To remove fat from hot soup, pour the soup through a cloth that has been saturated in cold water.

As new flour is not so good as old for cooking, it is better to buy a large quantity at a time and store it.

When boiling a ham leave it in the water in which it has been boiled until quite cold. This will make it juicy and tender.

It is a good plan when cooking to take one of the oven shelves and place it on top of the stove. Once the iron plate is thoroughly heated one set of gas jets will serve to keep several pans boiling.

When frying fish, if it is dipped in milk and then in flour or breadcrumbs it will brown quite as well as though first dipped in egg.

If you want to bake potatoes, but do not want them to take long in cooking, boil for 15 minutes before putting them into the oven. They will be far more floury than if cooked altogether in the oven, and take quite a short time to bake.

HOW TO BOIL AN EGG.

Place in sufficient boiling water to cover egg. Put a three-minute record on your gramophone, and when the record has finished playing, the egg will be correctly cooked. If you have not got a gramophone, see us about one.—Allan Young Ltd., 17 The Octagon, Dunedin.

We wish the readers of the *Tablet* to realise our readiness to reply to anything they wish to know regarding the state of skin or hair. Send combings and stamped addressed envelope. † Those suffering from Influenza would do well to write at once for the special Influenza Hair Tonic, and so check those affections which arise from debilitated scalp. ‡ Clay Packs are invaluable for face and neck. § "Buena" Tonic imparts a youthful appearance and eliminates wrinkles; always look as young as you feel. Hair work, latest designs; best English hair staining; permanent hair waving. Electrolysis. All other treatments. Skilled assistants.

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