

DomesticBy **Maureen****Sausages Baked in Dough.**

Sift together 3 times, 3 cups of pastry flour, 6 teaspoonsful of baking powder and one-half a teaspoonful of salt; work in 2 tablespoonsful of lard; add three-fourths a cup of milk, a little at a time. Knead the dough on a floured board; pat with the rolling-pin and roll into a sheet about one-third of an inch thick; cut out in rounds with a saucer. On each round of dough place a sausage; fold the edges together like a turnover and fasten with small skewer. Bake twenty-five minutes in a moderate oven.

Rhubarb Sponge.

Required: 1 tablespoonful of granulated gelatine, one-fourth of a cupful of cold water, 1 cupful of milk, one-third of a cupful of sugar, 1 cupful of rhubarb sauce, and the whites of 2 eggs. Soak the gelatine in the cold water until it is soft. Scald the milk, and dissolve the sugar in it. Pour the hot milk over the gelatine, and stir it until the gelatine is dissolved. Set the mixture in a cool place until it begins to stiffen. Then beat it well with an egg-beater, add the rhubarb, and fold in the well-beaten whites of the eggs. Turn the mixture into a mould that has been rinsed with cold water, and chill it until it is set. Serve with plain or whipped cream.

Cold Meat Pasties.

Cut all meat off a cold joint, removing all fat, and mince very fine. Then put two tablespoonsful of flour in a stewpan with enough water to make a sauce, mix it up smooth, and keep stirring till it thickens; then add the minced meat, with seasoning to taste, a little pepper, salt, and mixed herbs. Some people also like a little chopped onion. Let it simmer for five minutes, give it a stir or two, and turn out on a dish.

Make a little short pastry with dripping or lard. Cut it into two parts, roll out thin, cover the bottom of a meat-tin and well up the sides. Place the minced meat in and cover with the other portion of pastry, and bake in a quick oven for 10 to 15 minutes, or when the pastry is done, for the meat is already cooked.

Two Gooseberry Recipes.

Little gooseberries will soon be appearing on the trees. If the crop promises well, they are better of being thinned out; besides, we all like a new flavor after a long dearth of fresh fruit.

(1) Top, tail, wash, and dry some berries, from half to a whole pint. Melt a slice of butter in a baking tin, and when it is hot, spread the berries in it, and sprinkle with sugar. A batter made with a pint of milk, $\frac{1}{2}$ lb flour, and

2 eggs (prepared an hour previously) is then poured over the fruit, and baked in a brisk oven until cooked through, and colored on the top. Cut into squares, and serve with sugar.

(2) Butter a pie-dish, stew the gooseberries with a very little water (no sugar), pour the stewed fruit into the dish, dust a little sugar over, and cover with slices of sponge-cake. Prepare a custard by beating together 1 pint of milk, 3 eggs, and castor sugar to taste, and pour this over the fruit. Bake till set and browned on the top. This recipe is useful for other fruit, too. It is very nice with apples.

To Care for the Teeth.

A novel method of instructing people in the correct way to care for their teeth has been adopted by the Ivory Cross (the National Dental Aid Fund), which recently gave a private showing of a film they have had prepared, and which demonstrates better than words can do the danger of neglect.

This film is interesting as well as instructive. Many clever illustrations are introduced to impress upon the mind what are the right and wrong things to do. Soft foods, for instance, are shown to be injurious to the teeth, and we are taken to the Zoo to see how fine are the teeth of lions, whose diet of tough meat provides the necessary exercise for their gums.

Fruit at the end of a meal is to be commended, and one of the "slogans" in this film is "An apple a day keeps the doctor and the dentist away."

An interesting point brought out by the film is that care of the teeth should begin in babyhood.

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.

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