



"Over the Teacups"

Little that you can say will impress your visitors half so much as a nice cup of tea.

It is therefore well to remember that

Butterfly Tea

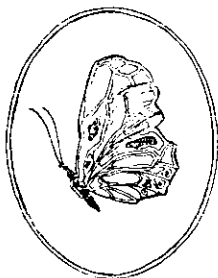
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HOME COOKERY

by "CUISINIÈRE"



golden brown. Sprinkle with fresh parsley before serving.

A Hint

Eggs are less likely to break when poaching if 1 teaspoonful of vinegar is added to the water.

Spring Omelet

BEAT whites of 3 eggs to a stiff froth, add yolks and beat again. To every egg add 1 tablespoonful milk, also pepper and salt to taste. Have omelet pan ready and hot with 1 teaspoonful butter melted. Stir into the eggs 1 small cup of cooked green peas, and pour quickly into omelet pan. Free gently from sides of pan with a knife as the omelet sets, and when barely done, double over with a fish slice and serve.

To make a firmer omelet—dissolve 1 teaspoonful cornflour in eggs before cooking.

Lemon and parsley, or a slice of tomato make a pretty garnish, and a plain white crêpe paper table napkin is always an improvement, on which to serve a dish of this kind, that is, unless your china happens to be too pretty to hide. Serve at once.

For those who like Eggs—Tasty ways of serving them

NOW that springtime is here, the egg market becomes a possibility to be considered. The dainty feathered denizens of the poultry yard are doing their duty, and making one forget one's resolutions to sell every bird to the first bidder—with, of course, first-class credentials—but then, you see, those resolutions were made during eggless days, and circumstances alter cases.

Everyone knows that an egg is as nourishing as a pound of meat, but that need not necessarily mean boiled eggs, poached eggs, or fried eggs; and if you will commence preparations with a "brain wave," varied suggestions will simply tumble over themselves to be demonstrated, before the brain wave dies away.

Here are a few tasty ways of serving eggs for lunch, any one of which will ensure the success of your tête-à-tête luncheon with your dearest friend next week—while surely the master of the little house could find no fault with its mistress after breakfasting on spring omelet!

And while on the subject, don't forget that, in cookery, the end more than ever justifies the means when it comes to a minute more, or a little more thought in serving and garnishing.

No matter how simple the dish, it is a very prosaic person who does not enjoy a poached egg the better for its garnishing of fresh sprigs of parsley or a blane mange shape, saved from the ordinary by a few scattered pink rose petals, while the psychological effect on your home folk or your guests is not to be easily measured.

Eggs for Breakfast—But different Bombay Toast

PUT 1oz. butter, 1 tablespoonful of milk, 1 teaspoonful anchovy, 1 small teaspoonful good curry powder, into a saucepan, and blend. Add 3 well beaten eggs, and stir over a slow heat till creamy. Serve on toast, and sprinkle with chopped parsley.

Egg Relish

MELT 1 dessertspoonful butter in a saucepan, add a large breakfast cup of bottled peeled tomatoes, if fresh are not in season. Add ½ teaspoonful salt, ¼ teaspoonful pepper, 1 teaspoonful chopped parsley. Cook till tender, stir in two beaten eggs, and blend over a slow fire till thick; serve on toast with potato wafers, made by frying very thin slices of raw potato in boiling fat till crisp and

Poached Egg Fritters

TAKE some well poached eggs; brush over with well beaten yolk of egg, dip in grated cheese, then in breadcrumbs; fry a moment in hot clarified butter, and serve with fried or crisped parsley.

Nest of Eggs

BEAT whites of as many eggs as are required to a stiff froth, adding salt and pepper. Place in an oval baking dish. Make a hole for each yolk to be dropped gently in, first putting in 1 teaspoonful of cream, and bake in a moderate oven till set, about ten minutes. Garnish with parsley finely chopped, and serve with cold ham.

Tomato Eggs

4 LARGE round tomatoes, 2 eggs, 1oz. of butter, 1 tablespoonful of milk, pepper, salt, and chopped parsley are required. Cut the tops off the tomatoes, at the stalk end, scoop out the centre, place them in the oven covered with buttered paper, and on a buttered dish, and bake till just tender—but do not allow to fall. Beat the eggs, stir in the crushed tomato pulp, add milk, salt, pepper and parsley. Melt 1oz. butter in saucepan, stir in mixture, and keep stirring over fire till thick; fill the tomato cases. With this sprinkle with chopped parsley and serve on rounds of hot buttered toast.

For the Little Luncheon—Eggs au Gratin

PUT 1 tablespoonful white sauce into each ramekin, then slices of hard boiled eggs, grated cheese, and seasoning, also a little cooked celery, if obtainable. Sprinkle grated cheese on top, as well as tiny bits of butter. Bake ten minutes. Serve with a slice of hard boiled egg on top—and garnish with young celery leaves, though parsley may be used instead.

Treboil

BOIL 6 eggs till hard, plunge in cold water, shell and cut in half with thread—a knife will discolour them. Remove yolks and rub to cream, add a teaspoonful mustard, cayenne, salt, and a little lemon juice, and 12 sardines pounded smooth—also a little chopped parsley. Blend all and return to half whites, lay on lettuce leaves, and serve with thick creamy mayonnaise. When tomatoes are in season—the halved eggs may be sunk in the centre of hollowed tomato halves.