RECIPES FROM OUR READERS

(Continued from page 35)

Mince Fingers

Mince some cooked meat, add a little water, and a flavouring of herbs, salt and pepper. Roll out some pastry, cut into pieces about 4in. square. Put some of the meat on each, roll up and pinch the edges of the pastry together. Roll in egg and breaderumbs and fry in boiling fat.

> (Miss) C. M. Buckland, "The Glen," Akaroa.

Cheese and Onions

For people who are fond of cheese, the following recipe makes a nice, tasty luncheon dish for wintry days:-

Peel and slice 4 large onions, cover with water, and simmer till tender; then strain and add 1 tablespoonful of butter, 3 tablespoonfuls of grated or thinly sliced cheese, pepper and salt to taste. Stand saucepan over moderate heat till cheese is melted. Serve at once on buttered toast.

> Mrs. Burton, Tauranga. 0

Boiled Fowl with Oysters

Truss a young fowl as for boiling, and fill the inside with oysters that have been bearded and washed in their own liquor. Secure the ends of the fowl, put it into a jar, and the jar into a saucepan of boiling water. Keep it boiling for an hour and a half, or rather longer. Take the gravy and all that has flowed from the fowl, and stir in the yolks of 2 eggs, adding a few more oysters scalded in their liquor. Allow the sauce to become hot, but do not on any account let it boil. Pour some over the fowl and the rest serve in a fureen.

L. M. Diamond, Victoria Road, Dargaville.

Suet

Mrs. Erle, in her "Pot Pourri from a Surrey Garden," says that no French housekeeper who at all respects herself would ever allow lard to come into her house. Everything is fried in what they call "graisse" and we call suct. Though we may not go as far as to exclude lard from our kitchens, it is certainly a cheap and good plan to keep in store jars of desiccated suct ready for frying, for suct puddings of all sorts, and even for Five or six lbs. of suct are bought from the butcher. This is boiled for two or three hours, skimmed, strained, poured into jars and tied down for future use. In this condition the suct can easily be shredded for Christmas puddings.

> Mrs. H. Thomson, 46 The Esplanade, Sumner.

A chronic cold poor Peever had, And in a most despondent mood

He hied to town with anxious frown
"In search of Something Good."

A chum exclaimed—"Cheer Up, Old Top!"
"Your fears are quite absurd be sure— Just try the nearest chemist's shop For Woods' Great Peppermint Cure.

COMPETITION RESULTS

BELOW WILL BE FOUND THE RESULTS OF THE COM-PETITIONS ANNOUNCED IN OUR JULY ISSUE:-

HOUSEHOLD HINTS COMPETITION

The First Prize of £1 1s. has been awarded to

MRS. COLES.

2 Argyle Street, Hamilton, for her Hint entitled "Fuel Saving," to whom a cheque has been forwarded.

A selection from the Hints received will be published in our October issue, to the senders of which consolation prizes of 2s. 6d. will be awarded.

CHILDREN'S COMPETITIONS EASTER ESSAY

0

The winner of the Essay Competition announced in our May number was Aisla Varcoe, who lives in Palmerston North, to whom five shillings has been sent.

DRAWING COMPETITION

(Announced July).

The Prize of 5s. has been awarded to PATRICIA BUCKLAND (aged 10 yrs.), Wainui, Banks Peninsula,

who sent in an excellent drawing of her

A consolation prize has been forwarded to Jean Laird (aged 12½), 9 Brunswick Street, Timaru, whose drawing, though not quite as good as the winner's, was a very creditable effort.

COOKERY HINTS -July

The best Hint received was from MRS. CECIL STANLEY.

Malwe, R. D. Kimbolton, near Feilding, to whom 5s. has been forwarded. A selection from the Hints received will

be found on pages 37 and 39.

This Competition is run monthly, and another 5s. is offered this month.

FOR THE BEST RECIPE

EACH MONTH WE GIVE 5/- FOR THE BEST RECIPE AND 2/6 FOR ANY OTHER RECEIVED THAT WE MAY USE.

ADDRESS: "COOKERY PAGE"

Miss M. King

(Late with R. Eagleton) I do Hairwork of every description, special-ising in high-class work. Switches, Puffs, Transformations. I invite consultation Toilet Rooms, over Snedden's, top of Symonds St., AUCKLAND Phone 3238 (2 rings)

The LADIES' MIRROR

THE HOME JOURNAL OF NEW ZEALAND



Published by The Mirror Publishing Com-PANY LAMITED, Mercantile Chambers, Customs Street East, Auckland, New Zealand.

PUBLISHED MONTHLY.

TERMS TO SUBSCRIBERS. (In Advance, Only.)

Posted to any address in New Zealand --13 months, 18/-; 6 months, 7/6.

To any address Overseas—
12 months, 16/-; 6 months, 9/-.
These rates include the Special Enlarged Christmas Annual (2/-).

Cheques, drafts, etc., which should be crossed, and all Business Communications to be addressed to the Manager.

Special Notice.

All correspondence regarding the editorial side of the paper should be addressed to "The Editor," and not to any individual by

name.

The Editor will carefully read and, where so desired, criticise in the Literary Page all contributions submitted, whether in the form of Political, Social or other Articles, Verse, Short Tales or Sketches (those dealing with New Zealand subjects, and articles of a practical nature on Home Management, Decoration, Architecture, Hygiene, Children, Education and similar subjects are specially accentable). All communications will be reacceptable). All communications will be regarded as strictly confidential.

The Editor will return all unsuitable MS. The Editor will return all unsuitable MS. when the address is specified and stamps are enclosed. The name and address of the correspondent should be written on the actual MS., and accompanying letters should mention the MS. by its title, but no MS. will be returned or preserved unless these conditions are observed. When MS. is forwarded without stamps for return it will be understood that the copy is to be destroyed if not stood that the copy is to be destroyed if not acceptable. Personal applications for return of MS. cannot receive attention. Further, THE LADIES' MIRROR desires those sending MS, to distinctly understand that it is not responsible for the preservation or transmis-sion of MS.

To Photographers and those sending Photographs.

The full name and as complete details as possible should be pasted on to the back of the print, and not enclosed loose with prints. Black, glossy prints are especially desirable for reproduction purposes. When specially requested, and stamps enclosed for postage. every effort is made to return photographs, but it is preferable to have an extra ne-mounted print made for reproduction, the re-turn of which is not desired. No responsi-bility can be accepted for photographs.

Postage Rates.

Single copies of The Ladies' Mirror (registered as a newspaper):—New Zealand, 1/2d.; Overseas, 1d.

> How to Wash Crepe de Chine, Ninon, Georgette, Charmeuse, Delaine, etc.

> Rub-a-dub methods destroy the delicate fabric. Lux makes a beautiful lather, which coaxes rather than forces the dirt from the clothes. Lux cannot harm a silken thread, yet it draws out every suspicion of dirt. Use Lux.