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REQUESTED RECIPES

EVERY now and then I accumulate a batch of letters, without name or address, asking for special recipes to be repeated in *The Listener*. Such a time has now arrived, and here are the answers. Of course, we post the recipes to those who send a stamped and addressed envelope.

Hollywood Ham Loaf

Two cups minced cooked ham, 1 cup breadcrumbs, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup cold water, 1 onion sliced, 1 teaspoon salt, 2 eggs, 2 teaspoons dry mustard, $\frac{1}{4}$ teaspoon pepper, 1 teaspoon butter. Mix together well. Mould into a loaf, and bake in a moderate oven (350 deg.) about 1 hour. Sprinkle the top with a little brown sugar, and stud with a few whole cloves before baking.

Ham and Rabbit Pie

Roll out pastry *thinly* and place in deep pie plate. Fill it with sliced ham, and cold cooked rabbit. Pour over four beaten eggs, to which has been added a teaspoon of made mustard. Put thin lid of pastry on top, and make two small slits in the centre. Bake. This is delicious.

Veal and Ham Pie

One pound fillet of veal, $\frac{1}{2}$ lb. ham or bacon, 2 hard-boiled eggs, 1 teacup good stock (boil veal bones to make this), 1 teaspoon chopped parsley, a little grated lemon-rind, pepper and salt, pinch of herbs if liked, pinch of nutmeg. Cut veal into pieces and season. Put into a dish a layer of veal, then a layer of bacon, and repeat till half full. Next put a layer of the sliced eggs, and pour on the stock. Fill up with the veal and bacon, and sprinkle chopped parsley over. Cover with a crust, and make a hole for steam. Bake in a hot oven till brown, then reduce heat till the meat is cooked—about 2 hours.

Devilled Steak

Score porterhouse steak (cut about an inch thick) with a knife. Squeeze the juice of a lemon over each side. Mix up 2 tablespoons brown sugar, 1 dessertspoon any dark jam, 1 large dessertspoon Worcester sauce, 1 tablespoon tomato sauce, 1 teaspoon each of pepper and salt, 1 or 2 tablespoons vinegar. Pour over steak in a dish, pressing steak well into it. Soak for 2 hours, then grill. Heat any "devil" left, and pour over as a sauce.

Hokey Pokey Biscuits

Half a pound butter (or other shortening, or a mixture of both), 2 large cups flour, 2 teaspoons milk, 1 cup sugar, 2 dessertspoons golden syrup, 2 small teaspoons baking soda. Heat syrup and milk, add soda and stir well. Add to butter and sugar creamed, then add flour. Roll into balls and press with fork. Bake in slow oven till nice brown.

Orange Juice Cake

Two cups sifted flour, 2 teaspoons baking powder, $\frac{3}{4}$ teaspoon salt, 2 teaspoons grated orange rind, 1 teaspoon

vanilla, $\frac{1}{2}$ cup lard or other shortening, $1\frac{1}{4}$ cups sugar, 2 egg yolks, two-thirds of a cup orange juice, 2 egg whites. Sift flour once, measure, add baking powder and salt; sift three times. Add orange rind and vanilla to shortening, and cream well. Add 1 cup of the sugar gradually and cream together till light and fluffy. Add a quarter of the flour and mix well. Add the egg yolks to the orange juice and beat slightly to break up the yolks; add to the creamed mixture, alternately with remaining flour, a small amount at a time beating after each addition till smooth. Beat egg whites till foamy, add remaining $\frac{1}{4}$ cup sugar gradually and continue beating till stiff. Add to batter and beat thoroughly. Turn into 2 layer tins, which have been greased and lightly floured. Bake in a moderate oven (375 deg.) about 25 minutes. Spread quickly with orange frosting, between the layers and on top.

A Chocolate Walnut Cake (No oven.)

This is very popular for making when at a "bach," or for bachelor girls who live in apartments and are restricted in the use of the oven. Melt in a saucepan $\frac{1}{2}$ lb. butter (or good substitute) and $\frac{1}{2}$ lb. sugar. Beat up 2 eggs and add. Stir until thick. Mix in 1 tablespoon cocoa, $\frac{1}{2}$ teaspoon vanilla, $\frac{1}{4}$ lb. chopped walnuts and 1 cup sultanas. Lastly add 1 lb. round wine biscuits broken with a rolling pin—not too fine. Press mixture into a greased square tin. Ready the next day.

FROM THE MAILBAG

Pine Gum

Dear Aunt Daisy,

I wonder if you could tell me a way of removing fir-tree gum from my small boy's coat. I've not yet washed the article pending your reply.

—Bannockburn.

Try soaking it off with eucalyptus, or turpentine, or carbon-tetrachloride. Another good solvent is pure methylated spirits from the chemist. The old-fashioned way was to rub soft dripping thoroughly into the part, and leave it awhile; then wash in warm suds.

The Painful Stone-bruise

Dear Aunt Daisy,

I wonder if you or any of the Daisy Chain could give me a good remedy for stone-bruises. You know what painful things they are, and as far as I know, there is nothing much you can do, until they come to a head. Do you think there is anything that could be done in the early stages, to prevent their being so terribly painful?—Wishing you all the best, A Constant Listener, Te Atatu.

The only comforting thing I can suggest is the old-fashioned starch poultice. Add a pinch of boracic powder to the poultice, and apply fairly hot. After the bruise reaches a head, it may be pricked with a sterilized needle—and then dressed with simple boracic ointment. To sterilize the needle, hold it in the flame of a match for about a minute.