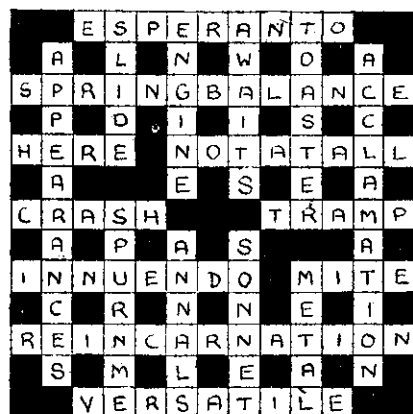


THE LISTENER CROSSWORD

(Solution to No. 279)



Clues Across

- Where the King was while the Queen was eating 24 across.
- Mickey and Super are by no means "wee, sleekit, cowrin', tim'rous beasties."
- British political economist (1766-1834) found in an alms hut.
- Character in Kenneth Grahame's "The Wind in the Willows."
- Thirty-six bushels of coal.
- He acts in a very dishonest way.
- Feel an earnest ambition in Persia.
- This substance may be oily next.
- Behead this insect to find the cause of Cleopatra's death.
- Wear this to keep your clothes clean.
- "We will — a family, A girl for you, a boy for me," as "Tea for Two" has it.
- See 1 across.

Clues Down

- No animal, although it has a tail.
- Tea, Lulu, is very confused, but need you howl and hoot?
- Not now, certainly.
- With shepherds they are invited in the song to come away on Flora's holiday.
- Such a person is evidently a victim of the servant shortage.
- You find us above her in a theatre.
- Distilled extract.
- Look for this mark when buying.
- Does this serve to tidy the hair of the member of the winning crew who is thrown into the water after the race?
- Name one of Bach's concertos.
- Last in, perhaps, but by no means least in Russia.
- Vassal.
- There's poetry in an osprey.
- This fiend is not necessarily coy, all the same.

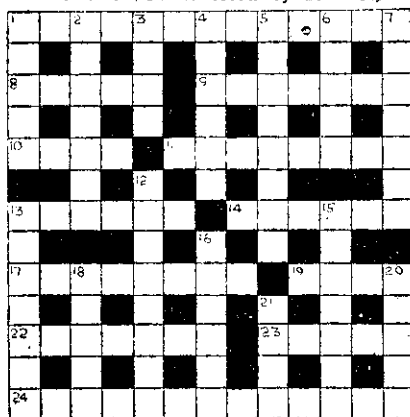
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Baked Beans; and also the one for De Luxe French Toast, which the same "Listener" serves with them—when she has enough eggs.

BAKED BEANS. — Using boiling water, soak the beans all night. Then next day cook them for about 2 hours—add a little soda to the first boiling, about 5 minutes, and then strain off and cover with plenty of boiling water and cook for 2 hours. Add a little salt towards the end of cooking, not too much if you intend to add bacon. Strain well and then cover with a small tin of tomato soup. Cut up a few slices of bacon into squares and mix in the beans, and lastly, add a dessertspoon of golden syrup. This gives a delicious flavour. Bake in casserole for about 1 hour to mix the flavour well.

To make the De Luxe French Toast, beat up three eggs with about ½ cup milk and dip the slices of bread into it, and fry them in deep fat. Delicious—and a butter-saver. Good with any breakfast dish.

No. 280 (Constructed by R.W.C.)



The Sergeant-Major roars and rants—

until his voice is soothed with BANTS.

BANTS

13.5a

THROAT JUBES

ALL CHEMISTS, 1/1

Stacey Bros. Ltd., 385 Khyber Pass, Auckland.



Golden, good-to-look-at Bixies revivers of appetites and energies when the sun is hot and the days are tiring. Cool, crisp, flakes of wheat that tempt you to eat . . . and delicious malty nutty flavour that keeps you eating. That's Bixies' way of restoring sun-drowned appetites. That's Bixies' way for building summer energy, because each

crisp flake is a miniature storehouse of natural whole grain nourishment. So serve Bixies often. You can serve Bixies in a host of delicious ways. Swim them in milk, heap them on stewed fruits, scatter them on salads, sprinkle them on cakes and savouries, mix them in puddings, by themselves or in company, Bixies are just goodness itself.

BIXIES

TOASTED WHOLE WHEAT FLAKES MADE BY THE SANITARIUM HEALTH FOOD COMPANY, CHRISTCHURCH AND AUCKLAND.