



lucky dogs

Nice view of a taper heel, don't you think, Rags?

And notice the converging fashion marks as well, Terry.

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AMERICAN RECIPES

American dishes are generally very popular and delicious, but they are not always practicable. So many are refrigerator dishes—Americans love ice cream! And some call for seven or eight eggs, which is almost impossible for us nowadays. Others specify many tinned and frozen foods which we cannot get here; but on the other hand, there are lots which we can use. Of course, Americans are very keen on salads and vegetables, for they realise their health value, and they arrange some most artistic salads. Try these American recipes—some have been sent to us by American Links—both in New Zealand, and in America.

Southern Pumpkin Pie

(Squantum, Boston)

Three eggs; 1 teaspoon of ground cinnamon; 1 large cup of rich milk; a dash of nutmeg; ½ teaspoon of vanilla; 1 tablespoon of dark molasses (or treacle); ¾ cup of sugar; salt to taste; ¼ teaspoon of ground ginger; and 1 large cup of canned pumpkin. In New Zealand we will have to cook the pumpkin, press it through a sieve, and mash it very well and very smooth. *Method:* Break the eggs into a large bowl, and add the sugar, salt and molasses. Beat very well. Now add the spices to the pumpkin, and mix very smooth. Then combine the mixtures, and again stir well. Add the milk, and when all is well mixed, add the vanilla. *Taste* the mixture, and adjust accordingly. The ginger gives the real flavour, the salt counteracts the sweetness, and molasses gives the rich dark colour. Bake in a pie plate lined with short pastry—in a hot oven at first, and then slowly, till the pumpkin filling is nearly firm. With this pie serve a rich cheese.

Baked Chocolate Pudding

(Squantum, Boston)

This sounds queer, but it is said to work out beautifully. One cup of flour; ¼ teaspoon of salt; ¼ cup of sugar; 2 teaspoons of baking powder; ½ cup of milk; 2 tablespoons of melted butter; 1 teaspoon of vanilla; 1oz. melted chocolate; and ½ cup of chopped nuts. Sift together the flour, sugar, salt and baking powder. Add the milk, butter, vanilla, chocolate and nuts. Pour this into an eight-inch pan, and top with this *Mixture*: Half a cup of white sugar; ½ cup of brown sugar; 2 rounded tablespoons of cocoa, and 1 cup of cold water. Mix together the sugar and cocoa, and spread over the mixture in the pan. Then pour the cold water over all, and bake about 40 minutes in an oven about 325 degrees. It may be served hot or cold, with cream, and this quantity should serve eight.

Egg Kisses

(Also from Boston)

Four egg whites; 1lb. of powdered sugar; 1 cup of chopped pecan nuts (or other nuts), 1lb. of chopped dates. Beat the egg whites stiff, add the sugar, and beat a long time. Add the nuts, and dates, and bake slowly like meringue. The friend who gave me this writes that

sometimes she uses half quantities, leaving out the nuts and dates, and using flavouring and a little salt.

Butterscotch Sticks

One cup of brown sugar; ¼ cup of butter; 1 egg; ¼ cup of chopped nuts; 1 cup of sifted flour; ¼ teaspoon of salt; 1½ teaspoons of baking powder; and 2 teaspoons of vanilla. *Method:* Melt the butter in a saucepan, add the sugar, and when blended remove from the fire, and cool till it is just lukewarm. Add the unbeaten egg to the mixture and beat well. Mix the flour, salt and baking powder, and add to the butter and sugar mixture. Then add the nuts and vanilla, and spread all in a shallow pan lined with plain greased paper. Bake about 30 minutes in a hot oven. While hot, cut into strips an inch wide, and four inches long. This recipe should make about two dozen.

Real American Doughnuts

(From Two American Links Living at Hamilton)

Four cups of flour; 2 teaspoons of baking powder; ¼ to 1-3 cup of butter; a little milk if required; ½ teaspoon of salt; 1 cup of sugar; and 2 eggs. Also a deep saucepan is needed, and 2lb. to 3lb. of lard for frying—do not use dripping. Knead the butter into all the dry ingredients, then add the two eggs well beaten together with 1 teaspoon of vanilla. If the mixture doesn't knead well add a little milk, but do not make the mixture wet. Roll out and cut into shapes. Heat the lard till smoke rises, and then drop in the doughnuts and cook till golden brown. Then when cool, roll in icing sugar. One Link writes: "As I didn't bring a doughnut cutter with me, I am using a baking powder tin lid, and my thimble makes the centre hole; and as the folks here like the centres, I cook them just as they are. My little nephews call them 'pills' and they work wonders after a fall."

Chocolate Chip Squares

(From Another Link in Boston)

One cup of butter or fat (or shortening, as they call it in American recipes); ½ cup of white sugar and ½ cup of brown sugar. Cream those very well, then add 2 well-beaten egg yolks; 2 cups of sifted flour; a little salt; a teaspoon of vanilla, 1 tablespoon of hot water; ¾ teaspoon of soda; and 1 teaspoon of baking powder. This makes a stiff dough. Flatten it on to a "cookie sheet"—or oven slide, and sprinkle grated chocolate over the top. On top of that spread the whites of 2 eggs beaten with 1 cup of brown sugar, and bake for about 20 minutes in a moderate oven of 300deg.

Next week we will consider more American recipes.

FROM THE MAILBAG

Bachelor Ways

Dear Aunt Daisy,

My married life almost came to an end the other night, when my husband put a pot of cream enamel into his shirt drawer. Don't ask me why—he says it's where he has always kept it before he was