



dog's eye view

Tell you what I notice, Mac. More and more girls with these converging fashion marks on their stockings. Yes, Aussie, and the taper heel as well. When you see them both together you know it must be

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ELECTION CANDIDATE
full of fight stood up to
speak, only to find himself
a little hoarse

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MORE AMERICAN RECIPES

SOME of this week's recipes are for more special occasions—parties and other celebrations. Nevertheless they are all dishes which can be made here quite easily. The first is a recipe which was used by Frances Parkinson Keyes when she was living "down South" writing one of her novels. She gathered some creole recipes, and this is one—just these biscuits and a cup of tea. When she was living in Washington and the other hostesses were entertaining lavishly, Mrs. Keyes went in for the very simple meals—and her "Sunday breakfasts" were very popular.

Spiced Tea Biscuits with Creole Lemon Spread

Two cups of flour; 3 teaspoons of baking powder; $\frac{1}{4}$ teaspoon of salt; $\frac{1}{2}$ teaspoon of powdered mace; 2 tablespoons shortening; 1 tablespoon butter or pure fat; and about $\frac{3}{4}$ cup of milk. A little more spice could be added to taste. Sift together the flour, baking powder, salt and spices. Cut in the butter well, then stir in enough milk to make a soft but not sticky dough. Roll out on to a floured board, about half an inch thick. Cut into fancy shapes, and bake in a hot oven for 10 to 12 minutes. Serve piping hot with a bowl of Creole lemon spread so that each guest may help himself.

Creole Lemon Spread

Two tablespoons of cornflour; $\frac{1}{2}$ cup of sugar or honey; $1\frac{1}{2}$ cups of water; $\frac{1}{2}$ cup of butter or good fat; 4 egg yolks; the juice of 2 lemons; pinch of salt; 1 egg white; and a little powdered nutmeg. Mix the cornflour to a paste with a little water. Add the sugar or honey. Stir over a low heat till creamy and clear, then add the butter. Beat the egg yolks slightly, and stir into the hot sauce. Then add the lemon juice and salt. Lastly, add the one egg white—unbeaten—and stir over a low heat until thick enough to spread. Serve hot or cold, with the spiced tea biscuits. Sprinkle lightly with nutmeg.

Mint Julep

Strain the juice of 5 lemons into a basin, add $1\frac{1}{2}$ teacups of sugar; 2 teacups of hot water, and a handful of bruised mint leaves. Stir well, strain, and allow to cool. Just before serving, add 3 pints of ginger ale, chilled if possible. Float a few small sprigs of mint on top.

Pear Salad Supreme

One packet of lime jelly crystals; 2 cups of hot or boiling water; $\frac{1}{2}$ cup of chopped walnuts; 2 tablespoons of strained honey; 2 tablespoons of mayonnaise or salad dressing; 8 tinned or stewed small pear halves; some lettuce and French dressing to serve with it. Dissolve the jelly crystals in the hot water, and let it cool. Pour half of this into a mould, and let it set. Meanwhile

mix the walnuts, honey, and mayonnaise, and put some of this mixture into the middle of each half pear. Then lay these, filled side up, on the set jelly mixture. Pour the rest of the jelly over, and around the pears, and let it set. Unmould on a bed of lettuce, and serve with the French dressing—or mayonnaise.

American Barbecue Sauce

This is good with roast or grilled meat, or used to baste veal or pork chops while grilling. Take $\frac{1}{4}$ lb. butter (or good fat); $1\frac{1}{4}$ cups of water; 3 tablespoons of Worcester sauce; 2 tablespoons of tomato sauce; 2 tablespoons of lemon juice; a teaspoon of sugar; salt and pepper to taste. Mix all together, and simmer about eight minutes.

Children's Birthday Cake

Three egg yolks, and 3 egg whites; 1 1-3 tablespoons of gelatine; $\frac{1}{4}$ cup of cold milk; 1 pint of hot milk; 1-3 cup of sugar; $\frac{1}{2}$ teaspoon of salt; 1 teaspoon of vanilla flavouring. Put the gelatine in the $\frac{1}{4}$ cup of cold milk. Scald the pint of milk in a double boiler, and gradually add to the beaten egg yolks and sugar. Add the softened gelatine, and return to the double boiler. Cook it until the mixture coats the back of a spoon—about 8 minutes. Then add the vanilla and salt, and let it cool. When quite cold, fold in the beaten egg whites, pour it into a wetted mould, and let it set. It may be tinted any colour. Turn out and decorate—with mock cream, meringues and candles—or in any way you like.

Lemon Chiffon Pie (or Orange)

One tablespoon of gelatine; $\frac{1}{4}$ cup of cold water; 4 egg yolks and 4 egg whites; 1 cup of sugar; $\frac{1}{2}$ cup of lemon juice; 1 teaspoon of grated lemon rind; and $\frac{1}{2}$ teaspoon of salt. Soak the gelatine in the cold water. Beat the egg yolks till light, and add half the sugar, the lemon juice and rind, and again beat well. When very light, place over low heat, and cook, stirring until it is like custard. Add the gelatine, and when it is quite dissolved, put it aside to cool. Add the whites beaten with the rest of the sugar. Pour it into a baked pie shell, leave it to cool and to set. If making Orange Chiffon Pie substitute $\frac{1}{2}$ cup of orange juice; 1 tablespoon of lemon juice, and 1 tablespoon of orange rind.

Fried Chicken

1. Cut up the chicken, dip in flour, and fry in deep fat in a pan till brown on both sides. Then transfer the pieces to a casserole, cover, and complete the cooking in a moderate oven for about an hour, or until the chicken is tender. Serve with gravy.

2. Dip the cut-up chicken into egg and crumbs, or in a batter. Then put a few pieces at a time into deep fat or salad oil heated to 375deg. F.—that is, hot enough to brown a cube of day-old bread in one minute. Keep the fat about

