



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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COOKING THE CHRISTMAS MEATS

WHAT is it to be for Christmas dinner this year—a turkey, or a duck, or a chicken—and are you having a ham as well? Here are some various stuffings for the poultry, ways of cooking ham, and other dishes to help out with the meat rationing problem over the long holidays.

Christmas Turkey

I expect some of the country people will have turkeys, and they are quite simple to cook. You can lay two or three slices of bacon over the breast of the turkey during roasting, and remove these the last 20 minutes to brown the breast. The oven should be about 300 degrees and for a bird weighing 7lb. to 10lb. before stuffing, allow 30 minutes per pound; from 10lb. to 15lb. weight before stuffing, allow 20 minutes per pound. Americans would serve Cranberry sauce or jelly—we could use any slightly tart jelly. Bread sauce is a usual accompaniment, too, and sometimes bacon rolls.

Parsley Stuffing for the Turkey

Three quarts of lightly packed day-old breadcrumbs; 1½ teaspoons of salt; 1 tablespoon of powdered sage; 2 tablespoons of diced celery; 2 tablespoons of minced parsley; ¼ teaspoon of pepper; ¾ cup of butter or shredded suet; ½ cup of minced onion. Combine the breadcrumbs, salt, sage, celery, parsley and pepper. Melt the butter in a pan, add the onion, and simmer till tender. Add the seasoned breadcrumbs and heat well, stirring constantly. Stuff the crop and body of the bird—this recipe should stuff a bird of about 8lb. weight.

Bread Sauce—for Roast Fowl or Turkey

One small onion; 2 cloves; ½ pint of milk; 2oz. of breadcrumbs; ½ teaspoon salt; ¼ teaspoon pepper; and a dusting of cayenne.

Simmer the onion, stuck with cloves, in the milk for 5 minutes. Then strain the milk over the breadcrumbs, add a little cream if available (1 tablespoon) and the seasoning. Re-heat the sauce, and serve.

Orange Sauce for Duck

Pour off all but 3 tablespoons of fat from the pan in which the duck was roasted. Add 3 tablespoons of flour, and stir till smooth. Then add 2 tablespoons of finely shredded orange rind which has been simmered in a little water until tender—and drained. Now add 2 tablespoons of currant jelly, ¾ cup of orange juice, and ¾ cup of water. Stir, and cook till smooth and thickened. Add salt and pepper if needed, and serve over slices of hot roast duck.

Roast Duck and Apple Stuffing

When roasting the duck, for a bird weighing 3lb. to 4lb., allow 45 minutes per pound at 325 degrees F. The duck should be weighed when it is cleaned and ready for stuffing. If 4lb. to 5lb.,

allow 40 minutes per pound. This *Apple and Raisin Stuffing* is nice for a change: Half a cup of minced onion; 1½ cups of diced, peeled, cored apples; 3 cups of lightly packed day-old bread-crumbs; ½ cup of seeded raisins; ¾ teaspoon of salt; a dash of pepper; 1 tablespoon of sugar; and just over ¼ cup of melted butter or margarine, or good clarified cooking fat. Mix these up well, and stuff the body, not too tightly.

Baked Ham

One excellent and easy method of baking the ham is to wrap it in clean greaseproof or cooking paper, and put it, fat side up, in the roasting dish. Bake in a moderate oven of 325 degrees, and the times are—a 16lb. to 18lb. ham needs 4 to 4½ hours; a 10lb. to 12lb. ham needs 3 to 3½ hours; and a piece about 5lb. or 7lb. needs 2 to 2½ hours. After the ham is baked, remove the paper and skin, score the fat surface in squares or diamonds and glaze. There are lots of ways of glazing, but here are a few.

Ham Glaze

(1) Mix 1 cup of brown sugar with 2 tablespoons of flour, and cover the scored fat surface. Stick the surface with whole cloves, and bake in a moderate oven of 400 degrees for about 15 minutes, or until golden brown.

(2) Remove the skin, stick all over with cloves, and pour over a thick syrup of spiced vinegar and brown sugar; and brown in the oven. Sprinkle with crisped brown breadcrumbs.

(3) Or sift brown sugar over the surface of the hot baked ham. As it browns in the oven baste with the drippings, or cider, or cooking sherry, or tinned fruit juice.

Boiled Ham

This is an excellent way to cook a ham, especially if you have only a small oven, and a small saucepan. Plunge the ham into the copper full of boiling water, and boil hard for half to one hour. Then draw all fire from under the copper, and keep the lid of the boiler well covered, until quite cold. Being thus partly cooked by steam, it will be found to be delicious in flavour, and perfectly cooked. Cover the boiler with sacks. It must be done in the wash-house copper.

Galantine

Mince 1lb. of lean beef, and ½lb. of bacon. Mix with 1lb. of sausage meat, 6oz. of breadcrumbs; 1 small grated nutmeg, pepper and salt to taste. Bind with 2 eggs. Form into a roll, tie in floured pudding cloth, and boil 2½ hours. When done, press slightly till cold, remove the cloth, and sprinkle the roll with chopped parsley or chives; or glaze with the following: 1½ tablespoons gelatine; 2 cups of water; 2 teaspoons of meat extract. Soak gelatine in the water, add the meat extract, and simmer 10 minutes. When cool, pour over the meat to be glazed. It can be kept in a jar, and reheated or melted for use.