



## shop hounds

She has taste, this girl, don't you think, Pom?

Surely, Spannie. You see, her stockings have both the converging fashion marks *and* the taper heel, which means they *must* be

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## DISHES WITH LEFT-OVERS

**N**OW that Christmas is over, there'll be turkey and ham and all sorts of things left, and you'll want to make them up into tasty, but different, meals; so try some of these.

### Turkey Pie

Make a good white cause by melting 4 tablespoons of butter in a double boiler, or basin standing in a saucepan of boiling water. Stir in 4 tablespoons of flour; 1 teaspoon of salt and a little pepper, and stir till smooth. Now blend in the milk—2 cups, stir till it thickens, and let it cook for a minute or two. In a buttered casserole, spread a layer of mashed potatoes. Then cover with a layer of cold turkey slices. Add 1 cup of cooked sliced carrots, and 1 cup of cooked peas to the white sauce, and pour over the turkey slices. Put at the top of a hot oven for a few minutes—to brown the top and heat it right through again.

### Turkey Toast

Four tablespoons of butter or good fat; ¼ cup of minced onion; 2 cups of coarsely chopped left-over turkey; 4 tablespoons of flour; ½ teaspoon of salt; ¼ teaspoon of pepper; and 2 cups of chicken broth, or stock, or water with marmite dissolved. Brown the onion in the melted butter or fat, and cook till tender. Stir in the turkey, flour and seasonings. Add the broth gradually, and cook, stirring occasionally, until it is smooth and cooked. Serve on hot toast.

### Duck and Goose Left-Overs

These can be used instead of chicken in any of the recipes.

### Chicken Croquettes De Luxe

Half a cup of mayonnaise; ½ teaspoon of salt; 1 tablespoon of minced onion; ½ teaspoon of pepper; 1 teaspoon of Worcester sauce; 1 tablespoon of minced parsley; 2 tablespoons of cold water; 2 cups of chopped cooked chicken; 1 cup of soft breadcrumbs, and some dried breadcrumbs, too.

Mix the mayonnaise and seasonings, and gradually stir in the water. Add the chicken and soft breadcrumbs, and mix with a fork. Leave it to stand for 5 minutes. Shape into croquettes, roll in the dried breadcrumbs. Put about ½-inch apart on an ungreased oven slide, covered with heavy brown paper. Bake in a hot oven of 450deg. for about 15 or 20 minutes, or until browned.

### Bombay Chicken Croquettes

Make the Croquettes De Luxe, but mix ½ to 1 teaspoon of curry powder with the salt before mixing it with the mayonnaise and other seasonings.

### Chicken Curry

Three tablespoons of butter or fat; 1-3 cup of minced onion; 1 cup of peeled and cored apples, cut into dice; 3 tablespoons of flour; half a teaspoon of salt and a dash of pepper; 1½ teaspoons of curry powder; ¾ cup of top milk; ¾ cup of chicken broth or vegetable water with marmite in; and about 3 cups of diced cooked chicken. Cook the minced onion and apples in the butter in the

top of a double boiler, or in an ordinary saucepan over a low heat until tender. Add the flour, salt, pepper and curry powder, and mix well. Then add the top milk and chicken broth. Cook gently over boiling water, stirring constantly till thickened. Cover and cook 10 minutes. Add the chicken and heat through.

### Scalloped Ham and Potatoes

Five cups of thinly sliced peeled potatoes; 3 cups of cooked ham—in strips of about 1½ inches by half an inch; 1 cup of thinly sliced peeled onion; and 3 cups of thin white sauce. Arrange the potatoes, ham and onion in alternate layers in a covered casserole. Pour the white sauce over all, cover and bake in a moderate oven about 400deg. for an hour. Remove the cover, and bake about 30 minutes longer, or until the potatoes are tender.

### Ham Creams

One egg; 1 heaped tablespoon of breadcrumbs; 2 heaped tablespoons of finely chopped ham; 4 tablespoons of milk; ¼ teaspoon of lemon rind; ½ teaspoon of chopped parsley; ½ teaspoon of made mustard; and some mashed creamy potatoes.

Grease a small china casserole. Beat the egg, add the milk, mustard and parsley. Stir in the breadcrumbs, lemon rind, and ham. Bake in a moderate oven for 20 minutes. Have ready the creamed potatoes, and pipe or arrange this on top of the ham mixture, and serve hot. In individual dishes this makes an attractive tea or supper.

### Bread Meringue Pudding

Remove crusts from half-inch slices of bread, and put in piedish. Bring to the boil 1 pint of milk, dissolve 1 dessert-spoon of golden syrup in it, pour it on the bread, and leave to dissolve. Beat up 2 eggs with 1 tablespoon sugar, pour on, and fold into the mixture. Sprinkle with nutmeg, and bake gently. You now spread over raspberry or strawberry jam, put a little meringue on top, and brown in the oven.

### Swiss Trifle

One pint of vanilla custard; ½ teaspoon of vanilla; some stale sliced sponge cake; the whites of 2 eggs; ½ tin of pears, or other fruit; ½oz. of ground almonds. Cut the fruit into pieces, and put into a dish. Cover with the sponge cake slices, sprinkle on the ground almonds, and pour over the syrup from the fruit. Whip the egg whites, and fold into the custard, with the vanilla. When it is cool, pour it over the sponge cake, and decorate the top with jelly crystals, or cherries or whatever is available.

## FROM THE MAILBAG

### Sweet-Scented Pot Pourri

Dear Aunt Daisy,

I wonder if you would be good enough to publish in *The Listener* a recipe for making Rose Petal Pot Pourri. I had the recipe ages ago, but have mislaid it, so would greatly appreciate your help.

"Mother of Six," Kaiwarra.

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