



Look at that "GLINT"

... that lovely silky sheen ... those glamorous natural highlights. That's what Triple-Action Camilatone Shampoo does—why thousands of girls use Camilatone regularly.

CAMILATONE SHAMPOO IS "TRIPLE-ACTION"

- (1) Super-Cleansing
- (2) Intensifies the "Glint"
- (3) Glorifies the Colour

A secret harmless ingredient in Camilatone intensifies the "Glint". The TONRINZ that is included in every packet of Camilatone glorifies the natural colour.

MARVELLOUS CAMILATONE TRIPLE-ACTION SHAMPOO

Agents: HILLCASTLE (N.Z.) LTD.,
WAKEFIELD ST., WELLINGTON. 9.6



WS 6



*always wash your
hands before and
after meals with*

WRIGHT'S Coal Tar Soap

N.Z. Agents:

S.A. Smith & Co. Ltd., Albert St., Auckland



LUSCIOUS PEACHES

WE know that raw fruit is an essential part of our diet, and ripe, juicy peaches are really like a luxury. But not all peaches attain that perfect condition; and so we use them cooked—in desserts, salads, jams, and preserves. So try out some of these ideas.

Stuffed Peach Salad

For four people allow 8 peach halves, raw (if really ripe), cooked, or tinned; 3oz. cream cheese; 24 salted almonds, chopped; a dash of salt and paprika; some lettuce; mayonnaise; and bright coloured jelly. Blend together the cream cheese, chopped nuts, salt and paprika. Arrange 2 peach halves on lettuce on each salad plate, and fill the centres of the peaches with the cheese mixture, piling it up roughly. Top with a spoonful of mayonnaise, and a bright dot of jelly for colour, and serve.

Peach Trio Salad Plate

Peach halves, fresh, stewed or canned, allowing three for each person; lettuce leaves; chopped crayfish; cottage cheese (or cream cheese); salted almonds or nuts; raspberry jam; grapefruit or orange sections; French dressing with cheese; mayonnaise, and olives if possible.

First arrange three crisp lettuce leaves like a shamrock on the plate. In one, put a generous spoonful of well seasoned crayfish meat, top with a peach half; and fill the centre with mayonnaise. In the second lettuce leaf put a spoonful of cottage cheese, top with a peach half. Stick salted almonds into the cheese, and fill the peach with raspberry jam. In the third lettuce leaf arrange grapefruit sections to form a ring, put on the peach half, and fill with Cheese French Dressing. Decorate the plate with the olives; or soaked prunes, or anything colourful.

Stuffed Pork Chops With Peaches

Buy double pork chops, one for each person. Make a pocket in each. Fill pocket loosely with well-seasoned crumb stuffing. Dip each in melted fat, put in baking dish. Add a little hot water to prevent sticking. Bake about 40 mins. quick oven, turning occasionally. Bake peach halves with butter and cinnamon in the centres, and serve with chops. The peaches should be fairly ripe or half cooked before baking.

Peach Upside-Down Cake

This is a pudding, and comes from California. Use either peach halves or slices—either raw and ripe, or cooked.

Melt in the piedish ¼lb. cup butter. Spread over this ¾ cup of brown sugar, and on that spread 2 to 2½ cups of sliced cooked and drained peaches, or peach halves. Then make the batter: Cream one-third cup butter or fat with ¾ cup sugar until light. Beat in 2 eggs and a few drops of vanilla; then sift 1½ cups flour; 2 teaspoons of baking powder; and a pinch of salt; and add this alternately with ½ cup of milk. Beat till smooth, pour over the peaches, and bake about 45 minutes, or until the

cake shrinks from the sides of the pan. Turn out upside down on a platter, and serve with cream. You could use a gingerbread cake instead of a plain one.

Peach Chiffon Pie

Have ready a baked pie shell. One cup of pureed peaches; 1½ tablespoons powdered gelatine; ½ cup sugar; ¼ teaspoon of salt; 4 eggs, yolks and whites separate; ½ pint of cream or thick top milk; 2 tablespoons of sugar; ¼ teaspoon almond flavouring; ½ teaspoon of vanilla. To ¼ cup of the peach puree add the gelatine and let it soak. To the remainder ¾ cup, add the sugar and salt, and bring to the boil. Stir in the softened gelatine and then, very carefully, the well-beaten yolks. Cool, then fold in the stiffly beaten whites. Whip half the cream, sweeten and flavour with almond and vanilla, and fold into the peach mixture. Pour into the shell, and chill till firm. Decorate when serving with the rest of the whipped cream, or mock cream.

Peach Jam

Cut up 10lbs. of peaches, sprinkle with 9lbs. of sugar, and leave all night. Next day, boil up, without water, till tender. Add the juice of a lemon

Peach Jam (with water)

Three pounds of peaches; 3 pints of water; and 5lbs. of sugar; juice of a lemon; and 1 tablespoon of butter. Cut up the peaches and boil in the water till soft. Add the sugar and butter, and lemon juice. Stir till sugar is dissolved, then boil hard, stirring frequently, till a golden colour and will set. About 45 minutes, it takes, and is not too stiff a jam.

Pickled Peaches

One pint of vinegar; 1 teaspoon cinnamon; 1½ cups sugar; a few cloves. Boil for 10 minutes. Add the halved and stoned peaches. Boil till tender. Lift into hot jars, boil the syrup again, and pour over. Add a few cloves to each jar, and seal airtight.

Peach Chutney (without tomatoes)

Cut up 6lbs. of peaches and nearly cover with vinegar. Then add 3lbs. of brown sugar; 1 tablespoon of salt; 1 small teaspoon of cayenne; 2oz. garlic; ¼oz. of whole ginger bruised and put in a muslin bag, and 2lbs. of sultanas. Just boil all to a pulp, and bottle.

FROM THE MAILBAG

Ice Cream Marks

Dear Aunt Daisy,

I wonder if you can help me out. While bringing ice cream home for my kiddies, I spilled some on to my frock, and when I discovered it, it had dried on. I have been told to use cold water, but will await word from you before I experiment. Best wishes to you.

Mrs. J.C., Auckland.

Cold water is not the best thing for removing ice cream, really. First of all you should try carbon tetra chloride, or methylated spirits. The meths. is the pure sort from the chemist. Put a soft cloth underneath, and work from outside the mark, to the middle, so as not to spread it. Let it dry, and repeat if necessary. Eucalyptus is often good too.