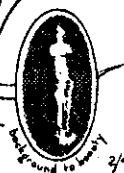


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RECIPES ASK Aunt Daisy ANSWERS

SAVOURY SUMMER-TIME FOOD

SALADS and fruit form a large part of our summer-food, and fresh suggestions for these are always welcome. Nevertheless, men and women who work hard do need something substantial, so include in your salad a good helping of fish, or some slices of meat loaf. Bacon and egg pie or liver pie are also useful at this time of the year.

Kaitoki Brawn

Mince together 1lb. steak and ½lb. bacon. Soak a 2-inch thick slice of stale white bread in a little water and then squeeze as dry as possible. Beat up 1 or 2 eggs. Mix all together, adding a dash of pepper, and beat till smooth. Worcester sauce and chopped mint are optional. Steam in a basin for about 2½ hours, and leave till quite cold before turning out.

Meat Loaf

Four slices bacon; 1 teacup breadcrumbs; teacup hot water; 1lb. minced beef; 1 egg; ½ saltspoon nutmeg; 2 tablespoons flour; 1 teaspoon salt; 1 saltspoon pepper; ½ saltspoon celery salt; 1 saltspoon thyme; 1 saltspoon sage; 1 saltspoon allspice. Cut bacon into cubes and fry till crisp. Add breadcrumbs and stir till well mixed. Add hot water, stir, turn into mixing bowl. Add beef, slightly beaten egg, and spices. Mix well and shape into loaf. Bake in hot oven for 1 hour. When done make gravy and serve with loaf. May be made into cakes and fried. Also very nice cold.

Potato Salad

Cook about 8 medium-sized new potatoes; strain, cool, peel, and dice them—there should be about 5 cupsful. Fry till brown and tender 5 rashers of diced bacon and 1 thinly sliced medium onion. Stir in 2 tablespoons flour and then add ½ cup vinegar, ½ cup water, 2 teaspoons salt and a speck of pepper, and cook all until the mixture thickens, stirring constantly. Remove from heat, and pour over the chopped potatoes to which you have added ½ cup chopped celery and 4 sliced hard-boiled eggs. Mix all lightly with a fork, and then chill. Just before serving, lightly stir in with a fork ½ cup mayonnaise, or salad dressing. Or you may like to hand the dressing separately. Or you may serve the whole salad HOT, freshly made.

Mustard Egg Sauce

This is to serve over hot cooked asparagus. It comes from Radio WEEL, Boston. Did you know that asparagus has been a spring-time delicacy for 2,000 years? Neither did I till WEEL told me so! It was first discovered by the Romans when they lived in Britain—it was growing in the fens of Lincolnshire. The ancient Romans used to dry it, and then re-hydrate and boil it when needed! Also in some parts of Europe asparagus seeds have been used as a substitute for coffee. However, we will boil our asparagus just tender, and you may like to pour this sauce over it. Melt 3 tablespoons butter, add 1½

tablespoons flour, and blend well. Cook a little, then add a cup of milk, stirring constantly, till thickened. Add ¼ teaspoon salt, ½ teaspoon Worcester sauce, 4 teaspoons mixed mustard, and 1 hard-boiled egg, diced. Mix well and pour over asparagus.

Canadian Asparagus Rolls

Scoop out most of the centre of 6 new bread-rolls; put the shells in a greased oven dish and bake in a moderate oven (350 deg.) for about 15 minutes to make them crisp. Have ready cooked (or left-over) about 2 cups of asparagus cut into 1-inch pieces. Now

KIWI CRISPS

Four oz. butter (or cod-fat); 2oz. sugar; 2 tablespoons sweetened condensed milk; 1 egg; 6oz. flour; 1 teaspoon baking powder; chocolate. Cream butter (cod-fat) and sugar and condensed milk. (If this is unobtainable use 4oz. sugar instead.) Add egg, then flour and baking powder. Chop up chocolate, and add the pieces to the mixture; or (nicer still) put a little knobby bit in the centre of each teaspoonful-ful, and press flat with a fork. Bake in a moderate oven till pale brown.

make a rich sauce by melting 2 tablespoons butter, add 1½ tablespoons flour, cook a little, stirring smooth. Then add 2 cups milk, stirring all the time, and next a beaten egg, ¾ teaspoon salt and ¼ teaspoon pepper. Cook over slow heat, or in a double boiler, about 10 minutes, stirring constantly until sauce is quite thick. Add 1 teaspoon of lemon-juice; then fold in the asparagus pieces. Fill each crisped roll with this creamed asparagus, and garnish with parsley. Serve hot, with a good green salad.

Devilled Crab

This dish is especially nice if you can add ¼ cup chopped mushrooms. First make a good sauce with 3 tablespoons butter, melted; 3 tablespoons flour stirred smoothly in, a dash of cayenne, ½ teaspoon salt, ¼ teaspoon pepper, 2 teaspoons of Worcester sauce and then a cup of milk added gradually. Cook till thickened, stirring constantly, and then add 2½ cups flaked-up crayfish, ¼ cup chopped mushrooms, a tablespoon chopped parsley and a teaspoon of minced onion. Mix well. Place this mixture in buttered individual dishes, and top with the following: Combine 2 cups cornflakes (we can use wheat flakes), 1 egg yolk slightly beaten, ½ teaspoon dry mustard, 1 teaspoon lemon juice, and ¼ teaspoon salt. Dot the top with tiny dabs of butter, and sprinkle with paprika, if obtainable. Bake in moderate oven (400 deg.) about 10 or 15 minutes, till golden brown.

FROM THE MAILBAG

Preserved Broad Beans

Dear Aunt Daisy,
I am a constant reader of *The Listener*. Could you please tell me through *The Listener* if my bottled
(continued on next page)

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