

ASK Aunt Daisy

STUFFINGS AND SAUCES

STUFFINGS and sauces are of real assistance in building up sufficient and even apparently luxurious meals from quite small and unpromising-looking foundations. For instance, by pouring this sauce over some chopped cooked potatoes in a big bowl, you have quite a substantial dinner. Serve either hot or cold, according to the weather, but never lukewarm!

Hot or Cold Salad Sauce

Chop up 4 or 5 rashers of bacon and finely slice a good-sized onion. Fry these together in very little fat until bacon is brown and onion is tender. Stir in 2 tablespoons flour, and then add cup of vinegar and water (half and half), and cook until the mixture thickens, stirring all the time. Remove from heat and stir in 3 or 4 chopped hard-boiled eggs, and, if possible, 2 or 3 stalks of celery, chopped small. Pour this over the bowl of chopped potatoes. If serving as a cold meal, have lettuce and beetroot and a mayonnaise dressing with it. If a hot meal, have green peas or asparagus.

Sausage Stuffing

This is American, and is sufficient to stuff an 8lb. turkey—so may be useful for that purpose at Christmas-time! But you can use smaller quantities and make it at any time—for veal or pork or whatever you like. Fry together, for about 10 minutes, over medium heat, 1lb. sausage meat, 1 cup diced celery, and 1 cup minced onion. Mix this thoroughly with 7 or 8 cups of fine breadcrumbs, adding plenty of chopped parsley.

Potato and Celery Stuffing

This is especially nice with chicken or duck: About 8 medium-sized potatoes, boiled and mashed with 1 cup of hot milk, salt and pepper to taste; add 2 beaten eggs and beat all until very light and creamy. In a saucepan melt 4 tablespoons of butter (or substitute), add a large onion, minced, and cook until tender. Then add 2 cups of fine breadcrumbs, 2 cups of minced celery, and 4 tablespoons of chopped parsley. Blend this all well, and finally mix it thoroughly with the mashed potatoes. A very substantial stuffing.

Sage and Apple Stuffing

This is from Los Angeles and is part of a recipe for stuffed spareribs of pork. Combine 2 cups soft breadcrumbs, 2 tablespoons melted fat, 1 small teaspoon salt, ¼ teaspoon pepper, 1 cup finely chopped tart apple, 1½ tablespoons minced onion, 1 teaspoon powdered sage (chopped sage-leaves if no powdered sage). Moisten all to a rather dry paste with boiling water, or a beaten egg. To use with the spareribs, place the stuffing in a mound on an oiled or greased baking pan. Dust the spareribs of pork with salt and pepper and fold them over the mound. Dust the whole thickly with flour, letting some fall on the pan. Place in a hot oven, 400deg. —and bake until the flour is brown. Then add enough boiling water to barely cover the bottom of the pan. Add more water if necessary. When done, take up with a pancake-turner, and make gravy

from the dripping in the pan. Apples or sweet potatoes may be baked around the spareribs in the pan.

Sage and Onion Stuffing

This is really meant for pork, or ducks, or geese—but it is so tasty that most people use it for everything except fowl. Any left-over stuffing makes lovely sandwiches—in fact, many people make extra stuffing with this idea. Three or 4 onions; about 9 large sage-leaves;

SHOO-FLY PIE

Liquid Portion: Mix together ½ cup molasses, 1 egg, ½ teaspoon baking soda dissolved in ¾ cup boiling water. **Dry Mixture:** Crumb together 2 tablespoons shortening; ¾ cup flour; ½ cup brown sugar; ½ teaspoon cinnamon; ¼ teaspoon salt; a dash of nutmeg; ginger and cloves. Line a pie plate with unbaked pastry, and fill with alternate layers of the dry and the hot liquid mixture. Have the dry mixture on top. Bake in oven 450deg. until crust is cooked and brown.

1 teaspoon salt; 1½ large breakfast cups of breadcrumbs; 1½oz. butter or dripping; 1 teaspoon pepper; and 1 egg. Boil the onions for about 5 minutes, strain and chop finely. Scald the sage leaves and chop them. Mix everything, using the beaten egg to bind.

Savoury Stuffing with Fish

Grease or oil a baking dish and put in a thick slice of fish. Dust with salt and pepper, and cover with stuffing. A second slice of fish may be put over the stuffing, sandwich fashion. Two cups soft breadcrumbs, 1 small teaspoon salt, 1 tablespoon minced onion, ¼ cup of bacon fat or savoury dripping, ¼ teaspoon pepper, 2 good tablespoons minced parsley, 1 cup canned tomatoes. Combine all smoothly.

FROM THE MAILBAG

Scorched Trousers

Dear Aunt Daisy,
Recently, while ironing my husband's new suit with brown paper in order to remove fat stains, I scorched the trousers rather badly. The suit is made of a coarse brown-striped herring-bone worsted material. If you know of any method of removing the scorch I would be grateful if you would let me know.
C.M.W., Wellington.

I think your only hope is the starch paste method. If the professional cleaners cannot remove the mark, then it may be too difficult for this pet method of mine. But I do know that it removed a very bad scorch from a sun-ray pleated skirt on which a girl had actually left a hot iron standing while she answered the telephone! Make a thick plaster of starch and cold water; and after having dampened the scorched cloth, put on the plaster, and put the trousers out on the grass, if possible. Leave on 24 hours, before lifting off the paste, damping it as it becomes dry. If left out on the grass all night (as the



Next time, Mum,
don't wish so hard!



BABY: "Smatter, Mum? You wished you could have my "soft life" for a change, didn't you?"

MUM: Yes—but I want to switch right back! I'd forgotten babies were so helpless—and had so many things to make 'em uncomfortable. A baby's life is hard!

BABY: Not if a baby's mama is smart! Not if she does things he can't do for himself—like keeping his tender skin smoothed up with Johnson's Baby Cream and Johnson's Baby Powder!

MUM: Say! Guess I've fallen down there! But... why both?

BABY: They're for different things, Mum! Johnson's pure, gentle Baby Cream to keep me cherub-soft where necessary and help prevent what Doctor calls "urine irritation."

And Johnson's Baby Powder for cooling 'sprinkles that make chafes and prickles seat like THAT!

MUM: Okay, bright baby—from now on you get treated right—with Johnson's!



BABY: Can't do better than that, Mum—ask, any expert! Quick swap places and let's scoot to the chemist now!

Safe for Baby—Safe for You

Johnson's Baby Powder
Johnson's Baby Cream
Johnson's Baby Soap

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