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Greenlin Guardee coat at left is in black astrakhan with darted yoke, full sleeves and the new deep pockets. Other styles feature exquisite colourings in boucles, brush wools, tweeds and wool georgettes.

Greenlin Guardee suit at right, as becoming as can be, is in a soft blue wool georgette. Also available in tweed and many delightful colourings.

A card to Box 850, Dunedin will bring address of nearest Greenlin Guardee stockist by return mail.



Greenlin

GUARDEE coats and suits

N3.8

Manufacturers: JOHN E. GREEN AND COMPANY LIMITED, BOX 850, DUNEDIN.

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CASSEROLE COOKERY

THE casserole is a necessary item among our kitchen utensils and makes a very safe wedding present, for even if a bride gets several she can use them for puddings and cold dishes as well as for the nourishing and complete "one-pot dinner," which practically cooks itself—it can be put in the oven at lunch-time with the heat at the lowest setting, and is ready to eat when everybody gets home at six o'clock.

Casseroled Irish Stew

Divide up about 2lb. of neck of mutton into neat pieces, cut up 2lb. of potatoes roughly (peel very thinly), and slice 2lb. of onions. Place these in a casserole in alternate layers, with a good sprinkling of pepper and salt between each layer. Pour in barely a pint of water, and cover tightly. Cook in the oven for about 4 hours with the regulo at lowest (about 200 to 250 degrees).

Jugged Rabbit

This is a traditional recipe from Gloucestershire. You need one rabbit (neatly jointed), 4 good rashers of bacon, several small onions (whole), a bay leaf, pepper and salt, some dried mixed herbs, stock or water, some red currant jelly (we could substitute any tart red-jelly), forcemeat balls, arrowroot for thickening, and a little lemon juice and port wine for special flavouring. Fry the bacon, then lift it out, and fry the neatly jointed rabbit a delicate brown all over. Put the rabbit then into a stone jar (a casserole for us), add the bacon, the onions fried whole, the bay leaf, herbs, pepper and salt (not much, because of the bacon). Pour on enough stock or water to cover the meat, etc., put the lid on tightly, and bake in a slow oven about regulo 300 or 320 degrees for 2 hours or so. Half an hour before serving, thicken the liquor with arrowroot, and flavour to taste with the lemon juice and port wine. Arrange the rabbit on a very hot dish, garnish with the onions and the fried forcemeat balls, and serve with red currant jelly (quince would do).

Forcemeat Balls

Two ounces of breadcrumbs, 1oz. shredded suet, pepper and salt, 2 teaspoons chopped parsley; ½ teaspoon mixed herbs or grated lemon-rind, a dusting of powdered mace or grated nutmeg. Mix these ingredients together, and bind with 1 beaten egg. Form into little balls, fry brown all over, and arrange around the dished rabbit.

Easy Sausage Dish

Simmer gently a pound of pork sausages in a little water for about 10 minutes. Prick them first. This is to get rid of some of the fat. Then put them into a casserole, slice in a couple of good-sized onions and the same of apples. Open a tin of beans in tomato sauce, and pour that over the top. Rinse out the tin with water (about half-full), and add that. Put the lid on the

casserole and put it in a very slow oven (about regulo 1 or 260 degrees) for about 3 hours. If you want it sooner, just increase the heat a little. This is an extremely tasty and inexpensive meal and the sausages are of an excellent flavour. There is no need to skin them.

Staffordshire Hot Pot

This makes a boiling fowl deliciously tender. Separate it into joints, or leave whole. Put it into a casserole with a couple of onions, a carrot or two, a small parsnip, a few sprigs of parsley and thyme tied in muslin. The vegetables may be left whole, or sliced.

Thirty-Two Fruited Fudge-Cuts

These can be used for afternoon tea, or suppers. The Americans use it also as a hot bread with dinner. Two ounces cooking chocolate; ½ cup shortening (butter or cod-fat or some of each); ½ cup sugar; 2 well-beaten eggs; ½ cup sifted flour; ¼ teaspoon salt; 1 teaspoon vanilla flavouring; ¼ cup chopped walnuts; 1-3rd cup raisins. Melt the shortening and chocolate together in top of double boiler. Remove from heat and stir in the sugar; then the eggs; then the other ingredients. Pour into two greased baking tins, 8 inches by 8 inches; spread smoothly; bake in moderate oven, about 375 degrees, about 12 minutes. Cool in the pan. Cut into 2-inch squares—makes 32.

Cover with water, adding salt to taste, and fit on the lid. Cook in slow oven (about regulo 1 or 250 degrees) for 4 hours. If wanted sooner increase the heat a little, but slow, long cooking is essential for the fowl if whole. A cut-up fowl would be done in 2½ to 3 hours. During the last 15 minutes, put in a tin of peas. Thicken with a little cornflour.

Casserole of Steak

Cut up 1½lb. of steak, thickly cut, into fair-sized pieces about 2 inches square. Skin 3 or 4 sheep's kidneys and cut into quarters. Roll steak and kidney in seasoned flour and fry lightly for a few minutes in a little fat. Fry also as many sliced onions as desired. Put all into casserole; make gravy in the pan, flavouring with tomato or worcester sauce, and pour it over the meat, adding cold water to cover well. Put lid on casserole and cook in slow oven, as above, for about 3 hours. Make tiny dumplings, the size of marbles, and drop in for the last half-hour. For the dumplings use 1 cup of flour sifted with a teaspoon of baking powder, a good pinch of salt, and ½ cup of shredded suet. Mix with cold water and handle lightly.

FROM THE MAILBAG

Cool Flowers

Dear Aunt Daisy,

In *The Listener* recently you gave instructions for preserving flowers, and also mentioned coal flowers. Could you