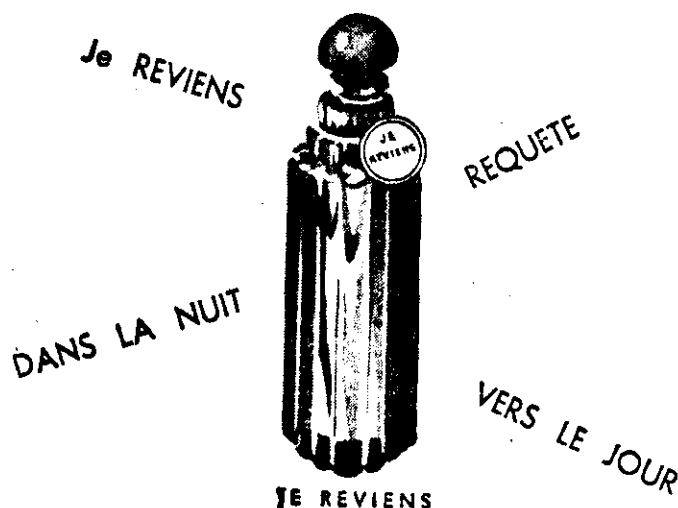


LES PARFUMS WORTH PARIS



OBTAINABLE FROM
EXCLUSIVE STORES AND CHEMISTS

Sole Distributors: Paul Duval (N.Z.) Pty., Ltd.,
Wellington and Melbourne (Aust.)

HARDY'S ABBREVIATIONS

a.t.s. means "after-**tea** suffering"
Too many people suffer indigestion
in silence when the remedy is so
easily found. A little Hardy's
taken after meals, works wonders!



ah! means "after **HARDY'S**"

One brief moment after taking Hardy's
your indigestion is soothed pleasant
away. "Ah"—people say, "for this
speedy relief!"

HARDY'S Indigestion Remedy
Manufactured for R. M. Hardy & Co. Pty. Ltd., 5 Hunter Street, Sydney.



OUR NEW ENGLAND LINKS

YOU know that I established the idea of our co-operative Daisy Chain each time I visited America; and the Association of Women Broadcasters keeps in regular communication with me. We exchange recipes and ideas, thus widening our friendly chain. Lately I have received some interesting traditional New England recipes, collected by a home economist for the centenary of a dairy company there.

Grandma's Cookies

Half-cup shortening; 1½ cups sugar; 1 teaspoon vanilla; 2 egg-yolks, 1 tablespoon milk; ½ cup sour cream; ½ teaspoon each of salt and baking-soda; 3¾ cups sifted flour. Cream the shortening and sugar, add vanilla and egg-yolks, beat well. Add sour cream and milk. Sift flour with salt and soda and stir in thoroughly. The dough should be stiff. Roll out paper-thin. Sprinkle with sugar, then cut up. Bake on greased cookie sheet, moderate oven (375 degrees or regulo 5) approximately 10 minutes.

Great-Grandma's Cookies

One cup shortening (butter or lard); 1 cup sugar; 1 egg (beaten); ½ cup sweet milk; 3½ to 4 cups of flour sifted with ¼ teaspoon salt; 2 teaspoons cream of tartar; and 1 teaspoon baking soda. Cream shortening and sugar, add beaten egg and milk, stir in ½ cup of flour-mixture, and then the remainder alternately with the milk. Roll fairly thin and cut into shapes. Place a teaspoon of the filling on half the cookies, cover each with another cookie, press edges together and bake on greased slide until light brown, moderate oven (375 degrees or regulo 5) approximately 15 minutes.

The filling is made of chopped raisins, figs or dates; ½ cup each of water and sugar; 2 tablespoons flour; a few drops lemon juice. Combine these in a small saucepan and simmer gently until thick 8 to 10 minutes.

Nantucket Raisin Discs

One cup sugar; ½ cup butter; 2 beaten eggs; 1 teaspoon baking soda; ½ cup sour milk; 1 teaspoon cinnamon; ½ teaspoon each of ground cloves and nutmeg; 1 cup chopped raisins; 3 cups sifted flour. Cream butter and sugar, add the well-beaten eggs and beat vigorously. Add raisins and sour milk. Stir in the flour, sifted with the soda and spices. Dough should be stiff enough to roll easily. Add a very little more flour if needed. Roll quite thin. Cut into shapes. Sprinkle with sugar and bake on greased cookie-sheet, approximately 12 minutes at about 400 degrees (regulo 5 or 6).

Governor's Plum Pudding

This is really a Christmas pudding, baked. It dates from the early days of Plymouth Colony, about 1623. Slice up a pound of bread, buttering the slices. Break them into small pieces in a deep bowl, pour over them 3 cups of boiling milk and cover the bowl closely for 15 minutes. Then mash the bread with a fork, removing any crusts which have not softened. Add 5 eggs (beaten) and 1 cup of molasses (I suppose treacle

would do). Beat very well. Add 1 teaspoon salt, 1 cup each of sultanas, seeded raisins (they used muscatels!) and currants, ½ cup of finely shredded citron peel, and ½ cup of candied cherries halved. (What shall we substitute for these?) Butter thickly a large pudding mould or loaf-pan. Turn in the mixture, making sure to leave at least 2 inches unfilled. Set this pan in a deep pan of hot water and bake slowly for several hours. As a crust forms on the pudding, gash it with a bread-knife and pour cold milk into the gash, a cupful at a time. It may take 3 cupfuls. When a clean knife slipped in comes out clean, the pudding is done. Do not remove pudding from mould until ready to serve.

"COOKIES"

*"The British call it biscuit,
And it's keokje with the Dutch,
But no matter how you say it,
All cookies please us much."*

Re-heat by standing the mould for an hour in a pan of boiling water. Turn out on a dish, decorate with sprigs of holly. If desired, pour brandy over the pudding and light it when serving.

Egg Sauce: Beat yolks of 2 eggs with one cup of sifted icing sugar. Beat the whites stiff and combine thoroughly with yolks and sugar. Season with vanilla.

Hard Sauce: Cream ½ cup butter, add 1 cup sifted icing sugar and cream well. Add 1 tablespoon of cream, ½ teaspoon vanilla, and 1 tablespoon of rum.

Smothered Ham

Cover a large thick slice of ham (middle cut, 2 inches thick) with cold water and allow to simmer 45 minutes. Drain well and place in baking pan. Stick about 8 cloves in the slice, spacing them nicely. Make a "spread" by soaking 1½ cups stale breadcrumbs in 1½ cups of hot milk, adding ½ teaspoon salt, 1½ tablespoons of finely chopped onion, and ½ teaspoon of cinnamon. Spread this over the ham, and cover just comfortably with brown sugar. Bake in medium oven (350 degrees or regulo 4) about 50 minutes. The top should be golden brown and crisp when done. Surround with nasturtiums for garnish. The stems of these can be eaten.

FROM THE MAILBAG

Javelle Water Bleach

Dear Aunt Daisy,

Early in January I wrote to you regarding some bad mildew marks on two linen table-cloths. You recommended that I should use the Javelle water bleach. I became ill just then, so did not do anything about it; and naturally expected that the mildew marks would be so set in the linen after the six months wait that nothing would remove them. However, as the table-cloths were spotted all over and were of no use as they were anyhow, I set to work with the Javelle water bleach and followed your instructions. How thrilled I was to find that the table-cloths were snowwhite once more!

"A Thankful Listener."

This is the bleach: Leave ½ lb. chloride of lime to stand in 2 quarts of cold