

The Sensation that Swept America!

Now You Can Give Yourself

A GENUINE PERMANENT WAVE AT HOME

THE new idea that has swept America, Canada, England and Australia, comes to New Zealand. Now YOU TOO can give yourself a glorious GENUINE permanent wave — at ANY TIME in your OWN HOME, in ANY STYLE and at a FRACTION THE COST of a hairdresser's fees.

The thousands of New Zealand women and girls who have been waiting for the "American" Home Permanent Waving Kit can now save pounds and hours and have lovelier perms. than ever.



1. CAN I DO IT MYSELF?

With the "American" Home Permanent Waving Kit it's as easy as rolling your hair up in curlers.

2. WILL IT WORK ON MY HAIR?

Yes, you can wave any kind of hair that will take a permanent, including grey, dyed, bleached and baby-fine hair.

3. WILL IT SAVE ME TIME?

The actual waving time is only 2 to 3 hours, and during that time you are free to do whatever you want. To busy housewives or girls this is a boon. You'll "Perm. your hair as you work."

4. HOW LONG WILL IT LAST?

Your wave is guaranteed to last just as long as an expensive beauty parlour perm. or your money refunded.

5. HOW MUCH WILL I SAVE?

The "American" Complete Perm. Kit costs only 25/-. This does your first perm. Thereafter "Refill Kits" cost only 15/- per perm. All subsequent perms. for friends or other members of your family will cost ONLY 15/-. Your perms. will cost LESS than one-third the price of beauty salon perms., and they are indistinguishable from them.

OH SO EASY!

This is an actual photograph of the New Home Perm. taken in Wellington. If you've ever put your hair in curlers it's THAT easy to give yourself a genuine "salon-type" cold perm. with luxurious softer lovelier waves. Just roll your hair on the special plastic curlers. Damp with waving liquid. Wrap round a towel or turban and then carry on with your daily work. After 2 to 3 hours uncurl, wash with special fixative neutraliser and set in the desired way. Your "American" Home Perm. is GUARANTEED to last as long as the most expensive Salon Perm.

IT'S SO ECONOMICAL!

Your Home Perm. costs but a third of a hairdresser's fees, yet it is every bit as lovely as an expensive Salon wave.

Original "AMERICAN HOME PERM KIT" costs only 25/-
Thereafter Refill Outfits for later perms cost only 15/-

NO RISK — NO HEAT NO ELECTRICITY!

You run no risk with the "American" Home Permanent. There are no curling irons, no electricity and no heat. This is a genuine cold perm., the latest, safest method now used in the best Salons.

The "American" Home Perm. is gentle on the hair, gives deep soft waves with non-frizzy ends and a lovely sleek lustre that is so much admired.

OUR GUARANTEE

We UNCONDITIONALLY GUARANTEE that the "American" Home Permanent Kit is exactly as represented. We FURTHER GUARANTEE that if after inspecting it you are not ENTIRELY SATISFIED that you can give yourself a lovely genuine perm., you may return it and your MONEY will be FULLY REFUNDED. Under THIS GUARANTEE therefore you may examine for yourself this sensational "American" Home Perm. Kit without cost or obligation. WE STAND ALL THE RISK.

The "American" Home Perm. Kit will be sent to you in a plain wrapper. It contains all the ingredients and materials necessary to give you the loveliest, safest and most natural looking permanent wave you have ever had. The instructions are clear, simple and fully illustrated. You will be amazed at the simplicity of this remarkable Home Permanent Wave Method which has captivated millions of women overseas.

HURRY! MAIL COUPON TODAY!

BRUCE-HOWE (N.Z.) LTD.,
22 Brandon St.,
G.P.O. Box 1560, Wellington.

Please send me in plain wrapper a complete "American" Home Permanent Waving Kit. I understand that if I am not entirely satisfied I may return the kit and my purchase price will be fully refunded. I enclose 25/-, the complete cost. (Refill Outfits for subsequent waves will cost me only 15/-)

NAME _____

ADDRESS _____

If more convenient, you may with confidence send 30/- or £2 and the correct change will be promptly returned to you. L.6/5



CAPE GOOSEBERRIES AND GRAPES

BOTH of these rather luxury fruits are plentiful this year, and here are some suggestions for their use, especially in preserves. Remember peeled fresh grapes are delicious in a salad—sliced preserved peaches, grapes, cottage cheese or pasteurised cheese, arranged in crisp lettuce-cups, make a delicate luncheon served with wholemeal bread and butter. Grapes are also excellent in fruit-salad. Cape gooseberries mixed with apples make a luscious pie, say half a pound shelled cape gooseberries to a pound of apples. Stew them together first, and cool before putting on the pie-crust, either flaky or short. For those who do not eat pastry, slice the apples thickly, add shelled cape gooseberries and a little water and sugar, and cook in covered casserole in slow oven. This is delicious either hot or cold, with cream or custard.

Grape Juice

Crush the grapes and allow to stand a little. Add a very little water and place over low heat to make the juices flow, stirring often. After a while increase the heat a little and bring juice gradually to the boil. Then strain slowly through muslin. Bring strained juice slowly back to boil, and add ½lb. sugar to each pint of juice, stirring till dissolved. Then boil for 5 minutes steadily and bottle while boiling in hot sterilised bottles. Seal airtight immediately. Cover cork and top of bottles with wax as an extra precaution.

Grape Juice (without sugar)

Although sugar is a preservative, many people find this unsweetened recipe keeps quite well. Put grapes in pan with a very little water and place over low heat. As fruit softens crush with potato-masher, or something similar, bring slowly to boil and boil steadily for 10 minutes. Strain slowly, 12 to 24 hours, as if for jelly. Then boil juice again for a few minutes and bottle while boiling in hot sterilised bottles. Be sure to seal thoroughly airtight. This may be done by putting a teaspoon of olive oil on top of each bottle before sealing. The oil does not flavour, it effectively excludes air, and is easily poured off when opening the bottle. Soak up any residue with cotton wool.

Grape and Blackberry Jelly

Equal quantities of green grapes and blackberries. Boil with a little water till soft, mashing and stirring. Strain through jelly-bag as usual. It is always a good plan to wring the jelly-bag out of cold water first. Return strained juice to the boil, add cup for cup of warmed sugar, stir till dissolved, and boil till it will set when tested. A pinch of citric or tartaric acid or the juice of a lemon added during last boiling helps it to set.

Cape Gooseberry and Apple Jam

Four and a-half pounds shelled cape gooseberries to 1½lb. green apples. Mince or grate apples. Put 1 tablespoon of butter in saucepan, and all the fruit. Crush gooseberries, and if not enough

juice to start with add 2 tablespoons water. When soft add 6lb. sugar, stir till dissolved and boil fast till it will set when tested.

Cape Gooseberry and Lemon Jam

Five pounds cape gooseberries, 5lb. sugar, 1 pint water, juice 6 lemons. Put sugar and water in pan, bring to the boil, add lemon juice, and when syrup is quite clear add shelled gooseberries. They may be pricked with a needle. Boil about 1½ hours, or until it will set when tested. Test frequently.

Cape Gooseberry Jam

Weigh cape gooseberries, and allow pound for pound of sugar. Squeeze juice of 2 or 3 lemons into preserving pan,

TOMATO SAUCE

Ten pounds of tomatoes; 3lbs. sugar; 4 good onions; 6ozs. salt; 1oz. garlic; 3ozs. acetic acid and ¼ dram of oil of cloves (bought from chemist); ½oz. each of curry powder, pepper and ground ginger. Boil all except the acid together for 1½ hours. Strain and cool. Add the acid and stir and bottle.

add berries and keep stirring until cooked to pulp. Then add the sugar and boil until pale amber colour. No water required. Test before taking up.

Cape Gooseberry Conserve

Four pounds apples, 8 cups water and 2lb. cape gooseberries. Boil the cut-up apples in water till soft. Strain through jelly bag all night. Next day cook berries in that juice until soft, then add cup for cup of sugar, stir till dissolved and boil till it will set when tested.

Cape Gooseberry, Peach and Tomato

Three pounds peaches, 1lb. cape gooseberries, 1 dozen ripe tomatoes (medium-sized). Skin and cut up tomatoes, shell gooseberries, cut up peaches, and boil together with 2 cups water till soft. Add 1 cup sugar to each cup of pulp. Stir till dissolved and boil fast until it will set when tested.

FROM THE MAILBAG

For Party Occasions

Dear Aunt Daisy,

Here is a recipe for really special party occasions. Some may think it rather extravagant, but then I think a little break away now and then from austerity (?) baking is relished "by the wisest cooks," to misquote.

Caramel Fingers: 3oz. butter; 1oz. sugar; 1 egg; 1 cup flour; 1 teaspoon baking powder (not phosphate). Cream the butter and sugar, add the egg, then the flour and baking powder sifted together. Press out into an oblong tin—(a sponge roll tin for preference). **The Caramel:** Half a tin sweetened condensed milk; 1 tablespoon golden syrup; ¼ cup sugar; 2 tablespoons butter; 1 teaspoon vanilla; and 2 egg yolks. Put all these ingredients into a saucepan and warm. Mix well, and when dissolved, pour evenly over the shortcake. Now beat the egg

NEW ZEALAND LISTENER, MAY 6