



It's easy to see
it's a
PHILIPS
lamp

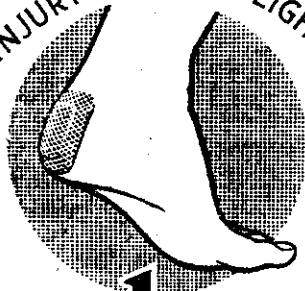
★ Banishing Room Gloom is as easy as adjusting a margin and as pleasant as a double bonus, so take a memo:

Instal Philips lamps and SEE!

PHILIPS ELECTRICAL INDUSTRIES OF N.Z. LTD., MAKERS OF PHILIPS RADIOS

Heel Blister

NEVER NEGLECT AN INJURY-HOWEVER SLIGHT



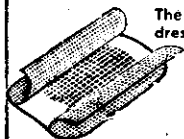
Elastoplast

TRADE MARK

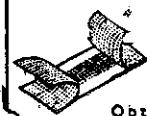
e-l-a-s-t-i-c FIRST AID DRESSINGS

A VARIETY OF DRESSINGS ENSURES IMMEDIATE FIRST AID

The 3 x 2 in. special Heel dressing (large tins only)



Dressing Strip - can be cut to width required



A finger dressing

Obtainable in two sizes of RED tins from all Chemists

Made in England by T.J. SMITH & NEPHEW, LTD., HULL.

A blistered heel can be safely and securely protected by an elastic adhesive First Aid Dressing. It will fit snugly to the awkward shape; assist healing; make walking more comfortable.

Elastoplast dressings are ready cut... for immediate First Aid; elastic... to "give" with skin movement.

Each tin contains an assortment of dressings—its easy to find a convenient size or shape whatever the injury. (There's a special heel dressing in the larger tin.)



MORE ABOUT APPLES

LAST week we only touched the fringe of the subject of apple recipes. Here are some more, and perhaps the Daisy Chain may send us some new discoveries of their own.

Apple Chocolate Pudding

Peel, core, and quarter 4 or 5 large cooking apples. Boil till tender with very little water until there is no water left. Have some lemon rind in for flavouring and remove it before mashing the apples into pulp, then add a cup of bread-crumbs and 1 dessertspoon of melted butter. Beat up 2 eggs, add a little lemon juice, ½ cup sugar, and a small tablespoon of cocoa, and mix this well and lightly into the apple-mixture. Turn into piedish and bake about ½ hour.

Apples as a Vegetable

Core big apples, making a fair-sized space. Fill this with chopped mushroom, or mashed potato mixed with grated onion, or breadcrumbs mixed with onion and a little milk, pepper and salt. Pour a half-teaspoon of worcester sauce over each, and put a wee dab of butter. Bake in shallow dish with a little water. Serve with roast, grilled or fried pork or beef, or with roast chicken.

Quickly Made Apple Sauce

This is especially nice with pork. Cook 3 medium-sized apples with 1 tablespoon water until tender, mash with fork, then add 2 tablespoons sugar, 1 tablespoon salt, a little pepper, and a little mustard mixed with 2 tablespoons vinegar. Mix well.

Apple, Onion and Tomato

This is very nice with liver and bacon, pork chops, or sausages. Slice apples and peeled tomatoes, and finely grate the onion. Season with pepper and salt, and a little butter or bacon fat. Arrange in whatever proportions desired in an oven dish, sprinkle with breadcrumbs and bake until nicely cooked and brown on top. The 3 ingredients may be fried together in a deep frying pan or a stew-pan, in bacon-fat.

Baked Apples

Core smooth medium-sized apples but do not pare them. Cut a circle through peel horizontally or prick the peel with a fork. Into the cavities of the cores put sugar and a lump of butter, or fill them with chopped raisins and walnuts, or even grated pineapple. Cover well with sugar and pour a cupful of boiling water around them. Sprinkle with nutmeg before serving. Serve with custard or cream.

Baked Apples with Meringue

Core apples, and fill centres with passion-fruit, grated pineapple, or chopped nuts, and a little butter. Bake gently till soft but not broken. Then make a meringue by beating together whites of 3 eggs, then gradually add 6 tablespoons castor sugar. Cover each apple with this,

and sprinkle on a few chopped nuts or desiccated coconut. Brown lightly in a cool oven.

Cold Apple Mould

One pint stewed apples, 1 small sponge cake, 1 pint custard, ½oz. gelatine, 3oz. sugar, juice of 1 lemon. Line a mould with sponge cake cut in strips, mix cooked apple, gelatine and lemon

ROAST WILD DUCK

Here is a special recipe for the shooting season. After having plucked and wiped birds, leave in milk for at least an hour, then stuff with forcemeat into which is minced the heart and liver. Do not over-season. Roll in flour and brown in butter, then put in oven (not very hot) and baste with the milk in which the birds were soaked. When nearly done, lift out and place in casserole. Make gravy with equal parts of flour and butter browned and broken down with the liquid in which the birds have been cooking. Strain and add a glass of port wine and a dessertspoon of red currant jelly. Pour over the birds in casserole and cook slowly until quite tender.

juice, and pour into mould. Place a round of sponge cake on top. When cold and set, turn out and serve with custard.

FROM THE MAILBAG

Dog Biscuits

Dear Aunt Daisy,

I have mislaid your recipe for home-made Dog-biscuits which you published a long time ago. Would you please repeat it in the Listener?

"Ajax," Otago.

(1) One pound of wholemeal, ¼lb. white flour, 1 dessertspoon salt, ¼lb. mincemeat. Put the flour into a basin, rub the mince in like butter. Then mix to a stiff dough with cold water, roll out and put on oven slide, marked into squares. Prick with a fork. Bake in a slow oven till brown. Sometimes a tablespoon of cod liver oil is added, as it is good for building puppy's bones.

(2) Boil a calf's or ox liver in a little water about 20 minutes. Mince and place in oven to dry a little. Measure and put cup for cup liver and bran, 2 cups pollard, and 1¼ tablespoons salt in a bowl. Mix with enough water to dampen so that when squeezed in the hand it forms a little cake. Press into square sandwich trays. Cook slowly 1¼ hours or more. Do not have the mixture too wet.

The Beans Again

Dear Aunt Daisy,

I was glad to read the "Bean Puzzle" in *The Listener* for this week (April 4-10) for I have had a similar experience both this year and last year, and have known others who have also had this experience. I do not wish to dis-appoint "Putaruru," but I am afraid

NEW ZEALAND LISTENER, MAY 27,