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When the garment does eventually show sign of fraying, wearing or fading, it won't be in the seams, if they are "Sylko"-sewn.

Black, White and over 350 FAST COLORS  
100 YARDS REELS (Size No. 40)

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(SILK SUBSTITUTE) MADE BY (MERCERISED)  
JOHN DEWHURST & SONS LTD., SKIPTON, ENGLAND.

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Culwulla Chambers, 67 Castlereagh St., Sydney.  
Also Box 739, G.P.O., Wellington, New Zealand.

Without obligation to me, please send your free book showing how I can make extra money by making flowers for you. Also your PURCHASE GUARANTEE. I am interested in postal/personal course.

NAME.....

ADDRESS .....

N.Z.L.



### - FREE - Working Outfit

For a limited time only we will give absolutely free with the La Paula course a splendid working outfit, including a complete set of tools and materials that simplify the making of most beautiful hand-made flowers. This free outfit is included with both the

#### PERSONAL AND POSTAL COURSE.

Remember the demand from leading stores is constantly increasing. Flowers are wanted for hats, day and evening frocks, Xmas gifts—Charity gifts, etc. Why not make them in your spare time, and earn extra money too? Don't delay. Join in with our workers now. Send to-day for amazing

**FREE BOOKLET  
AND SPECIAL  
XMAS OFFER!**

(Continued from previous page)

equal to one and one-third cups), one teaspoon of salt, ½ cup of vinegar, and 1 teaspoon of dry mustard. Mix thoroughly, the condensed milk, salt, vinegar and mustard. Stir till the mixture thickens. Allow to stand a few minutes to stiffen. It will keep in a jar. Thin down with a little vinegar after a few days.

#### New Zealand Salad Dressing

This is from one of our Daisy Chain. Mix together one tin of the sweetened condensed milk, ¾ of the same tin full of fresh milk, a dessertspoon of mustard mixed with a little of the fresh milk to prevent any lumps, a teaspoon of salt and a tablespoon of sugar. When well blended gradually stir in ¾ of the tin full of vinegar. Use same tin all the time for measuring. This will keep for some time in a screw-top jar in a cool place. If it gets too thick, thin it with milk or vinegar, according to taste.

#### Buckingham Salad Dressing

One pint of milk, 2 dessertspoons of mustard, 1 tablespoon of flour, 1 dessertspoon of salt, 2 tablespoons of sugar, ½ teaspoon of pepper, ½ pint of vinegar, 1 egg, 1 tablespoon of salad or olive oil. Mix together, the flour, sugar, salt, and pepper, mustard, and oil. Well beat the eggs, add the milk, and stir gradually into the other ingredients. Lastly add the vinegar, drop by drop. Pour into the saucepan, and stir over the fire until it simmers. Simmer for five minutes. Use a double saucepan to prevent burning.

### FROM THE MAIL BAG

#### To Smoke Trout

Dear Aunt Daisy,

Here is an answer to your request in *The Listener* of October 18 for smoking trout. There are five essentials for success:

(1) A cold smoke, i.e., the fish must not be cooked or heated by the smoking process.

(2) Very sparing use of salt, as trout absorb salt instantly and become soggy and unappetising, thus losing their delicate flavour. Also, do not salt until the fish are actually being put into the smoker. Apply the salt with a table salt-shaker, and do not rub it in. NOTE: I would not use iodised salt.

(3) Smoke as soon as reasonably possible after catching and do not expose to the sun at any time.

(4) Never wash the trout under any circumstances after it has been cleaned. Scrape all the blood out, and wipe with dry grass, then a dry cloth.

(5) For the best results, only the best fish should be smoked.

**TO SPLIT THE FISH:** Cut off the head, hold the fish on its back and cut through the ribs on one side close to the backbone. Separate the flesh, *cleanly from the backbone*, continuing the cut right down to the tail. Cut the outside skin on the same side past the tail fin. Do not cut the skin along the back, so that the fish will be divided into two halves joined by the back skin.

**THE SMOKE HOUSE** can have many variations due to circumstances. A board shed was the one I learned on

—4ft. square and 6ft. high with a slightly sloping roof, the whole not being by any means weatherproof. A hollow, basin-shaped hearth was formed of clay on the floor, coming up the sides, and if I remember rightly, finished around the sides with about two feet of old tin as a precaution against firing the walls. I do not like hanging the fish in the smoke-house by the "ears" (they have no heads now), or their tails, as they are liable to break and drop into the fire, especially if the fire at any time gets hot. I placed my fish on a shelf of wire-netting stretched on a slight angle (about 15 degrees), just under the roof. If the smoke frame is not strong, the netting can be stretched on an independent frame which can then be placed in position at the proper angle. This angle is so that the moisture will run off the fish and keep them dry. The construction of this or any other trout-smoker is just bush carpentering, which any fisherman can do if he is one! Sacks will do quite well for sides and roof of a very temporary smoker, but look out for sparks if a wind gets up.

**METHOD OF USE:** Place well-damped sawdust round the clay hearth, keeping it away from the walls unless they are non-inflammable. At first also keep the sawdust out of the centre. Light a small fire of dry kindling in the centre. When the sticks burn up well, gradually work some dry sawdust into it, first round the edges. When the fire is covered and the sawdust smouldering well, work the wetter stuff down to it, but do not be in a hurry for a little while. When all is in order, place the split fish skin down and tail "up hill" and lightly salted, on the netting frame. Toward the end of the smoking time the fish may be turned flesh down to dry them well.

**TIME OF SMOKING:** Eight to ten hours' continuous smoking should be sufficient for say 2½ to 5lb. trout. For smaller ones, say six hours. For the bigger ones—well, they mostly get away! An hour or two extra will do no harm, and also a period when the fire is out will not hurt, if care in lighting up again is taken. Remember, however, that blow-flies will soon get to work on the fish if there is no smoke to keep them away. Don't forget to dampen the sawdust to keep the heat down.

Trout properly smoked by this method should keep for a fortnight if kept coolish, and packed, even for final transport, so that they will not sweat. Fish which have been overheated badly must be used within a day or so, but they are quite as good as the others for taste.

**FOR CAMPERS:** A sugar-bag of sawdust will last a long time, and do a lot of fish, and is most convenient to use, but other things like dead leaves will do as a substitute. However, they require closer attention to see that the fire does not get too hot. In any case, a can of water is handy to damp down the fire if necessary.

The above, Aunt Daisy, is dedicated to real sportsmen, who delight in all that the open air near stream and lake gives them, and would like to catch enough fish but not a "record bag"; and who also hate wasting them.

—"Angler" (Whangarei).

Our best thanks to you, "Angler." Only a "real sportsman" would sit down and write so careful and detailed a description. It is a challenge to other lovers of the rod to send in some further wrinkles for less experienced fishermen!