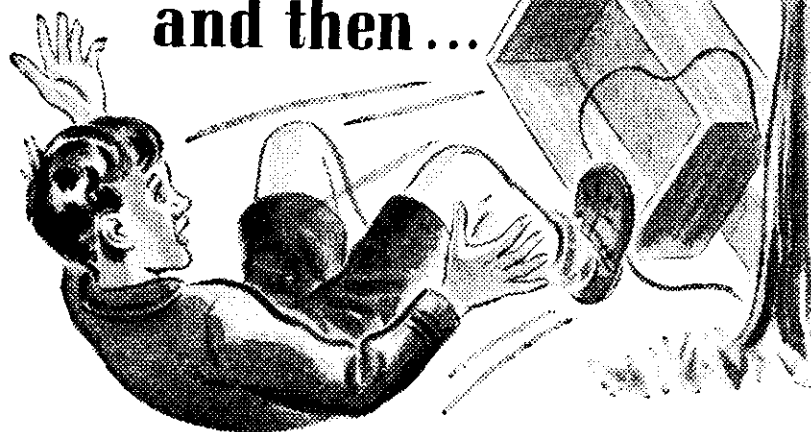


A bit too fast - a spill and then...



- an urgent call to your CHEMIST

These little accidents are always happening—no serious in themselves, but likely to have dangerous consequences if neglected. Your Chemist is the only retailer who is qualified by examination to give you free skilled counsel as to which remedies are quickest and safest for your purpose.

The Chemist's training has involved considerable expense and time: but his prescription and advisory service is not the mainstay of his business. He depends mainly on the sales of such lines as tooth-brushes, dentifrices and other toilet goods, standard remedies, cosmetics, first aid and home needs, photographic goods. And because most prices are standardised, these goods are just as cheap at the Chemist's.

What the chemist stocks, buy from him. It's the one way you can be sure of retaining the all-important services of your Chemist.

Buy from . . .

YOUR NEARBY CHEMIST

At ALL Times — Not merely in an Emergency

(Continued from previous page)

POTATO CREAM SOUP: Peel and slice 1lb. of potatoes and 1 small onion, and melt an ounce of butter in a saucepan. Add the potatoes and onion, a stalk of celery chopped, and put on the fire to steam for six minutes. Do not let them colour. Then pour over 1½ pints of stock and stir frequently. Let it boil until the vegetables are cooked. Press through a sieve, thicken with cornflour, and add a teacup of cream or top milk. Instead of cream an equal quantity of purée and milk may be used.

There are two kinds of fruit whips. One is simply a jelly to which cut-up fruit has been added, and which has been well whipped up with an egg-whisk when it was cool, but not set. Make your jelly in the usual way, but do not pour it into the mould—leave it in the bowl in which it was mixed, until it is beginning to congeal. Then whip until light and frothy. The fruit or fruit-pulp is then folded in lightly, and the mixture then put into a wetted mould and left to set. The jelly can be made from the packet crystals, or with gelatine.

BANANA WHIP: Take 2 dessertspoons of powdered gelatine (½ oz.), 1½ cups hot water, 2/3 cup sugar, ¼ cup lemon juice, ¼ cup cold water, 1½ cups mashed bananas, and 1 egg white. Boil the hot water and sugar together for 5 minutes, then add the gelatine which has been moistened with the cold water and left to stand while the sugar and hot water were boiling. Stir until quite dissolved. When cold, and beginning to thicken, whisk well, then fold in the lemon juice and mashed bananas, and lastly the egg white whisked very stiff. Pour into a wetted mould which has been lined with segments of orange, and leave to set. Very good served with cream. A dessertspoon of gelatine will set 1 cup (½ pint) of liquid.

THE OTHER FRUIT WHIP: These are simply pulped fruits sweetened with a little castor sugar and beaten up with egg-white. They are used instead of whipped cream, as an accompaniment to a fruit dish, or are piled on sponge-cake or lady-fingers, and served with boiled custard, or, as a topping to the jellied fruit whips described above. For instance:

STRAWBERRY WHIP: One cup of mashed strawberries, ½ cup castor sugar, and one egg-white. Put all in a wide bowl and beat the mixture with a wire whisk until stiff enough to hold its shape. Serve with whipped cream in tall glasses, or surrounded with boiled custard, or on sugared strawberries, or in a

bowl lined with strips of sponge-cake, or sponge-fingers. Raspberry whip is made the same way, or apricot or apple whip.

PEACH WHIP: One cup of peach pulp, 1 cup of peach syrup, 1 tablespoon of gelatine, 2 egg whites, and sugar to taste. Soak the gelatine in ¼ cup of cold water. Dissolve over hot water, add all the pulp, syrup and sugar. When almost cold add the whites of eggs beaten stiff. Mix well and fill into glasses. Put some whipped cream on top and half a slice of peach.

No Bible Heroes, Please!

"The clubwomen of thirty-nine states have united in a boycott of gangster serials on the radio," says "The New Yorker." "The most harassed of the ladies, Mrs. Charles H. Phelps, Jr., of Bronzville, has complained that her nine-year-old son is altogether too familiar with 'the inside of prisons and the hot seat' and also knows 'how to cover up a trail to escape the bulls, how to cut telephone lines, how to hide licence-plate numbers, so that he can scam successfully.' She feels that a few actual but romantic heroes, especially from the Bible, might well be substituted for the gunmen and their molls. We are not sure that Mrs. Phelps realises what she might be letting herself in for. The radio is a medium that calls for action, and a good deal of the best action in the Bible is either violent or disreputable, or both.

"A nine-year-old boy, taken on a radio tour of the Old Testament, would soon find himself possessed of a lot of information more curious than how to cut telephone lines. Not only would he be familiar with the inside of lions' dens and the fiery furnace but he would also know how to summon up bears to eat anybody who happened to annoy him, how to knock down walls with a trumpet, how to make the sun stand still, and, most useful of all, how to dispose of an inconvenient husband by putting him in the front-line trenches. We suggest that the ladies leave well enough alone. The Shadow may not be as important historically as King David, but at least he never danced in public with no clothes on."

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to waste tea?



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