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(Continued from previous page)

cup butter, 1 cup sugar, 1 egg, 1 cup thick unsweetened apple-sauce, 1 cup finely sliced apple prunes. Sift the flour, measure, sift again with the soda, salt and spices. Cream the butter, add sugar gradually, creaming till light and fluffy. Add the egg, beat well. Add the apple-sauce, prunes, and beat. Add the flour mixture gradually, beating after each addition until smooth. Bake in a well-greased tin in a moderate oven for approximately one hour.

Savoury Apples (Dorothy Anne)

Cook 3 or 4 carrots, cut lengthways in the usual way, until they are fairly soft, but not quite cooked. Core and peel as many large cooking apples as required for baking. Strain the carrots, roll in salt and pepper and a little flour, and stand upright in the centre of the apple where the core has been taken out. Bake slowly in a moderate oven. Serve with white parsley sauce. Quite a nice vegetarian dish served with spinach or other vegetables.

Apple Dumplings

Peel and quarter about two pounds of sour apples, and drop them into a rich syrup made of three cups of sugar and one cup of hot water, and let them simmer till soft but unbroken. Have a batter ready, made of one-third of a cup of butter, one-third of a cup of sugar, $\frac{3}{4}$ teaspoon salt, 1 egg well beaten, $1\frac{1}{2}$ cupfuls of sweet milk, $\frac{2}{3}$ cups of flour, $\frac{2}{3}$ teaspoons of baking powder. Cream the butter, add the sugar and egg. Sift flour and baking powder, add to the mixture, alternating it with the milk. Butter a good sized pie-dish, and drop the batter by spoonfuls into it, and with it spoonfuls of the hot apples, and syrup, much as one juggles with the mixture of marble cake. Then pour the remaining hot syrup over all. Sprinkle generously with cinnamon and bake in a hot oven for about half an hour.

It will then be delicious with crisp brown bits of paste risen here and there through little rivers of syrup. It will be crisp and soft, solid, liquid, jellyed, spicy, bland and apple all through.

Small Apple Puddings (Mrs. Wright)

Make a suet crust with $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ cup of wholemeal, 2 tablespoons of castor sugar, 2 teaspoons of baking powder, good pinch of salt, and 3oz. of shredded suet. Mix it to a nice dough

with about $\frac{1}{2}$ cup of warm milk and water, with $\frac{1}{2}$ teaspoon each of ginger, cinnamon and clove flavouring. Roll out, and line four small basins, or cups without handles, keeping a piece of paste to cover each one. Peel and core 4 nice apples carefully, and place one in each pastry-lined basin. Mince $\frac{1}{4}$ lb. of "cake fruit mixture," add $\frac{1}{4}$ teaspoon each of orange and lemon flavouring to 1 teaspoon of hot water, and add this to the minced fruit. Mix all well with a fork. Fill up the holes in the apples with this, and place a small piece of butter on top. Dissolve a tablespoon of honey in four tablespoons of hot water, add a few drops of clove flavouring, and pour over each apple. Cover with suet top, then with butter paper and a rubber band. Steam in one large saucepan for about $1\frac{1}{2}$ hours. They may all be put into one big pudding if liked. Serve with thin ginger sauce.

FROM THE MAIL BAG

Preserving Pears

Dear Aunt Daisy,

I see by *The Listener* that one of the Daisy Chain is having trouble with her bottled pears going brown after they are bottled. Well, I will give you my recipe. I have done them for many years the same way, and have had none go brown. The pears must be just ripe, not soft and squashy, but firm and ripe. I peel them and cut them in halves if small, and in quarters if large; take out the core and put them into a big bowl, no salt and water, or vinegar and water! I put on the preserving pan with $1\frac{1}{2}$ gallons of water to which has been added 3 lbs. of sugar; bring this to the boil and boil for 20 minutes. Then put in the pears. I fill the pan full of pears and boil for about 3 to 5 minutes, then take off the pan, stand it on the table; fill the heated bottles full of pears; fill up to the top with the hot syrup, and screw down at once. I do about 8 bottles at a time and have never a failure with them. I have done just on 50 bottles this year (Bon Chretien), and they look lovely. They have been done over a month now, and not a sign of going brown! I opened a bottle this week of some I did over a year ago, and they were as white as those you buy at the shops. I think pears need a lot of syrup to cook them in, and that keeps them white. They are less trouble if done this way, and take less firing, as that is a big item in the towns, especially in war time. You can publish this letter if you care to, in *The Listener*, as it may be a help to others bottling fruit. I do all my fruit the same way, only adding more or less sugar for the different fruits. We are always in a hurry to get *The Listener* to see if there are any fresh recipes in it. I thank the lady who put in the recipe for sealing fruit and vegetables with the glue and paper tops. I am doing my beans that way and they are quite a success. It is nice to help one another as you are always doing, Aunt Daisy.—A Constant Listener (Eltham).

Many thanks for a most useful letter.
Baking Powder With Tartaric Acid

Dear Aunt Daisy,

I am finding it difficult to get cream of tartar sometimes, and as I always have been accustomed to make my own baking powder, I am wondering if you

could give me a recipe for making it with tartaric acid instead. My old recipe is a good one and I enclose it for the benefit of those who like to make their own, and who are able to obtain the cream of tartar. Half a pound of baking soda, half a pound of cream of tartar, 2 ozs. of tartaric acid, and a good cup of ground rice or flour. Sift well several times, and keep in airtight tins or bottles in a dry place. Use like ordinary baking powder.—Country Cook.

Yes, there is a shortage of cream of tartar, though I think you could manage to make half quantities of your own recipe. However, it is most useful to be able to do without it if necessary, and here is a reliable recipe worked out for me by a laboratory chemist. Nine ounces of bicarbonate of soda, 5 ozs. of tartaric acid, 10 ozs. ground rice or cornflour. If using ordinary flour, dry it in the oven first. Sift well together several times. Another one is—Half a pound of tartaric acid, $\frac{3}{4}$ lb. baking soda, and $\frac{3}{4}$ lb. ground rice. Pound well and mix, then sift several times.

Earwigs

Dear Aunt Daisy,

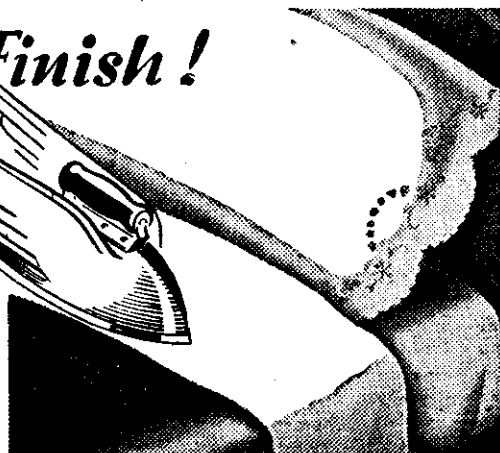
Could you or any of your Daisy Chain tell me how to get rid of earwigs? They are a perfect pest at our place, and also at several other places here. Everything that we pick up outside the house has a number of them on it. Any vegetables brought in from the garden have lots of them, and the little pests very often get into the house as well. We all very much dislike these creepy crawly things, so wonder if you could help us in any way. I will watch your page in *The Listener*.—Hopetul, Rotorua.

You will have everyone's sympathy. Earwigs are loathsome things—so are woodlice. Some seasons seem to be worse than others, and this must be a specially bad one. Some people get good results by driving sticks into the ground—plenty of them—and putting over them inverted tins or flower pots, half filled with hay or just dry grass. The earwigs crawl up and cuddle down into this hay, which can easily be taken out and burnt. Large numbers are got rid of this way, especially the first thing in the morning, when you will find great numbers have gratefully used it as a night shelter, but go round two or three times through the day, too—there will always be more, and be sure to arrange a fresh lot of hay for the night. If they get into the house, the best thing is to squirt a mixture of creosote and ammonia into the cracks between the boards, where they hide. Another method is to spread a mixture of Paris Green (bought at the seed merchants) and bran round their haunts. One gardener we know screws up little balls of newspaper and puts them out at night amongst the flowers, the branches, and the stems. The next morning he burns the papers, which are full of earwigs. Here is a professional recipe, and well worth doing if the pest is bad: Two pounds of bran, 2 ozs. sodium fluoride, 8 ozs. treacle, 2 ozs. glycerine, one pint of hot water. Dissolve the sodium fluoride in the water, add the treacle and glycerine, and stir well. Then mix in the bran. Sprinkle the bait round the house, among the vegetables, in the woodpile, or anywhere where the earwigs congregate. Renew the application when the bran becomes dry, or after rain. It is not injurious to hedgehogs or fowls. Sodium fluoride may be obtained from any local seedsman, and is not expensive. If you use the Paris Green method, you must be careful of this, as it is poison.

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