

**...AND LOVE  
CAME...**

*...because  
she never  
was so  
beautiful!*

**She discovered an amazing secret  
by washing her BLONDE HAIR at home!**

Her hair was going mossy. Her outstanding blonde personality was fading. Then she started to wash her hair at home. And made the amazing discovery that only Sta-blond can reveal the hidden sparkle of natural blonde hair—that means extra sex appeal and allure. Never before was she so beautiful in his eyes... and love came!

You, too, can reveal the hidden beauty of your blonde hair. Use Sta-blond. It prevents fair hair from darkening. It brings back that 'lighter' colour to mossy fair hair.

**STA-BLOND THE BLONDE'S OWN SHAMPOO**

(Continued from previous page)

bananas, mashed to pulp. Add 1½ breakfast cups of flour in which has been sifted 1½ teaspoons of baking powder. Then add ½ teaspoon soda dissolved in 2 tablespoons of milk, lastly, ½ teaspoon vanilla essence. Bake in a moderate oven in a flat tin for half an hour, or thereabouts, or approximately 15 minutes in little patty cases. Ice with 2 tablespoons of melted butter and enough icing sugar to set, adding vanilla essence to taste.

### Banana Sponge Cake

This is a little more expensive than the other banana sponge, as it has more eggs. Half a pound of flour, 5 ozs. castor sugar, 5 bananas, ¼ teaspoon vanilla essence, 3 eggs, the grated rind of half a lemon, 2 teaspoons of baking powder,

and ¼lb. butter. Beat the butter and sugar to a cream in a basin. Peel, mash and put the bananas through a sieve, then add to the well beaten eggs. Add flour, sifted with baking powder, eggs and mashed bananas, alternately, to the butter and sugar. Stir in vanilla and grated lemon rind. Bake in a shallow well-buttered baking tin in a moderate oven, for about ¾-hour. When cold, cut in squares, ice with lemon icing.

### Baked Banana Custard

Two bananas, ½ pint milk, grated rind of half a lemon, 1 oz. castor sugar, 1 cup of stale breadcrumbs, grated rind of half an orange, and 1 level tablespoon of custard powder. Butter a pie-dish well. Line it with breadcrumbs. Arrange thin slices of banana on top and sprinkle with a little grated fruit rind. Cover with

another layer of breadcrumbs, bananas and fruit rind, then top with breadcrumbs and sliced banana. Make the custard with the milk, custard powder and sugar. Pour over the pudding. Sprinkle with a little grated nutmeg. Bake in a moderate oven for about 45 minutes. This is enough for two or three persons.

### Banana Pudding

Six bananas, 6 tablespoons sugar, 2 eggs, 4 ozs. of grated breadcrumbs. Stir the mashed bananas into the sugar, the well beaten eggs, and the juice and rind of one lemon. Mix this thoroughly. Pour into a buttered basin and steam for about 2 hours.

## FROM THE MAIL BAG

### For Inlaid Linoleum

Dear Aunt Daisy,

I have been using the bath cleaner you told us about—kerosene and baking soda—and would never be without it now, as it keeps the bath like new.

**A Lino. Cleaner:** I have also a floor cleaner that I thought perhaps you could give to the Daisy Chain. It is splendid for keeping inlaid linoleum clean. It does not polish exactly, but seems to raise up the pattern. I only use it once a week, and then just mop it over every day with a little on the mop.

One cup of vinegar; one cup of turpentine or kerosene—either will do; ½ cup of raw linseed oil. Put in a bottle and shake well when using. Rub on with a soft cloth, and wipe with another soft cloth. Keep well corked.

—“Grey Lynn” (Auckland).

### “Weapons From Waste”

Dear Aunt Daisy,

I have intended writing to you for a long time, so here I am at last, with a good tip to thousands of housewives, to help save papers. I have three fireplaces, and never use paper to start any of these fires. Last thing at night, I pile up the ashes, coal or wood, on the hot embers (these will never spark), and in the morning I just put the chips on, lift out the ashpan and empty it, and when I come back my fire has already been lit for me, with the warm embers. If every housewife did this, we would save thousands of tons of paper per year.

Here is a very delicious pudding, no flour, no butter, and only one egg.

**Steamed Pudding:** Two breakfastcups of breadcrumbs; ½ cup of sugar; 1 cup of mixed fruit; 1 egg; 1 teaspoon soda. Place the breadcrumbs, sugar, and fruit in a basin, beat the eggs and dissolve the soda in very little milk. Mix all thoroughly and steam 2 or 3 hours.

Also, I saw in your *Listener* page a few weeks ago a recipe for Chocolate Melting Moments. Well, Aunt Daisy, here is a far more economical one, and one which never fails.

**Chocolate Melting Moments:** Half a pound of butter; ½ lb. of flour; 2 oz. icing sugar; 1 oz. cocoa. Cream the butter and sugar, add the flour and cocoa gradually, and put through the forcer. When cold, put together with mock cream.

—“Interested Listener” (Wanganui).



## Through the Looking-Glass



You will be in Wonderland, too, when you see the magical change in your appearance after using Three Flowers Face Powder! Your complexion will take on a haunting loveliness—smooth and fragrant as lily petals, soft and transparent as moonglow.

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• RICHARD HUDNUT •

