



(Continued from previous page)
SOME AMERICAN SUGGESTIONS

Shirred Eggs

(1) *Plain.* — Butter individual little oven dishes, or even saucers, and carefully break in one or two eggs as desired. Dust lightly with salt and pepper, and add a good knob of butter. Set the

dishes in a shallow baking tin of boiling water, and cook the eggs gently in the oven until they are set — about ten minutes. They can be cooked directly in the oven without the hot water, in a shorter time, but will not be quite as digestible.

(2) *With Mushrooms.* — Lightly fry the mushrooms in butter, then put a spoonful in the little dish before breaking in the egg.

(3) *With Tomato.* — Put a spoonful of tomato steamed soft in butter, under the egg.

(4) *With Creamed Left-overs.* — Any small left-over pieces of ham, or chicken, or veal, or tongue, can be sliced or diced up and heated up in a good white sauce with parsley; and a layer of this tasty mixture put under the egg and then shirred as above.

Scalloped Eggs

(1) *Plain.* — Make a good white sauce by melting 3 tablespoons of butter, stirring in 3 tablespoons of flour and melting together, then gradually adding about 2 cups of milk and cooking till nicely thickened, seasoning with pepper and salt and adding half a cupful of grated cheese. Have ready 6 hard-boiled eggs. Butter a casserole or baking dish, and put in a layer of the sliced eggs; cover with the sauce, and repeat till all is used up. Cover with soft breadcrumbs mixed with melted butter, and put into a hot oven till nicely browned.

(2) *With Chicken.* — Cover each layer of sliced eggs with minced cooked chicken (or fowl) and any left-over stuffing. This is a lovely way of using little bits of left-over fowl, such as the legs!

(3) *With Crayfish.* — Cover the sliced eggs with chopped crayfish. Tinned crab is very nice indeed too.

Egg and Onion Pie

Cook a good pie-shell first. Make a filling by mixing a cupful of good rich white sauce with 2 cups of cooked sliced onion, and 4 or 5 sliced hard-boiled eggs. Season with a good dash of Worcester sauce, and put this all into the hot pie-shell. Sprinkle liberally with chopped parsley and serve.

the skin of some people, because he had often sold say, 20 pairs of a certain kind of glove to as many different people, and found that perhaps three of these would be troubled with dye-stain, and the others not at all. It is a very old-established shop, and he knows many of his customers quite well, and so was able to get in touch with them and "check-up" on the matter.

Here is a letter from Auckland which bears out this theory:

Dear Aunt Daisy,

I heard you read a letter this morning from a lady whose hands have become stained by her kid gloves. As you said, it is caused by acidity. A friend of mine had the same problem every time

Kidney Flan

This amount makes a flan enough for about five people. You need ½ lb. short pastry, 6 sheep's kidneys, 3 eggs, 1oz. butter, chopped parsley, salt and pepper. Make the pastry case with the short crust.

Skin the kidneys, roll them in flour, pepper and salt, and put them into a saucepan with a little water. Stew slowly until tender. Flavour well. Melt 1oz. butter in a frying pan, break in the eggs and scramble them. Fill the pastry case with the stewed kidneys, then cover with the scrambled eggs. A few fried tomatoes may also be placed on top. Serve very hot.

she wore kid gloves. She tried everything to overcome this rather embarrassing predicament. She found that the best thing was to rub her hands with good talcum powder before putting on the gloves. Of course this acidity is a state of health, and can be checked by diet. My friend was so bad that if she used a needle, it was covered with red rust in a few hours, and useless for further sewing. She ruined the wheel of her sewing machine also—it was just pitted with rust. Her husband enamelled the wheel, which overcame that difficulty. Hoping that the hint about the powder will help the poor "Daisy Petal" in trouble; and with kind regards and best wishes for you.

—"E.A." (Mission Bay).

Wool Bed Covers

Dear Aunt Daisy,

You have been speaking of bed-covers from wool. I've made a number for the Lady Galway Guild, and they are very much admired, being light and ever so warm. I make little bags, 6in. square when finished, fill them with a handful of well-teased wool, and make an eyelet hole in the middle. This eyelet holds the wool and prevents it from getting lumpy, as well as making aeration holes for health's sake. Any larger pieces of material are used in other quilts, making larger bags, filled with well-teased wool, and quilted on the machine; putting an eyelet in each division. Also, pieces too small for the bags are joined crazy fashion, just as shapes occur, and likewise filled. When washing the wool, I use a dessertspoonful of kerosene to each tubful of wool. It does help to remove that "sheepy" smell.

—"Beip" (Maungaturoto).

QUESTION TO LADY TOTHILL:

Driving an Ambulance takes you out into all kinds of weather. Don't you find it harder to keep your skin flawlessly lovely?

ANSWER:

Yes, I'm doing vigorous outdoor work now, and it is hard on my complexion. But Pond's two creams are a splendid standby. They keep my skin in perfect condition, and have completely counteracted any tendency to develop lines and wrinkles as a result of eye strain.

Lady Cynthia Tothill is the only sister of the fifth Earl of Bandon. Before the war she was keenly interested in the ballet and travelling. To-day she drives a London Ambulance.

YOU MUST USE POND'S TWO CREAMS FOR NEW SKIN LOVELINESS

Pond's Vanishing Cream and Pond's Cold Cream were made for each other. Don't expect any ordinary Cold Cream to harmonise with Pond's Vanishing Cream. It won't.

You must use Pond's delicate, sensitive creams together as a complete beauty method.

Pond's famous method: Pat Pond's Cold Cream on generously, leave on few minutes, then wipe off. Removes dust and stale make-up. Use Pond's Vanishing Cream as a powder base.



Sold at all stores and chemists in 9½ tubes for your handbags, 1/10 and 2/1 jars for your dressing table. (Prices including Sales Tax.)

FREE! Mail this Coupon to-day with four 1d. stamps in sealed envelope to cover postage, packing, etc., for free tubes of Pond's Two Creams—Cold and Vanishing. You will receive also five samples of Pond's "Glare-proof Face Powder."

POND'S DEPT. (Z.14), P.O. Box 1495, WELLINGTON.

NAME _____

ADDRESS _____

FROM THE MAIL BAG

Dye Off Gloves

Every now and then I get a despairing letter from one of our "Daisy Petals" who is having trouble with a new pair of gloves. One lady described her embarrassment at a very smart luncheon party on finding that when she removed her beautiful new gloves, her hands were a startling shade of blue! Various remedies have been suggested—dusting the hands with talcum powder before putting on the gloves; wearing a thin pair of silk gloves inside, and even painting over the inside of the glove with white of egg! None of these ways is really quite effective, and the only comfort is that after a while, the dye does stop coming out.

The buyer in the glove department of one of our largest drapers told me once that he had come to the conclusion that the cause of the trouble was acidity in