

BRIDGING THE POTATO GAP

NEW potatoes will soon be here now; but in the meantime, here are some more ideas to help us not to miss potatoes too keenly at dinner time.

Savoury Suet Dumplings

These are excellent popped for the last 25 minutes into a good stew of beef or mutton and vegetables. The dumplings should be quite small—no larger than a ping pong ball. Make them in the usual way— $\frac{1}{2}$ lb. flour; $\frac{1}{2}$ teaspoon baking powder; $\frac{1}{4}$ lb. finely shredded suet; a pinch of salt; and a little grated onion and chopped parsley. Mix lightly with water and cook at once. They may also be cooked in boiling water and served with any entree dish—liver and bacon, grilled steak or chops with gravy, fried sausages with gravy, stuffed steak, etc.

Castleford Toad in the Hole

This is a real Yorkshire recipe. Served with a green vegetable and perhaps baked pumpkin, potatoes will not be missed. Four nice chops; $\frac{1}{2}$ pint milk; 1 tablespoon flour; 2 eggs; 1 cupful breadcrumbs; 1 teaspoon mixed parsley and thyme; pepper and salt. Trim off the skin and most of the fat from the chops. Grease a deep pie-dish, sprinkle with the breadcrumbs and minced herbs, pepper and salt. Lay the chops on the breadcrumbs. Make a batter with the milk and flour, and the 2 eggs well beaten, also a pinch of salt. Pour this batter over the chops, and bake in a moderate oven for about an hour. Should more chops be needed, then add a little more milk and flour to the batter.

Another Toad in the Hole

One and a half pounds of rump steak, 1 sheep's kidney, 1 large or 2 small onions, pepper and salt to taste. Cut the steak and kidney into convenient-sized pieces, roll them well in flour, put into a deep pie-dish with onions, sliced, and pepper and salt. Cover with water. Place a lid over and simmer gently in oven till nearly done. Take out some of the gravy, and keep for serving with the completed dish, and cover the mixture with the following batter—3 eggs, 2 tablespoons flour, 1 pint of milk, and a pinch of salt. Place in a tolerably brisk oven till cooked. Sausages may be well substituted for the steak and kidney.

Pease Pudding (1)

One pound of split peas; 1 beaten egg; 2 tablespoons bacon fat; $1\frac{1}{2}$ teaspoons dried mint; pepper and salt. Soak peas all night. Then boil till cooked. Rub through sieve, stir in beaten egg and rest of ingredients. Put in greased basin, cover with butter paper, and boil 1 hour.

Pease Pudding (2) (Taihape)

Soak 1 lb. dried green peas in a basin with hot water, and a pinch of bicarbonate of soda if very old. Leave two hours, then strain off, and cook for 20 minutes steady boiling. Strain off half the water, add pepper and salt; and 1 teaspoon of dried mint. Have ready a mixture of 2 tablespoons finely shredded suet; 1 large cup flour; 1 teaspoon baking powder, and mix into a light dough. Roll out, and line a basin, pour in the peas, place a lid of dough on top, and steam $1\frac{1}{2}$

hours. Turn out, and cut in squares, serving with meats.

Rabbit Pudding

Line a basin with a good suet crust; put small portions of rabbit in the centre, sprinkle over them some chopped onion and herbs, and add a few pieces of bacon. Pour over a little gravy or stock,

Using Up Stale Bread

1 Cut up stale bread into cubes one inch thick—or into fingers—roll in sweetened condensed milk, and fry in butter a minute or two till golden brown. Eat plain; or rolled, while hot, in a mixture of sugar and cinnamon. Nice for afternoon tea or supper.

2. Cut into fingers thick slices of wholemeal (or white) bread, dip in sweetened condensed milk, then roll in grated cheese, covering thickly. Bake on a flat tin, in a slow oven, till brown.

cover with a suet crust, and boil gently for two hours. This recipe is for raw meat, but it can also be made with rabbit which has been left over from the day before; and in this case it needs boiling only $1\frac{1}{2}$ hours.

Chiac

This is a Norwegian dish. Cut up about $1\frac{1}{2}$ cups of cold beef, or any other cold meat; with a little fat. Soak about $1\frac{1}{2}$ cups breadcrumbs in some good gravy, add salt and pepper to taste; 1 dessertspoon Worcester Sauce; and 1 beaten egg. Mix well, and press into a mould. Bake slowly about 45 minutes. Turn out and sprinkle a few breadcrumbs over, and return to the oven for a few minutes. Serve with good gravy.

Haricot Beans

Cover with lukewarm water and put to soak all night. Then drain them, cover again with lukewarm water, and bring gently to the boil, adding a tiny pinch of bicarbonate of soda, and boil for one minute. Strain away that water, and cover with fresh; bring to the boil and simmer till soft.

To Serve: (1) Cover with a good white sauce (preferably with chopped parsley added), and serve as a vegetable. (2) Mash well when soft, and mix with an equal quantity of parsnips mashed with butter, season with pepper and salt, and bake brown in a greased pie-dish. A few breadcrumbs may be sprinkled over the top, with knobs of butter here and there. For a variation, bacon bones may be boiled with the beans.

FROM THE MAIL BAG

Washing Loose Covers

Dear Aunt Daisy,

I have some cretonne loose covers (not glazed) which I propose to wash for the first time. Can you tell me of anything

I could put in the last rinsing water, which might restore to the material that "body" which all those types of material seem to lose when they are first washed. —Otaramarae.

I would put them through rather weak, clear, starch after rinsing thoroughly. Do not forget to put a little salt in the water to keep the colours from running, and dry them as quickly as possible in the wind. Use fairly cool water, too, as these covers so often shrink a little, and rinse in water the same temperature.

Ink Stains

Dear Aunt Daisy,

I heard you giving remedies for removing ink stains and would like to tell you of one which I have found infallible for blue ink. I have never tried it for red ink.

Raw tomato rubbed into the stain, and left to stand for a few hours; then wash the garment.

On one occasion, I spilled blue ink down the front of a white frock. I cut up a tomato, and rubbed it on to the stain, and left it for a few hours. Then washed the frock—there was not the least sign of the ink when the frock was dry.

You may find this hint useful.

—"Ellerslie."

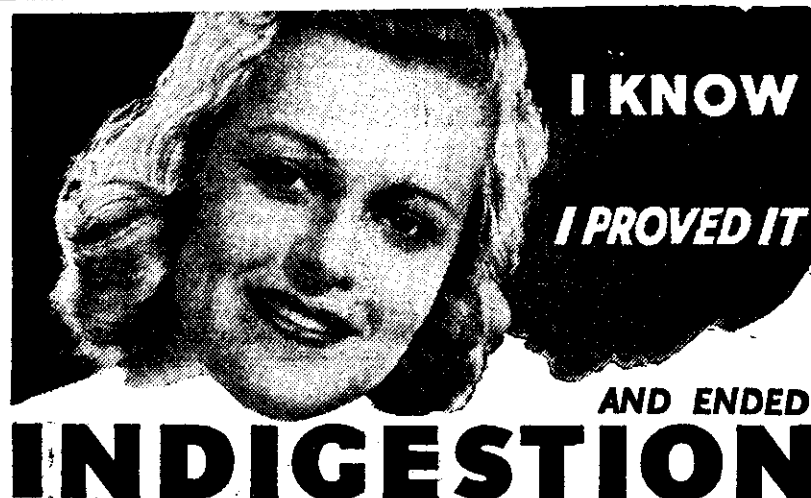
TO REMOVE HAIR-WITHOUT



Razors, electric needles or smelly depilatories

NEW WHITE VEET

An amazing discovery of Science. Dissolves away superfluous hair completely in 3 minutes—leaves skin soft and smooth as velvet. No ugly stubble like the razor leaves—no coarse regrowth. Simply spread on this dainty sweet-smelling cream—wash off with plain water—the hair is gone. This priceless discovery is sold everywhere under the trade mark New "VEET." So quick, clean and easy to use. End your superfluous hair troubles for ever with New "VEET." 1/6 & 2/6 at all chemists and stores.



I KNOW I PROVED IT AND ENDED INDIGESTION

"I suffered with indigestion, wind and fullness after meals. I tried De Witt's Antacid Powder without any thought of relief, for I had tried so many things. That trial decided me to buy a tin. No one can realise the wonderful feeling of relief."

I took De Witt's regularly for a fortnight and then to prove its value I ate something that before would have given me hours of agony. I purposely avoided taking a dose of De Witt's Antacid Powder and suffered no ill results. I have never had the slightest pain since I started taking De Witt's Antacid Powder. Mrs. G. H.

This convincing "I KNOW—I proved it" spirit brings new hope to every sufferer. Mrs. G. H. tried so many things without relief that the effectiveness of De Witt's Antacid Powder came as a pleasant surprise.

Week by week, month by month, all through the year, reports are printed in the press giving you these convincing "I KNOW—I proved it" statements, telling how De Witt's Antacid Powder overcomes digestive trouble for other people. We honestly believe this remedy will give prompt relief and increasing benefit to every indigestion sufferer.

End stomach troubles now and eat what you like. Get your sky-blue canister to-day!

DeWitt's ANTACID POWDER

A proved remedy for Indigestion, Acid Stomach, Heartburn, Flatulence and Gastritis. Obtainable from chemists and stores, in large sky-blue canisters, price 2/7 (plus Sales Tax).

