

"Mother told me to  
buy Pure Irish Linen—  
she is still using  
her's!"



Irish Linen . . . what a wealth of  
quality and craftsmanship that age-  
old term brings to mind. Nothing will  
ever take the place of this aristocrat of  
fabrics, for it is unrivalled in lasting  
qualities, in coolness and in its really  
beautiful finish. Irish Linen is PURE  
"Linen," and for generations the most  
treasured of all household articles.  
Sheets, pillowcases, towels, tablecloths,  
tea towels, table napkins and many  
other household and personal items  
are all available in Irish Linen . . .  
see them at any of the better stores.

#### LOVELIEST, MOST ENDURING OF FABRICS

Irish Linen has been a craft of Ireland  
since the 13th Century; even to-day there  
is much hand-work in its manufacture—  
from the sowing of the flax to the finished  
article takes two years. There is a great  
variety of finishes in Irish Linen . . . plain  
weave, embroidered damasks, drawn-thread  
handkerchiefs and no end of others—all with  
romantic names and exquisite looks.

IF IT'S IRISH LINEN,  
IT SHOULD SAY SO!



Irish Linen Assn., G.P.O. Box 1998, Wellington.  
Please send by return post copy of your Free Booklet "Irish Linen  
in the Home."

Name.....

Address.....

G6259

# Patons



## Beehive Fingering

### resists shrinkage

Beehive Fingering is Patonised — that

is, the wool is rendered as nearly shrinkproof

as possible without affecting its

Inherent qualities. Always be sure

you see this Patonised Shrink

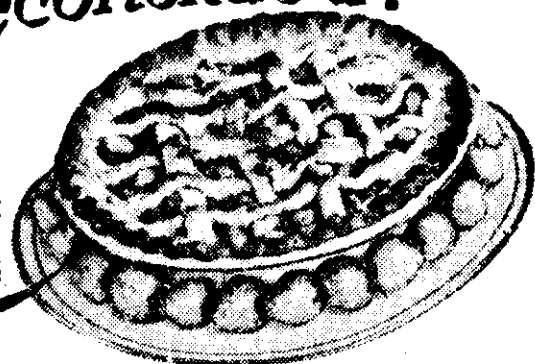
Resistant symbol on the label.



PATONS & BALDWIN'S LIMITED

## So quick... So easy... So economical!

JUST  
ADD WATER  
ROLL OUT  
AND BAKE



Try this recipe for  
PEACH ROLL

1½ cups "Pateo," 6 peaches, ½ cup  
sugar, 1 tablespoon lemon juice.

Prepare "Pateo" mixture using  
just enough milk to make a stiff  
dough. Roll ½-inch thick and place  
peach slices on top. Sprinkle with  
sugar and lemon juice. Roll as for  
sponge roll, and place on a greased  
tray or dish seam side down. Brush  
with butter and bake at 400deg  
for 20-25 minutes. Serve with  
lemon sauce or custard sauce. Any  
fruit may be used.



# PATEO

## CAKE AND PASTRY MIX

Enquiries regarding new and novel  
uses for Pateo are welcomed. Write  
SIMMS JONES LTD., P.O. BOX 273,  
CHRISTCHURCH.

N.Z. LISTENER, JULY 16, 1954.