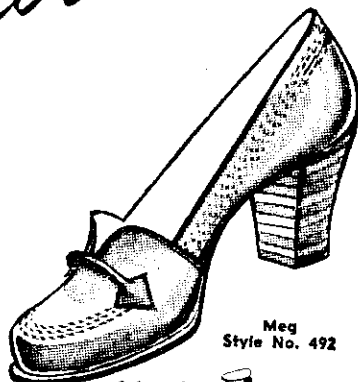


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HANSELL'S

# Meringue Whip

When the price of eggs goes too high you can still make and enjoy the most delicious MERINGUES and PAVLOVA CAKES by using HANSELL'S MERINGUE WHIP instead of eggs.

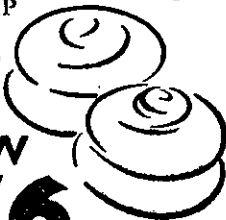
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You can also make delicious butter filling with Hansell's Meringue Whip at a fraction of the cost of cream.

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## ASK AUNT DAISY

### Sausages Are Adaptable

MANY families have to fall back on a pound or two of sausages during the week's planning of dinners; and housewives have dreamed up many ways of serving them other than as the ordinary fried sausage, even though that is generally popular—especially with mashed potatoes and plenty of apple sauce! Here are some homely suggestions.

#### Sausages and Kidneys

To every 3 sausages allow 6 lambs' kidneys and about 18 slices of bacon. Cut kidneys in half lengthways and skin. Wrap each in a strip of bacon, fasten with toothpick. If no pick, lay with fold underneath. Skin sausages (put in cold water for a few minutes). Roll sausage meat into balls, fry in hot fat till coloured. Fry wrapped kidneys in same pan for a minute or two, till bacon is coloured. Put kidneys and sausage balls in clean pan. Pour off surplus fat in frying pan, and make gravy. Pour this over kidneys and sausages, bring to boil, and cook for about 10 or 15 minutes. Season to taste. Arrange mashed potatoes round edge of dish, pour kidney and sausage mixture into middle. Fry remaining bacon, arrange over kidneys and sausages. Sprinkle with chopped parsley and serve hot.

#### Smothered Sausages

Take required number of sausages and fry in their own fat until brown. Drain from fat, put into casserole and cover with finely chopped onions and sliced apples, add a small piece of butter and a little water, little salt and brown sugar. Sprinkle all with cinnamon (if liked), and cook very slowly 1 hour.

#### Sausage Toad in the Hole

Arrange skinned and halved sausages in a slightly greased piedish. Make a batter with 4 oz. flour, small teaspoon salt, ½ teaspoon baking powder sifted into basin, then a beaten egg mixed with a breakfast cup of milk stirred in gradually and beaten very smooth; stir in a little finely chopped parsley. Pour this batter over the sausages, and bake in moderate oven from ¾ to 1 hour. The batter may be doubled if liked, as it is generally popular. Fish are nice cooked this way, too.

#### Sausage-Pineapple Butterflies

Cut slices of tinned pineapple in halves and fry in butter. Also fry pork sausages. Arrange sausage or two on each plate with mashed potato each side in a mound; and stand a half slice of pineapple in the potato to resemble butterfly wings. Sprinkle potato with chopped parsley. Serve with fried onion rings. Cut large onions in slices and separate into rings. Dip these first in a saucer of milk and then in flour. Shake off surplus flour and drop in deep boiling fat for only 3 to 4 minutes. Take up with perforated spoon, drain on paper and serve. These are juicy and crisp.

#### Sausage and Mince Pie

Take 1 lb. sausage meat and 1 lb. mince and mix together with finely-chopped onion (and tomatoes if you have them). Grease well a round cake tin, press half the mixture into the tin. Next put a layer of poultry breadcrumb stuffing on top, but not too seasoned.

Then another layer of meat mixture. Bake slowly for 2 hours. When served it cuts into neat pieces and looks so nice and it is very tasty, too. Make a rich gravy to serve with it, and fluffy mashed potatoes.



#### Hawaiian Sausages

Six quarter-inch thick slices cooked ham, 6 slices pineapple, ¼ cup pineapple juice, ½ cup brown sugar, 6 pork sausages. Arrange ham slices in griller pan, place drained round of pineapple on each, then a sausage cut lengthwise. Sprinkle with brown sugar, pour over pineapple juice, and place under griller. Grill 8 minutes, turn sausages, and grill another 8 minutes. Sprinkle with parsley.

#### Sausages and Onions

Half a pound sausage meat, 6 large onions, 2 oz. good dripping, 1 rasher of bacon, 1 sliced carrot, 1 sliced turnip, mixed herbs to flavour, gravy. Peel onions, cutting out centre part of each with round cutter or small knife. Chop centres finely and mix with sausage meat. Fill each onion with mixture. Cut bacon into small pieces and put in a casserole with vegetables and herbs and dripping. Place lid on casserole and heat for 5 minutes. Add onions and baste with melted dripping. Cover casserole, bake moderate oven for 2 hours, basting frequently. When cooked, carefully lift out onions, surround with rest of vegetables, pour over hot gravy.

#### Sausage Ragout

Flour and fry 1 lb. sausages very slowly until browned. Dice equal parts of ham, carrot, turnip and onion. Simmer in a tablespoon butter or fat till tender. Add ¾ pint water or stock, simmer a few minutes. Strain off liquid into a bowl and mix with a packet of Mulligatawny soup powder. Return to saucepan. Boil for 1 minute, and add a little top milk and chopped parsley. Pour this over drained sausages and serve with chip potatoes.

#### Sausage Savoury

Fry 1 lb. pork sausages till brown, fry 1 tin pineapple rings in same fat. Drain all well. Make gravy in pan with cornflour, curry, and pineapple juice. Put sausages back to re-heat, serve with rice. Same dish can be done with pork chops instead of sausages.

## FROM THE MAILBAG

### Home-made Bread

Dear Aunt Daisy,

I have a really reliable and simple bread recipe. I make it most weekends and one cannot go wrong if directions are followed. There is no fuss at all and it keeps so fresh! Two pounds flour, 1½ teaspoons sugar, 4 level teaspoons salt, 1 pint tepid water, 1 oz. yeast (compressed cake form). Sift flour and salt into warm basin. Mix together and make a well in the centre. Put yeast in another warm basin, break it in pieces, mix sugar in until it becomes a creamy liquid. Add tepid water to liquid yeast mixture, then stir into flour. Beat till smooth. Place cloth over basin and stand in warm place to rise, about 2 hours. Turn out and knead 2-3 minutes. Form into two loaves on tray or put in open

N.Z. LISTENER, AUGUST 20, 1954.