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When you drop a 'Disprin' into water it does not merely disintegrate, it dissolves ... and because 'Disprin' enters the stomach in a true solution and not as a suspension of undissolved acid particles, it is more rapidly absorbed by the system ... ready at once to be carried to the pain centre and give rapid relief. And being far less acid, it is less likely to cause gastric discomfort of any kind. The best way to take 'Disprin' is in water, though its soothing, pain-relieving advantages will be obtained whichever way you take it.

Because it dissolves



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Ask Aunt Daisy

CORN ALL THE YEAR

SWEET corn has now become a regular favourite with New Zealanders, and is no longer an occasional dish, or just a savoury for afternoon tea or supper.

There are endless ways of serving it, too, especially now that we have the whole kernel as well as the creamed. It is available both quick-frozen and canned; and a most appreciated new vegetable dish is made by opening a tin of whole kernel corn and one of peas, and heating them together; strain and serve mixed, in pretty dish, with knobs of butter. People who do not care for creamed corn are generally very fond of this whole kernel, which is crisp and crunchy. The creamed corn seems to demand cheese. Try this recipe:

Corn and Cheese Chowder

Put into large pan 2 cups of pared, diced, raw potatoes, 2 cups boiling water, 2 tablespoons butter, 1/2 cup minced onion, 1-3 cup diced celery, with a bay leaf in a piece of muslin for the delicate flavour. Cook until potatoes are tender; remove bay leaf; add two cups of canned cream-style corn, 1 1/2 cups milk, 1 cup canned tomatoes, 4 teaspoons salt, 1/2 teaspoon pepper, 1/2 cup grated processed cheese; reheat, stirring, until the cheese melts. Sprinkle with a tablespoon of finely-minced parsley. Serve very hot.

Corn and Chicken Chowder

If serving fried chicken, you will have the neck, the 2 wings, the back and the giblets to do something about. So put them into saucepan with hot water to cover—about a quart. Add a sliced onion and the tops of a bunch of celery, chopped fine. Cover, and simmer until tender, about 1 1/2 hours. Remove all meat from the bones, chop fine, and return to broth. Add 2 cups of canned corn (either cream-style or whole kernel) and 3 teaspoons salt. Simmer 10 minutes. Add 2 chopped, hard-boiled eggs. Serve very hot.

Corn Rolls (Hot)

Put into a dish 1 cup of cooked and strained corn (or a tin of corn). Add pepper and salt to taste, and curry powder if liked. Cut thin slices of fresh white bread, butter generously. Shape corn into finger lengths as thick as large pieces of asparagus, and roll up in bread, as if making asparagus rolls. Put into a hot oven, and heat thoroughly for 10 minutes.

Corn Patties

Mix a tin of sweet corn with sufficient rich white sauce to bind. Season with salt and cayenne. Fill pastry-lined patty-cases and bake, or fill cream puff cases. Flaky pastry is best. Add a sprinkle of very finely-chopped parsley when cooked.

Corn Fritters

Three eggs (separate yolks from whites), 1 2-3rd cups of canned corn (whole grain), 1/2 teaspoon salt, 1/8 teaspoon pepper, 1/4 cup sifted flour, 6 tablespoons fat or salad oil. Beat 3 egg yolks till light; then add the corn, pepper and salt and flour. Fold in the stiffly-beaten egg whites. Drop by spoonfuls into hot fat in pan. Cook on both sides till brown and done. Serve as a vegetable with chicken, meat, or fish. Or serve with butter and syrup, jam, or with crisp bacon as a main dish. Should make

6 servings. For 2 people, use 1 egg and halve the remaining ingredients



Corn Pudding

Two cups canned corn (whole grain), 2 eggs slightly beaten, 1 teaspoon sugar, 1 1/2 tablespoons melted butter, 2 cups scalded milk, 1 1/4 teaspoons salt, 1/4 teaspoon pepper, 1/2 cup minced cooked ham, or 2 tablespoons minced onion, or 1/2 cup grated cheese (all three are optional). Combine everything, bake in a greased 3-pint casserole, standing in a tin of water, at about 325 degrees (moderate oven) till firm, about 1 1/4 hours.

Stuffed Green Peppers

Six large green peppers, 3 1-3 cups of whole grain corn (drained), 2 cups soft day-old breadcrumbs, 2 tablespoons

TWO LEEK PIES

No. 1 — OLD-FASHIONED:

Two bunches of leeks, 3 slices bacon, pepper and salt, 1 tablespoon butter, 4 eggs, a little water. Wash leeks and cut into small pieces, put into basin and cover with boiling water. Let stand 3/4 hour to take strong taste out. Strain, put into a small saucepan with very little water, 3 slices bacon cut into strips, pepper and salt; break butter into little pieces, lay on top. Put on stove to cook leeks, then transfer to piedish, cover with crust and put in oven to cook. About 1/4 hour before serving, take out of oven, lift crust off carefully so as not to break. Add eggs, well beaten, to leeks. Put crust on again, put in oven to allow eggs to set.

No. 2: Two bunches leeks, 1/2 pint milk, some small pieces of lean bacon, 2 eggs, pepper and salt. Wash and cut leeks into pieces (not all green), put into water and boil until tender. Strain. Put into piedish with bacon. Beat eggs, add pepper and salt and milk. Pour over leeks. Then cover with a good pie crust. Bake about 1/2 hour.

Chili sauce, 2 teaspoons salt, 1/4 teaspoon pepper, 10 tablespoons melted butter or margarine. Cut off tops of peppers (stem end), remove seeds and fibrous portions and wash. Simmer in boiling salted water to cover, for 5 minutes. Combine corn with other ingredients and use as stuffing for the peppers. Place upright in greased or oiled casserole and bake uncovered in moderate oven 400 degrees (about regulo 6) for 30 minutes.

Corn-stuffed Marrow

Cut the marrow in halves lengthways. Remove seeds and bake in a greased baking dish in moderate oven (400 degrees) till cooked and tender. It is best to have knobs of butter in the marrow while baking. Have ready 2 cups of canned corn (either whole grain or creamed), with pepper and salt to taste, and fill the cooked halves. Serve with rashers of hot fried bacon on top, and stewed or fried tomatoes in season.

Succotash

One and a half cups sweet corn (whole kernel), 1 1/2 cups cooked Lima beans, 2