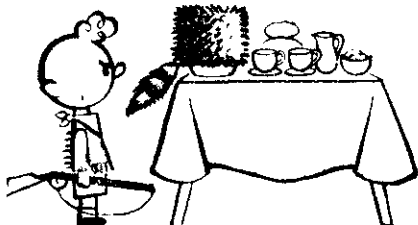


pour the sauce over, and serve in a border of rice. Garnish with cut lemon. Keep the surplus stock for soup. Parsley or onion sauce can be used instead of caper.

Flemish Rabbit (With Fruit)

The fruit is grapes, muscatels and prunes. Prepare a marinade by simmering together red wine and vinegar (1 part vinegar to 3 parts wine), sweet herbs such as parsley and thyme, salt, pepper and a bay leaf. When nicely flavoured bring quickly to boil, then remove at once from fire. Pour marinade at once over thinly-sliced carrots and onions, joint rabbit and put the



(C) Patch

pieces to steep overnight in the hot marinade. To cook: Drain and well dry with a cloth the pieces of rabbit. Melt a good piece of butter in a saucepan, fry rabbit to a nice brown colour, sprinkle with flour and add some stock made by mixing marinade and red wine in the proportion of 1 part marinade to 2 parts red wine. Bring to boil, add about ½ lb. white grapes, previously peeled (tinned grapes may be used), or some muscatels, prunes, or both, previously well soaked. Simmer gently till rabbit is tender. A few minutes before serving dish up rabbit, reduce sauce if necessary by boiling, or thicken with flour and stir in 1 tablespoon red currant jelly.

FROM THE MAILBAG

Real Pease Pudding

Dear Aunt Daisy,

I have just read in my *Listener* your recipe of pease pudding, sent to M.W.D., of Gisborne. For many years my next door neighbour in London was a pork butcher, and so had his father and grandfather been. Their way of cooking pease pudding was thus: One large cotton or calico bag, 1 lb. split peas, a good pinch or ½ small teaspoon baking soda. Large saucepan boiling water. Wash peas, put in bag with baking soda. Tie bag allowing for peas to swell, drop into boiling salted water and boil until cooked, having a boiling jug or kettle handy to add water as the peas swell. Do not let them stick to saucepan. Press between thumb and finger to test if soft. When cooked, strain, turn out of bag and mash with a good knob of butter. I hope this is some help.—*Ex-Londoner*.

Many thanks—I am one, too!

Discoloured Plastic Bag

Dear Aunt Daisy,

While on holiday in Rotorua recently I had with me a white plastic handbag, which, after a few days, went a dirty mottled brown colour, from the sulphur fumes. I should be very grateful if you could suggest something to clean it.—*Marcia, Wellington*.

I think your bag may recover its white colour if you just leave it in the sun. I had a letter from a listener whose white plastic bag had acquired some disfiguring pink marks; she left it on the ledge at the back of her car, intending to take it to her bag-shop for advice; after a day or two she found the stains had disappeared, through the sun shining on them through the back window.

N.Z. LISTENER, JULY 13, 1956.



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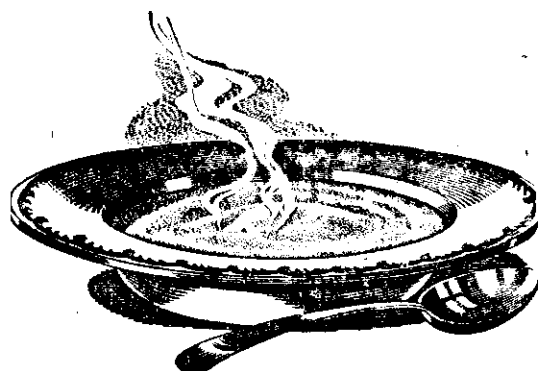
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