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ASK AUNT DAISY

Pies are Popular

DURING the scarcity of potatoes, the meat pie has re-asserted itself, housewives having found out anew how it rounds off a good dinner, making the family satisfied with just one small new potato each, or even no potatoes at all. As a matter of fact, pies are supposed to have been invented originally because they were substantial and filling. At first they were made with meat, then with mixture of meat, fruit and spices—the original "mince-pie." It is said that our modern apple pie was invented by George Washington's own cook at Valley Forge during the revolutionary war, as a little comfort for the General.

For the dessert course a pie is always welcome. It is still true that a man will be satisfied with either an apple pie or a steam plum pudding every night; but

where he formerly expected a good-sized "deep dish" apple pie, we found that when he came home after the war he would describe the subtleties of butter-scotch pie, cream pies and chiffon pies! So write and tell the other Links in the Daisy Chain what most pleases your own man; and in the meantime, here are some suggestions.

The Pastry

This may be short, puff, flaky or flour (with an egg-yolk), according to your own taste. The shortening may be but-



ter, margarine, vegetable dripping or cooking oil, or some of each. Be careful not to roll too much flour into the pastry while it is on the board. Excellent puff pastry is sold in delicatessen shops by the pound, which saves much time and work, and is generally better than a newly-wed, at any rate, can make. This pastry is made fresh every day, and is not to be confused with the American pastry-mix.

Harassed Housewives' Pastry

Take 1 lb. flour, 1/2 lb. fat, preferably butter, 1/2 teaspoon salt, level tablespoon lemon juice, work in the ordinary way with enough cold water to requisite consistency, roll out once. Wrap up in piece of greased paper and put away on shelf. This is to be done in the cool of the evening. Next day roll it twice and there is your pastry ready to be put on the pie.

Fleur Pastry

Six ounces of flour, 3 1/2 oz. butter, 1/4 teaspoon baking powder, pinch salt, 1 oz. castor sugar, 1 egg yolk. Sift into bowl all dry ingredients. Rub butter lightly into flour. Add egg yolk. Work into pliable dough. Suitable for cases and open tarts.

Pastry (With Dripping)

One cup good clean dripping, 1 cup milk, 2 cups flour, 1 teaspoon baking powder, salt. Cream dripping, add milk slowly, the more creamed the better. Then add sifted flour and baking powder, etc., and roll.

Steak and Kidney Pie

Take 1 1/2 lb. of steak, 3 or 4 sheep's kidneys and an onion if liked. Cut up the steak and skinned kidneys into neat pieces and dredge with a little flour to which has been added a little salt and pepper. Cut up the onion finely. Braise the meat and onion in a little dripping in a shallow pan, then cover with hot water and cook with lid on till the meat is tender. Remove meat to piedish, make sufficient gravy in the pan, thickening a little and add. When cool cover with plain or puff pastry, and prick to let out steam. Bake in good oven to cook the pastry. A few mushrooms may be added if liked.

Veal and Ham Pie

One pound fillet of veal, 1/2 lb. ham or bacon, 2 hard-boiled eggs, 1 teacup good stock (boil veal bones to make this), 1 teaspoon chopped parsley, lemon rind, pepper and salt, pinch herbs if liked, pinch nutmeg. Cut veal into pieces, season. Put in dish layer of veal, then bacon, till half full. Put in sliced eggs, and pour on stock. Fill up with veal and bacon, sprinkle chopped parsley. Put on crust, make hole for steam. Bake in hot oven till brown, then reduce heat till meat is cooked, about 2 hours. It is quicker to cook the meat first and cool it before putting on pastry, as in steak and kidney pie.

Devon Bacon and Egg Pie

Line shallow dish with flaky pastry. Deep sandwich tin is satisfactory. Have ready plenty of very finely chopped parsley and about 1/2 lb. streaky bacon, also chopped finely. Put 2 or 3 layers of bacon and parsley on pastry. Put pastry lid on top with a half-inch square hole cut neatly out of the centre. Wash over with milk, and bake in hot oven 420 degrees (regulo 7 or 8) for 20 minutes. While this is cooking beat up 2 eggs with 1/3 cup milk and a dash of pepper (no salt). Take pie from oven and pour the egg mixture in through the prepared hole. Return to oven for another 20 minutes. Take out of tin, turn upside down and return to hot oven for 5 minutes, to make the bottom crust crisp. Serve in



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