milk a dessertspoon of butter creamed with the same quantity of flour, Add salt and pepper to taste. This is de-licious served on toast.

Asparagus en Casserole (A Good

One pound asparagus, 2 lb. tiny new potatoes, 2 cups boiling water, 1 teaspoon salt, 2 cups shelled green peas, 1 teaspoon sugar, 1 lb. ham in thick slices. I cup top milk, 12 teaspoon salt. 1/8 teaspoon pepper, 1/8 teaspoon nut-meg, 2 tablespoons flour, 6 sprigs of parsley. Scrape new potatoes and boil in salted water about 10 minutes. Wash asparagus, cut tender ends off stalks into pieces about 1 inch long. Place asparagus, shelled peas and sugar in the pan with potatoes and continue boiling about 10 minutes longer, or until tender. Cut ham slices into small pieces, brown each side in pan. Drain vegetables, put in casserole. Pour on milk containing salt, pepper and nutmeg. Sprinkle on top 2 tablespoons flour. Place ham on top. Cover casserole. Bake in a moderate oven 350 degrees about 15 minutes. Garnish with parsley.

Spring Vegetable Dish

This is attractive in appearance and good to eat. You need asparagus, a smallish cauliflower, young spring carrots and new green peas. Cook the vegetables separately, leaving the cauliflower head whole with a few of the tender, green leaves attached. Set the cauliflower in the centre of a large, round

NEXT WEEK: Ice Cream Recipes

serving dish. Arrange the asparagus in small bundles with the heads pointing to the outer rim of the dish. Flank the asparagus with carrots and fill the snaces with the green peas. Pour a thick white sauce over the cauliflower and sprinkle it with parsley finely chopped.
I've borrowed this from the Depart-

ment of Agriculture magazine.

FROM THE MAILBAG

Chokos Baked

Dear Aunt Daisy,

You had a query about chokes. Yes, certainly bake them-and very nice, too. I cut them into thick rings, about an inch or so. Incidentally, to peel, and get rid of those nasty little prickles, pour over boiling water. You may have been given this hint already, but I was told only recently. Then peel finely. I find it best to cut the rings first, as they can then be "cored."—I G., Lower Hutt.

A letter from "D.D.." Mt. Albert, says: Yes, you can bake chokos. They taste very much like marrow, only sweeter.

Discoloured Mohair

Deer Aunt Daisy,

Could you let me know through The Listener how to clean an off-white mo-hair hearth rug? I have tried my 'avourite carpet shampoo but find it gives the rug a slightly yellowish tinge.-

Perhaps it wou'd he better to try a good determent, Don't let the rug get too wet, right down to the backing.

DUSTMAN RETURNS TO JOB

A suffocating bout of hay fever was nipped in the bud by Tabasan, Tabasan quickly relieves asthma, bronchitis and hav fever. A great standby! 4/3 a bottle everywhere! Made by Ayrton Saunders & Co. Ltd., Liverpool, England.

N.Z. LISTENER, OCTOBER 11, 1957.



Ask your Chemist for

JUST ARRIVED!

SO STUCK

ONNY

FROM

AUSTRIA

One of 9 CIGARETTE Brands from Osterr. Tabak Regie. 2/6 for 20.

> Ideal for times of Social Gatherings

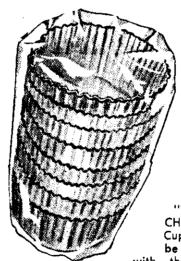
PREMIERE, very mild . 2/9 - 20 SMART, with Filter Tips

NIL, mild, cork tipped . 2/9-20 **MEMPHIS**

SORTE III, Egyptian . 2/9-20 SPORT

DIVIA, with Red Tip . . 2/7-20 MIR/AM, minors . . . 2/1-20

N.Z. Agent: Dav. J M. Anderson & Co., P.O. Box 5034, Wellington.



Queen Cakes ... Kisses ... Melting Moments ... BAKE BETTER. HOLD THEIR SHAPE BETTER IN

"CHEF" BAKING CUPS

Ask for "Warwick" CHEF Baking Cups---you'll be delighted with the results the walls

stay rigid and hold their shape during bakina because they're plasticised under heated dies.

Look for the cellophane pack.



PLASTICISED

ANOTHER WARWICK PRODUCTION. STOCKED BY STATIONERS AND STOREKEEPERS EVERYWHERE.