

How to use perfume skilfully

There's more to the art of using
perfume than sprinkling a little on
your handkerchief—even if it's Evening
in Paris! Perfume should be used directly
on your skin, seldom if ever on your clothes.

Here's the trick: Accent the pulse points—
temples, throat, wrists, bend of elbows and
knees—with Evening in Paris Perfume.

The warmth of your skin will
float its loveliness about you.

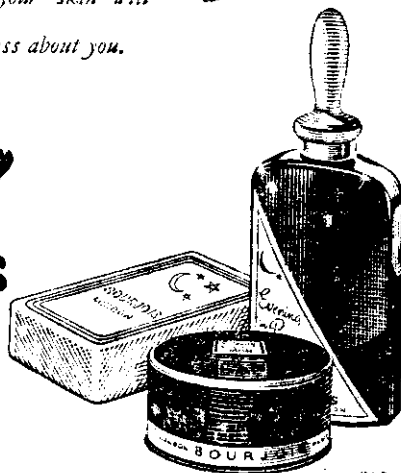
Evening in Paris

PERFUME

by BOURJOIS

LONDON PARIS NEW YORK

New Zealand Representatives: A. A. Stichbury Ltd., Wellington.



Are you praised
for your soups?

PRaise goes to soup with
flavour. You could, if you
had time to spare, obtain flavour
with many spices and herbs,
but it is far easier and more
economical to add a little Lea
& Perrins Sauce just before you
serve your soup. Use one tea-
spoonful in soup for four people.



A condiment to please men

A BOTTLE of Lea & Perrins
is as necessary as a knife
and fork on the table. It im-
proves fried, baked or grilled
fish, combines wonderfully with
meat and makes cheese—always
a favourite with men—better
than ever. Always put out a
bottle of Lea & Perrins Sauce
at meal times—and please
everyone in your family!

LEA & PERRINS
The original and genuine
WORCESTERSHIRE SAUCE

Manufactured by LEA & PERRINS in Worcester England.
Distributed in New Zealand by J. R. BUTLAND (PTY.) LTD., AUCKLAND.



LEFT-OVERS—IF ANY!

AS lamb, poultry and ham are
all expensive, people will
probably buy just the right
amount to make one hot and one
cold meal; and I don't think there
will be any left-overs this year. Do
you remember the old story of the
small boy watching the big boy eating
an apple, and saying, "May I have the
core?" The reply was, "There ain't
going to be no core!" That idea will
apply, I think. However, there may be
ends of ham and tongue; and even quite
small scraps of poultry may be used in
croquettes or fritters.

Sandwiches

There are very often left-over sand-
wiches. These may be just toasted under
the grill with an extra spread of but-
ter on both sides, turning them once.
Or melt a little butter in a pan and
toast the filled sandwiches in it, on both
sides, until brown. Or, best of all, make
them into French toasted sandwiches,
by dipping them into batter and then
frying in a hot pan with butter. A cheap
and easy batter is made by just beating
1 egg a little and stirring in 1-3rd cup
milk and ¼ teaspoon salt. If you want
to make the whole affair substantial,
make a better batter by putting 4 oz.
flour into a basin and dropping in an
egg-yolk, whole. Beat a little, then add
a little tepid water to make a smooth
batter. Leave 10 minutes. Then add the
egg-white beaten stiff with a little salt
added. These are really good.

Left-over Cake

This can be sliced, a custard poured
over it, and baked. Often just crumbs
of cakes are left, and make really nice
puddings like this. A delightful way
with stale sponge or madeira cake is
to cut it into squares and arrange them,
spread with jam, in a pudding dish,
pour a good custard sauce over, and chill
for about 3 hours. Sprinkle with chopped
nuts or toasted almonds before serving.

Barbecued Left-over

This is just cooked lamb cut into thin
slices and heated in a barbecue sauce.
It makes a change from the usual
creamed left-over, which is simply heat-
ing in a good white sauce flavoured with
grated onion. For the barbecue sauce
lightly cook in a little hot fat, in a pan,
¾ cup each of minced onion and diced
celery, stirring carefully. Add 1 small
teaspoon dry mustard, 2 tablespoons
brown sugar, 1½ teaspoons salt, and stir
in. Then add 3 tablespoons vinegar, 1½
cups tomato juice, ½ cup water. Sim-
mer until thickened. And finally drop in
2 cups of the lamb, cut into thin slivers.
Serve surrounded by cooked rice, peas,
or green beans.

Croquettes

This is a good way of using up lamb,
chicken, beef, veal or ham. Have a cup-
ful of rich thick white sauce; add a
teaspoon each of minced parsley and
onion, ½ teaspoon of lemon juice, and
2 cups of the minced left-over. Salt

and pepper as desired. Chill well—several
hours or overnight. When meal-
time comes, divide out the chilled cro-
quette mixture into portions—this quan-
tity makes 8 nice sized ones. It is very
soft to handle but makes good croquettes.
Spoon out each portion, and shape into
cylinders or balls. Break an egg into a
plate and add a tablespoon of water;
mix with a fork till blended. On another
plate have sifted dried breadcrumbs.
Roll the croquettes first in breadcrumbs,
then in the egg, then in crumbs again.
Make sure they are thoroughly coated
so that they don't get fat-soaked when
frying. Leave them to chill a little while,
then fry in inch-deep fat until golden,
turning occasionally. Do a few at a
time. Remove with slotted spoon, drain
on paper, and keep hot in oven while
you cook the rest.

Ham Loaf

Two cups minced cooked ham, 1 cup
breadcrumbs, ½ cup milk, 1 cup cold
water, 1 sliced onion, 1 teaspoon salt,
2 eggs, 2 teaspoons dry mustard, ¼ tea-
spoon pepper, 1 teaspoon butter. Mix
together well. Mould into a loaf, bake in
moderate oven (350 degrees), about 1
hour. Sprinkle top with brown sugar, and
stud with a few whole cloves before
baking.

Hot Devilled Ham

Combine 1 cup finely minced cooked
ham with 1 dessertspoon (or more if
liked) of mustard made with milk, a
level teaspoon of sugar, and 1 teaspoon
Worcester sauce. Spread on toast. Very
nice topped with poached egg.

Ham and Asparagus Rolls

Use tinned or fresh cooked asparagus.
Grill thin slices of cooked ham lightly
on both sides. On each slice of ham
place several stalks of asparagus. Then
roll up the ham slices. If liked, serve
on each roll of ham and asparagus a
generous amount of thin rich cheese
sauce. Cheese Sauce: In the top of a
double boiler melt ¼ lb. processed
cheese. Gradually add 1-3rd cup of milk,
stirring all the time till smooth.

Cottage Pie

Have 4-5 cups meat hash and vege-
tables moistened with gravy or stock,
in piedish. Make pancake batter: Beat
1 egg slightly, add ½ cup milk and 1
tablespoon melted butter, mix well. Add
this to ¾ cup sifted flour, ¼ teaspoon
baking powder, and pinch of salt. Beat
till smooth. Pour over hash. Bake in hot
oven about 25 minutes. Serve hot.

Egg and Ham Tartlets

Chop 4 oz. cooked ham very finely and
mix with 2 oz. white breadcrumbs. Add
salt and pepper, and moisten with ½ gill
milk until smooth stiff paste obtained.
Butter well 4 small patty tins or odd
saucers and coat with a few white bread-
crumbs. Then add to each some of the
prepared ham. Break an egg carefully
on to each tin or saucer, sprinkle with
more breadcrumbs, add tiny bits of but-
ter on top. Cook in moderate oven till
eggs are set. Serve very hot.