

Flattering Style

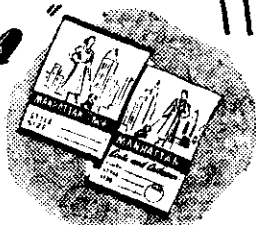
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PICKING UP A SNACK

AT holiday time, people do like to escape from the routine of ordinary everyday cooking. Mother wants to go out for the day as much as other people do, and the family, pleased to co-operate, says, "We'll just pick up a snack when we come home." These suggestions may help.

Variations on Poached Eggs

(1) Pour hot tomato sauce over slices of toast, then place poached eggs upon them and sprinkle with paprika or black pepper. (2) Cover slices of toast with good white sauce containing chopped ham, then put poached eggs on top, and sprinkle with chopped parsley, or chives or both. (3) Butter slices of toast and spread thickly with fish paste (bloaters or shrimp) or meat paste. Place poached eggs on top, and dust with pepper. (4) Cover slices of toast with white sauce containing plenty of grated cheese. Put the poached eggs on top and sprinkle with paprika and finely chopped chives, or parsley, or both. (5) Poach eggs as usual and place on individual dishes. Arrange hot green peas around each, allowing 1 lb. peas to 6 eggs. The peas could be left-overs, reheated in double saucepan. (6) Make sauce by simmering together some cut-up tomatoes with a little chopped onion, sugar, pepper and salt to taste, a very little water and a knob of butter. Into this carefully drop the unbeaten eggs, and let them poach till set, basting them with the sauce from time to time. Lift each out carefully with perforated spoon, and place on a slice of hot toast. Pour the sauce over them, and sprinkle with chopped parsley. Bottled tomato puree can be used, thinned if necessary, and flavoured to taste with onion, and a pinch of ginger.

Spanish Eggs

Fry onions cut into thick rings and dipped first in milk, then in flour, in fat till brown. Grill, or fry, halved and skinned tomatoes. Scramble eggs as usual. Butter slices of hot toast, put on each a half tomato, pile scrambled egg on top, and put onion rings on each side. Pepper and salt to taste, and a dash of sugar on the tomatoes.

Fresh Herring Fritters

Cut open the herrings. Carefully take out backbone, cut off heads and tails. Then put herrings through the mincer. Make a batter, put in the minced fish and fry in hot fat by the tablespoon.

Fish Fritters

Any left-over fish, smoked or fresh, flaked, may be put into batter and fried as fritters. Have ready a batter made from 1 beaten egg, small cup milk, salt, 1 teaspoon chopped parsley, 1½ tablespoons flour, ½ teaspoon baking powder. Flake fish and mix into batter. Now grease a pan as you would for pikelets, the drier the better, and cook as ordinary fritters.

Smoked Fish

Remove outer skin and cut fish into suitable pieces. Cover with milk and bring very slowly to the boil. Simmer very gently about 10 minutes. Remove

fish and keep hot while you thicken the milk with cornflour, adding a knob of butter, a shake of pepper and some chopped parsley. For each person add a hard-boiled egg, cut in halves lengthwise or sliced. Pour this sauce over the fish and serve with hot buttered toast.

Mock Whitebait

Peel and wipe clean 2 good-sized potatoes; don't leave them standing in water. Grate them fairly coarsely. Beat an egg and add 2½ tablespoons flour, 2 tablespoons grated cheese, ¼ teaspoon salt, ¼ teaspoon cayenne, and 2 tablespoons milk. Lastly stir in ½ teaspoon baking powder and grated potatoes. Make all into a smooth batter, and fry in tablespoon-lots in a pan of very hot fat, turning once.

Crayfish Newburg

First make Newburg sauce: Melt in a pan 2 tablespoons butter, stir in 2 tablespoons flour, and when cooked a little add gently 1 cup milk and about ½ cup cream (or 1½ cups very rich milk), stirring till all is smooth and creamy. Now pour in 2 beaten egg yolks, add 1 teaspoon lemon-juice, and 1-2 tablespoons sherry (optional). Blend thoroughly and add cut-up crayfish. Heat through but do not boil. Best to use a double boiler in making this. Serve on toast; or pile the mixture into crayfish shells, or little individual dishes, sprinkle with breadcrumbs, dot with butter, and brown under griller.

FROM THE MAILBAG

Pickled Capers

Dear Aunt Daisy,

Would you be kind enough to tell me through *The Listener* how to pickle capers? We have bushes of them growing in our garden, real French capers, quite distinct from nasturtium seeds. Also could you tell me when to pick them for preserving. "Gay," Auckland.

Pick capers when ripe, put in sun for one day to dry. Put in large jar, cover with vinegar and let stand 3-4 weeks. Drain, pack closely in jars. Allow to each pint of that vinegar 1 teaspoon mace, 1 bay leaf, 6 whole peppers, and 1 teaspoon brown sugar. Bring these to the boil, strain, and fill jars. Cover closely and store in cool place. Best kept 2 months before using.

Don't Dye It

Dear Aunt Daisy,

Could you please advise me through *The Listener* if you know of a method of spray dyeing a chesterfield suite. I have a green moquette suite which is badly faded and wondered if I could dye it with the spray gun attached to my vacuum cleaner.

"P.G.M." Balclutha.

I enquired from the agent for the cleaner with spray gun attachment. He said: "Definitely no! I'm afraid the woman would have a packet of trouble because the job would be terribly streaky however carefully it was done. If she wants the suite dyed I would suggest she gets an upholsterer to remove all the covers and then send them to a proper dye works. But far the best way would be to have loose covers made."

N.Z. LISTENER, JANUARY 4, 1952.