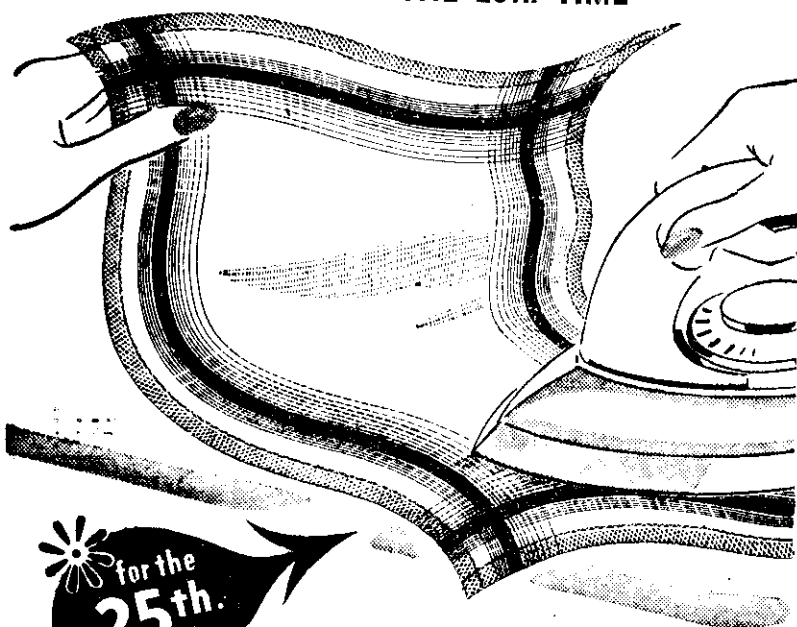


PICTURE OF A **Grafton** MEN'S HANKIE
smiling up from the ironing board
FOR THE 25th TIME



for the
25th.
time

Levers Wash-Tests show that Grafton hankies retained all their original color-lustre after 25 test launderings.

But Grafton hankies are guaranteed for at least 50 launderings and you'll find they're still good for countless more.

Ask for **Grafton** men's and ladies' hankies by name at all good stores

Sole Manufacturers in N.Z.: Klippel Bros. (N.Z.) Ltd., Box 426, Auckland

GHA



How to put Savour into stew

A stew is such a good way of making the most of the meat, and it need never seem monotonous when it has the subtle flavour that only Lea & Perrins can give. Seasoning with Lea & Perrins is so very economical, too — you only need one teaspoonful when cooking to flavour stew for four people, or two teaspoonfuls if your family likes stew well-seasoned. And much easier than cooking with hard-to-find expensive spices and seasonings!



How does Lea & Perrins make such a difference?

THE SECRET of the flavour that only Lea & Perrins Sauce can give lies in the recipe. For more than 100 years, ever since it was brought to England from the Far East, the recipe has been Lea & Perrins' closely-guarded secret. Lea & Perrins Sauce is incomparable — nothing else gives such flavour!

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.

3/51

Ask Aunt Daisy

FOR OR AGAINST?

IT is either one thing or the other with oysters, people are either oyster addicts or they shudder at the sight of people eating with such gusto the cold, slippery little fat creatures. For those who can open them easily, fresh shell oysters are a real treat, especially if a few friends have a sack sent to them from the Bluff. But townfolk are quite content with the easy way of buying them in cartons from the fish shops. Oysters must never be boiled, either in soups or stews, only heated.

The Walrus Said

"Pepper and vinegar" were what the Walrus and the Carpenter used, with slices of bread and butter, when enjoying their meal. However, we generally stipulate brown bread and butter, and lemon-juice is more delicate than vinegar. Pepper-grinders are now available, and freshly-ground black pepper on oysters is good. The accompaniment generally accepted as correct is either ale or stout; invalids are often prescribed this meal by their doctors, for oysters are rich in food value, and supply iodine, iron and protein, and Vitamins A and D. Anaemic people profit by them.

Oyster Stew

Two dozen raw oysters with their liquor, ¼ cup butter, 1 tablespoon Worcester sauce, 1 teaspoon celery salt, ¾ teaspoon ordinary salt, ½ teaspoon pepper, ¼ teaspoon paprika, 1 quart milk. Carefully pick over the oysters to remove bits of shell. Heat butter in deep pan or skillet until sizzling. Add oysters with liquid, also the sauce, salt and pepper. Heat only until edges of oysters curl slightly. Add milk. Heat quickly but do not boil. Serve with a dash of paprika, and a lump of butter in each bowl. Serve cracker biscuits on the side. Paprika is Mexican pepper, very mild.

Oyster Soup

Two dozen fresh oysters bearded and cut in half and their liquor, 1½ oz. butter, 1½ oz. flour, ¾ pint milk, 1 dessertspoon chopped parsley, pepper and salt. Melt butter, add flour, stir till smooth, cooking a little. Add hot milk gradually, and oyster liquor, stirring well. Cook till it thickens. Then put in oysters, pepper and salt to taste. Do not cook any longer, only allow oysters to heat through on very low heat. Add chopped parsley, and serve.

Broiled Oysters

Two dozen raw oysters, drained, ¾ cup fine breadcrumbs, ½ teaspoon dry mustard, dash of cayenne pepper, ¼ teaspoon paprika, ½ teaspoon salt, ¼ cup melted butter, lemon wedges. Combine breadcrumbs and seasoning. Roll drained oysters in the crumb mixture, and place in greased (buttered) pan in a single layer. Sprinkle with half of the melted butter, broil quickly to golden brown (a little chopped parsley in it is good). Turn oysters over. Sprinkle with the rest of the melted butter. Broil quickly till golden brown. Serve with lemon wedges.

Scolloped Oysters

Make a rich white sauce using half milk and half oyster liquor. Butter a deep piedish and line with fine breadcrumbs. Then put a thin layer of sauce; on it a thick layer of raw oysters. Pepper them. Now another thin layer of white sauce (a little chopped parsley in it is good) and then a layer of breadcrumbs. If the dish is big enough repeat the layers of

sauce and oysters. Finish with a layer of breadcrumbs, dot generously with knobs of butter and bake in hot oven about 15 minutes.



Oysters and Butterfish

Butter a casserole. Put a layer of butterfish, rub with lemon, put a few dabs of butter, then a layer of oysters, then another layer of butterfish. Have oysters

SAUCE FROM JAM

To make plum sauce from jam put the jam into a preserving pan or saucepan, add vinegar to make it of sauce consistency, add a little salt, and the usual pickling spices and boil ¼ of an hour. When cold bottle.

rolled in crushed crackers or wheatflakes. Bake in a moderate oven.

Oyster Surprises

To 2 cups mashed potatoes add 2 tablespoons cream or milk, 1 tablespoon butter, ¼ teaspoon salt, a little pepper and grated nutmeg, 1 tablespoon chopped parsley. Whip all till very light. Form into oval pats, tuck 2 oysters in each pat. Dip in beaten egg, roll in crumbs, arrange on buttered baking dish, and bake in hot oven till brown, basting twice with melted butter.

Panned Oysters

Two dozen oysters (drained), 3 tablespoons butter, 2 teaspoons minced onion, 1 teaspoon salt, ½ teaspoon pepper, ¼ teaspoon paprika, ¼ cup cream, 1 teaspoon minced parsley, 6 slices buttered toast. Melt butter in shallow pan, add oysters and seasonings. Cook over low heat 3-5 minutes till oyster edges just begin to curl. Add milk and parsley and heat. Serve on toast.

Oyster Fritters

Batter: Into 4 oz. flour drop an egg yolk whole. Beat a little. Add a little tepid water to make a smooth batter. Leave 10 minutes. Then beat egg white stiff with a little salt added. Add to the other mixture. This is useful for any fish. Fat must be really boiling.

FROM THE MAILBAG

Dull Inlaid Linoleum

Dear Aunt Daisy,

Could you tell me through *The Listener* is there any special way of treating new inlaid linoleum to get a nice polished surface, as I know of one woman who is unable to get anything like a shine on hers no matter how much she rubs. Could it be there are different kinds of inlaid lino?

"F.L." Havelock.

There are two kinds of inlaid lino, the shiny and the dull. Both wear wonderfully well, but it is hard to get the dull one really shiny. Wipe over with a kerosene rag (never use water), then use any good floor-wax, as recommended by your furniture shop.

Shifting Eggs

Dear Aunt Daisy,

As usual, in the spring, I preserved two kerosene tins full of eggs in liquid, and now we are unexpectedly moving to another farm. How can I move the eggs? There will not be much handling, but the roads are very bumpy and I don't

N.Z. LISTENER, APRIL 18, 1952.