

BUY BARGAINS BY POST!

FLANNELETTE SHEETS

54 x 88 (single) ONLY **36/-** pr.

LINEN FINISH SHEETS

Super Quality

Single 54 x 100 ONLY **39/6** pr.

Double 80 x 100 ONLY **59/6** pr.

Pillowslips Envelope

ONLY **4/-** ea.

NOVELTY PRINTED PURE IRISH LINEN

TEA TOWELS

22 x 32. A gift at **3/11** ea.

Superior quality. Special offer of 44/- Doz. for orders of 1 doz. or more.

CANDY STRIPED LINEN TEA TOWELS

Given away at **2/11** ea.

HORROCKSE'S HEAVY QUALITY BATH MATS

Available Green, Gold, Blue
Peach, 23 x 36. ONLY **12/6** ea.

HORROCKSE'S SUPER QUALITY EMBOSSED TOWELS

22 x 44. Very colourful. **8/11** ea.

MANCHESTER MAIL ORDERS

11 DRUIDS CHAMBERS, WOODWARD ST.

MAKE THE POSTMAN DO YOUR SHOPPING!

LATEST IN FROCKS!

NEW 'JIFFY' FROCK

- WASHES IN A JIFFY!
- DRIES IN A JIFFY!
- IRONS IN A JIFFY!

Fits any figure. Made from quality spun linen. Available in Navy and Blue spots on White background. As illustrated.

OUR SPECIAL PRICE **29/6** ea.

Seersucker Tablecloths

50 x 50 ONLY **7/11** ea.

(Special purchase—these are a real bargain)

ENGLISH HAND KNITTING WOOL

4 ply fingering. All the popular shades—send for shade chart. ONLY **1/6 1/2** oz.

WILLOW PATTERN Art Silk Tablecloths

Lovely quality 54 x 70 Reduced to **26/-** ea.

Blue, Gold or Green **20/-** ea.
54 x 54 Reduced to

MEN'S SHIRTS

Sizes 3, 4, 5, 6, 7, colours Green, Blue, Rust. Very well made—these are not skimpy but they are at **22/6** ea.

GINGHAM

1" Checks 36" super quality Blue, Green, Red and Navy ONLY **4/6** yd.

You benefit from our special purchase. All goods of highest quality. "We will send on approval—you pay if satisfied." We pay postage and guarantee to post your order the day we receive it.



ASK AUNT DAISY

Have Something Cold!

WHEN the rather harassed housewife reminds her hungry family that it is hot work cooking dinner every day during summer, they reply with one voice, "Have something cold!" This is really mother's diplomatic way of protecting herself from complaints, because, of course, she has already planned a substantial salad meal. There are still people who think that they get hungry again very soon after a salad meal, but if they include cold meat, ham, cheese, hard-boiled eggs, crayfish, cooked peas and beans and new potatoes in it they will find it quite satisfying. Canned food is very useful in these meals, too. For example, herrings in tomato sauce, sardines, shrimps, or spaghetti and beans in tomato sauce, and there are several kinds of cold sausage now, beside the familiar luncheon sausage. One can also buy cold roast pork or corned beef at delicatessen shops, and can ask to have it cut in thicker slices than those paper-thin ones; or you can buy a large piece and cut it up at home. If the evening has turned cold, you can start the meal with hot soup (to ward off criticism of a cold dinner!), and finish with hot coffee.

Cottage Cheese Dressing

Half a cup of cottage cheese, 1/2 cup evaporated milk, 1/2 cup lemon juice, 1 tablespoon honey or sugar, 1/2 teaspoon salt, dash paprika, 1 tablespoon chopped chives. Beat all ingredients together until smooth. Makes 1 1-3rd cups.

Italian Dressing

Measure 3 parts salad oil to 1 part vinegar. Drop oil slowly into vinegar, beating well. Add salt and pepper to taste. A few drops of onion juice may be added.

Lyal Bay Dressing

Mash hard-boiled yolk of an egg with salt, pepper, mustard to taste. Mix with 1 small tin of cream. Break down with vinegar to correct consistency.

Mayonnaise

One 14 oz. tin sweetened condensed milk, 1 teaspoon pepper, 1 teaspoon salt, 1 teaspoon mustard, 3 parts fill the empty milk tin with vinegar, then fill to brim with water. Add this to milk and seasoning and beat all together with a rotary beater. One or two eggs may be beaten in if liked, but it is just as nice without. This recipe fills a 2 lb. preserving jar.

Crayfish Salad

One large white, crisp lettuce, shred finely, and chop 2-3 spring onions and add to lettuce. Cut crayfish up finely, and mix gently through lettuce and onion.

Have ready 1 hard-boiled egg. Cut white into rings and lay on top of lettuce. Dressing: Put the hard-boiled yolk into dish, add 1/2 teaspoon mustard and 1 level teaspoon sugar, a pinch of salt. Blend well with fork. Pour a little vinegar on this and mix until smooth. Add a little more vinegar (say, 3 tablespoons in all). Mix gradually or it may curdle. Lastly add 1/2 cup cream or rich milk. Pour over salad and let stand a few minutes. A little finely sliced cucumber may be added if liked.

Mixed Salad

This can be used the whole year round. Wash well a mixture of green stuff—lettuce, silver beet, cress, endive, young cabbage, parsley. Slice cold boiled potatoes, and place a cupful in bottom of salad bowl. Then add a sprinkling of finely-chopped chives or onions. Next add some apple, then sliced or grated cheese, carrots grated on grater, a little celery in season, and more potato on top. Now add the greens and a few pieces of red beet. A layer of tinned fish is very tasty.

Salad Filled Tomatoes

One cup cooked peas, 1 cup cooked green beans, 1 cup cooked sliced carrots, 1 cup uncooked cauliflowerets, 1 cup diced celery, French dressing, 6 large tomatoes, 1/2 teaspoon salt, 1 head lettuce, mayonnaise, parsley. Combine first 5 vegetables with French dressing and chill. Peel tomatoes, sprinkle with salt, invert and chill. Drain tomatoes and cut into 5 sections, leaving whole at the stem end. Place each one on a lettuce cup, fill with the marinated vegetables, and top each with mayonnaise and parsley.

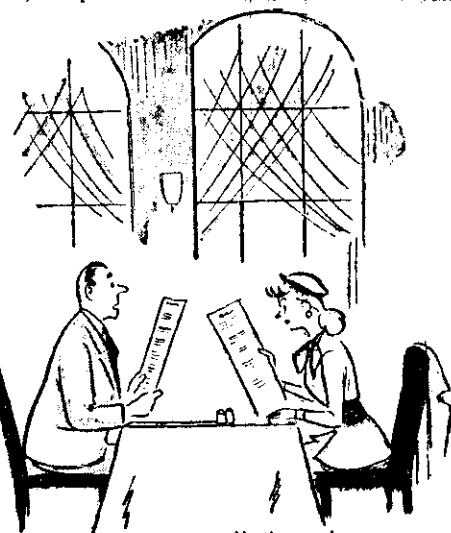
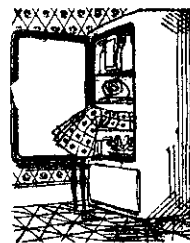
Marguerite Salad

Cook, peel, and slice a beetroot; pour over it 1/2 teacup vinegar and leave 1 hour. Mix some cubed cold cooked potatoes, grated onion, and mayonnaise, pepper and salt, and place in salad bowl. Arrange drained beetroot on top smoothly. Decorate with strips of white of egg arranged to form a marguerite, with five cheese balls for centre. Serve

with more cheese balls and biscuits on separate dish. Cheese balls: Yolks of 2 hard-boiled eggs, 1 1/2 oz. butter, 6 oz. grated cheese, cayenne, 1/4 teaspoon made mustard, 1 dessert-spoon vinegar. Mix mustard in vinegar in cup, add egg yolks and butter, mash till smooth. Season with cayenne, work in grated cheese and form into balls.

Stuffed Peach Salad

Eight peach halves—ripe or stewed, 3 oz. cream cheese, 24



Hollowood

"How about starting off with a sixth of a dozen oysters?"

N.Z. LISTENER, MARCH 13, 1953.

NOW
it's here!

Self Raising flour... so generally used by housewives in England, America and Australia. AEROBAKE SELF RAISING FLOUR opens up new, stimulating fields of cooking. Superfine, milled and blended from the highest quality ingredients, it's New Zealand's FIRST Self Raising Flour—obtainable from grocers everywhere in the red, white and blue package. Prepared by Simms Jones Ltd., 221 Lichfield Street, Christchurch.

