

GENUINE

HIGHLAND KILTED SKIRTS TO YOUR MEASUREMENTS

SAVE BY ORDERING DIRECT FROM THE MAKERS. Here, for the first time, is a unique opportunity to purchase a genuine highland kilted skirt tailored by McPhees of Highland House to your exact individual measurements. Exclusive—distinctive—Genuine McPhee Skirts are skilfully cut for perfect fit, expertly pleated to retain the true pattern of the tartan when worn, high in quality and style—renowned for their supreme finish and wearability. McPhee's Skirts capture all the grace and dignity of the original Scottish Kilted Skirt yet offer them to you at £5 lower than the imported price. Our made-to-measure price only £10. Wide range of clan and dress tartans to choose from.

It's the all-occasion skirt!

- Sensible ... for everyday wear
- Ideal ... for golfing
- Smart ... for streetwear with tweed jacket
- Essential ... for Scottish country dancing

A HIGHLAND SKIRT FOR THE ROYAL VISIT?

Fashions for the pending Royal visit must surely include a Highland Kilted Skirt!



McPHEE'S TARTAN SKIRTS ARE SMART AND FASHIONABLE • DISTINCTIVELY CUT BY EXPERTS • TRADITIONAL, FIRST-CLASS WORKMANSHIP GUARANTEED • EXQUISITELY TAILORED FROM THE FINEST WOOLLENS • £5 CHEAPER THAN THE IMPORTED EQUIVALENT.

WELLINGTONIANS:
Why not visit our factory? See for yourself the beauty of our tartans—examine the fine workmanship—feel the superb quality, and be measured on-the-spot!

OUR OFFER

Fill in measurement chart, indicate your pattern, return to us with order and we guarantee to make you a genuine McPhee Skirt as advertised. (You will be notified approximate despatch date.)

WRITE FOR TARTAN PATTERNS & MEASUREMENT CHART

To McPhee's Highland House,
43 Tory Street, Wellington.

Please send me (1) Selection of Patterns, (2) Measurement Chart.

NAME

ADDRESS

Remember, only McPhee's specialise in genuine Highland Kilted Skirts.

the daily song of good health!

K.P. LIFE SALT

Dispel all sluggish feelings with a glass of sparkling LIFE SALT.—Make LIFE SALT your first thought each morning.

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Ask Aunt Daisy

VARIOUS PEAR DISHES



PEARS are such a delicate-flavoured, delicious fruit, and the different varieties are in season for a long time. Here are some suggestions.

Baked Pears De Luxe

Four large, firm, ripe pears, ¼ cup firmly packed brown sugar, ¼ cup white sugar, 1 tablespoon cornflour, pinch of salt, 1 tablespoon grated orange rind, 2 tablespoons lemon juice, 1 cup orange juice, 1 teaspoon grated lemon rind, 2 tablespoons butter or other shortening. Moisten cornflour with orange juice, add other ingredients with exception of pears. Cook, stirring constantly, till mixture clear and thickened. Peel pears, cut in halves, and core. Put in shallow baking dish, and pour the sauce over them. Bake with lid off, in moderate oven (about 350 degrees) 15 minutes, or till cooked. Baste twice with the sauce. If fresh oranges not available, use tinned orange juice.

Jellied Ginger Pears

One packet lemon jelly crystals, 1 cup hot or boiling water, 1 cup ginger ale, 1 cup diced peeled pears, ½ cup coarsely chopped nuts, 1 tablespoon very finely sliced crystallised ginger. Dissolve jelly in hot water according to directions on packet and leave till half set, then add remaining ingredients, and chill until set. It may be slightly chopped and served in individual dishes.

Pear Sundae

Peel, core and halve sufficient pears. Make a syrup by boiling sugar (or honey) and water for 10 minutes. Drop in pear halves, and simmer till tender. Strain off boiling syrup and use it to make up a packet of lemon jelly crystals. When beginning to set, whip with egg-beater until frothy. Place cooked pears in individual dishes or glasses, pour on the jelly and leave to set. Serve with cream or custard.

Pear Pie

Make like apple-pie except that the pieces are not sliced but cut into chunky bits. Use a deep piedish and flavour with a little cinnamon and cloves—either powdered or essence. Use a pie funnel or small cup to keep up crust, which may

be either flaky or a short, slightly sweetened pastry made with an egg. The pears need a little sugar, and a little water flavoured with a squeeze of lemon-juice. Specially good served with cream.

Pear Ginger

To every pound of pears when pared and cored, add 1 lb. sugar, and to every 6 lb. pears, add 1½ lb. chopped preserved ginger, the juice and grated rind of 3 lemons. Let all ingredients stand overnight. Boil slowly for approximately 2 hours.

Pear Chutney

Four pounds cooking pears, 2 lb. soft cooking apples, 2 lb. tomatoes, 1 lb. preserved ginger, 5 cups brown sugar, 1 lb. figs, ½ lb. sultanas, 1 tablespoon salt, ¼ oz. mustard or to taste, pinch cayenne, 6 large onions, vinegar. Cut all fruit fine, cover with sugar and stand all night. Then nearly cover with vinegar, boil all till soft (about 1½ hours).

Pear and Plum Chutney

This has been a winner for 15 years. Two pounds each pears and plums, 1 lb. each apples, dates, and onions (or shallots), 1 lb. chopped raisins, 1½ lb. brown sugar or treacle, ¼ lb. salt, ½ teaspoon cayenne, 1 packet spice, 2 oz. ground ginger. Chop fruit and onions finely. Add seasonings and 3 pints vinegar. Boil all slowly 2 hours. Thin with a little more vinegar if necessary.

Pear Marmalade

Six pounds ripe pears, 6 lb. sugar, 4 oranges, 4 lemons. Mince oranges and lemons, and soak overnight in 2 cups cold water. Next day add minced pears and sugar. Boil till a golden colour and will set.

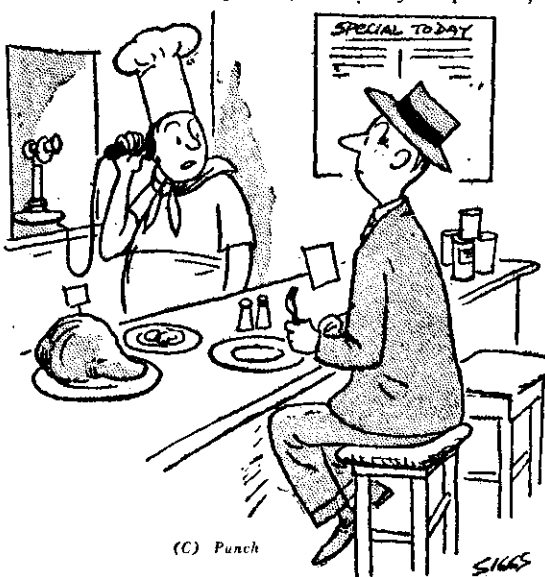
Pear Compote

Three large pears, cored and pared, 6 large plums, 6 peeled peach-halves, 2 tablespoons grated orange rind, 1 tablespoon grated lemon rind, 1 cup sugar, ¾ cup water, ½ cup orange juice, 3 table-

spoons lemon juice. Combine in saucepan the sugar, water, orange and lemon juices and grated rind. Bring to boil. Add pears and cover. Simmer 20 minutes. Add stoned and halved plums and peaches. Simmer another 10 minutes or until tender. Chill thoroughly and serve. The pears should be whole if small, halved if large.

Pear Honey

Four pounds pears, 4 lemons, 2 lb. sugar, ½ lb. honey, 4 cloves, and 1 cup vinegar. Dissolve sugar and honey in vinegar, grate lemon rind. Cut up lemons, add cloves and peeled and cut up pears. Simmer all till quite soft. Rub through sieve, bring again to the boil and bottle.



(C) Punch

"You haven't eaten that fish yet, have you?"

N.Z. LISTENER, APRIL 10, 1953.