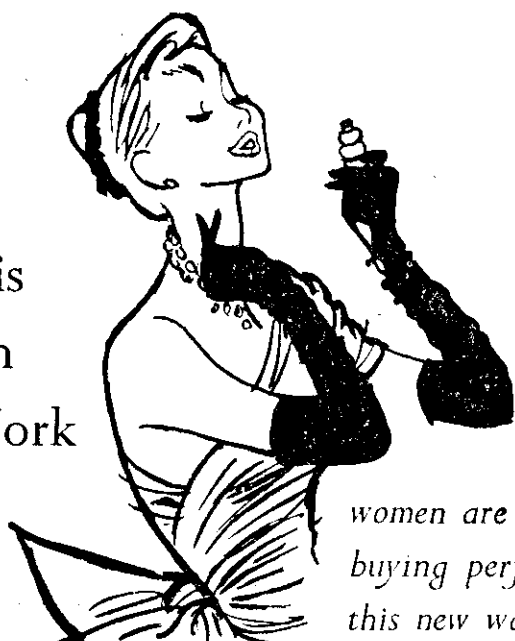


In Paris
London
New York



women are
buying perfume
this new way

4/6 HANDBAG PHIALS OF 5GNS. PERFUME

There is no finer perfume made than Goya—yet all you need pay for it is 4/6! The perfume in Goya handbag phials is the same as that in Goya's world-famous 5 gn. bottles—there is simply less of it. These phials were introduced by Goya so that a woman could carry perfume about with her, in her handbag; so that at any moment of the day, no matter where she was, she could renew and refresh her fragrance. Get a handbag phial of Goya perfume today!



Handbag Phials by

Goya

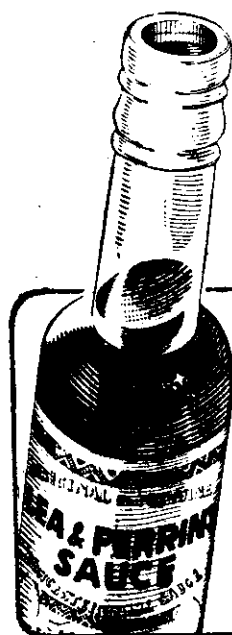
GOYA'S GARDENIA. Fresh, bitter-sweet
... fragrant as true love.

GOYA'S GREAT EXPECTATIONS.
Tantalising and elusive as the moment
before the curtain goes up.

G2

In seven fragrances: Gardenia, Great
Expectations, Pink Mignon, No. 5,
Decision, Vibration, Goya Heather.

101 New Bond St.,
LONDON W.1.
Also PARIS, NEW YORK



*I give you
Chefs' magic*

I give you the secret blending — the concentrated flavour — of choice oriental spices and tropical herbs. Try this simple recipe and see why famous chefs are proud to use Lea & Perrins Sauce. You'll enjoy a surprise with

SURPRISE MEAT ROLL

3 cups mashed potato,	2 teaspoons of salt
seasoned with	2 tablespoons of Lea & Perrins Sauce
1 teaspoon salt	
2 lbs. ground beef shank	1 egg slightly beaten

Shape mashed potato into a roll 4 inches in diameter. Season meat with salt and Lea & Perrins Sauce and mix with beaten egg. Pat to about 1-3rd inch thickness on waxed paper. Wrap meat around potato roll, pressing edges together firmly. Remove paper. Bake in a moderate oven (375° F.), for 30 minutes. Delicious with baked onions and a crisp salad. Serves four.

LEA & PERRINS

the original and genuine
WORCESTERSHIRE SAUCE

Distributed in N.Z. by J. R. Butland (Pty.) Ltd., Auckland.

Ask Aunt Daisy

PASSION FRUIT AND FEIJOAS



MOST of the requests which come to me about the passion fruit are for preserving it. Those who have this lovely vine growing up a trellis-work pergola, or shading a wide verandah, find they have more than they can eat, for it is very prolific, and keeps on producing for a long time. To eat fresh, just cut in half, like an egg, and use a spoon dipped in castor sugar, or scoop out into a little pretty dish and sprinkle with sugar, with thick, unwhipped cream poured around.

Preserving Passion Fruit

This is the Home Science method: One cup passion fruit pulp, 1 cup sugar or honey. Bring to boiling point. Bottle in sterilised bottles and cork. Cool a little and dip in wax. Less sugar may be used, in which case the pulp and sugar should be boiled 1-2 minutes, then filled into sterilised bottles. Second method: Many people prepare it like this, and have found it very satisfactory indeed, and, of course, tasting quite fresh and uncooked. Allow ¾ cup sugar to each cup passion fruit pulp. Put away for 24 hours together, stirring frequently to see that the sugar is all dissolved, and to get out air bubbles. Cork down. Use small jars.

Passion Fruit Jam (with Apple)

Cut fruit in half and scoop out insides. Boil skins till tender, and remove soft pulp from them. Add to the seeds, and ½ lb. grated apple to every pound of fruit. Boil, and when apple is cooked, add ¾ lb. sugar to each 1 lb. mixed fruit. Boil till it will set, as usual.

Passion Fruit Jam

Wash passion fruit well, cut in halves, scoop out pulp. Put skins on to boil in water, and boil about ½ hour, or until tender. Then scoop out soft part, leaving skins like thin paper, which may be discarded. Add this pulp to the seed pulp. To each cup of pulp add ¾ cup warmed sugar. Boil till it will set—about 1½ hours. Or may be added to melon jam.

Passion Fruit and Peach Jam

Six pounds peaches, not too ripe, 2 dozen or more passion fruit, 6 lb. sugar, and juice of 2 lemons. Peel and stone peaches, cut into pieces. Sprinkle with a little sugar, leave a while and prepare passion fruit. Scoop out pulp of passion fruit, boil skins till soft, and scoop out pulp, adding to the seed mixture. Boil peaches till soft. Add rest of sugar, and boil for an hour. Then add passion fruit mixture, lemon juice and 1 extra cup of sugar, and boil till it will set when tested.

Passion Fruit, Peach and Apple

Three pounds juicy peaches, 1 dozen or more passion fruit, juice 2 lemons, 4 large cooking apples, 4 lb. sugar, 1 oz. butter, pinch salt, 1 breakfast cup water. Wash fruit, peel, stone and core. Boil peels and cores in the cup of water. Cut up peaches and apples, and put in buttered pan, add strained juice from the peels, and cook fruit till soft. Scoop out passion fruit seeds. Boil skins and scoop out soft pulp. Add to rest of fruit mixture, add warmed sugar, and boil till it will set.

Passion Fruit Honey

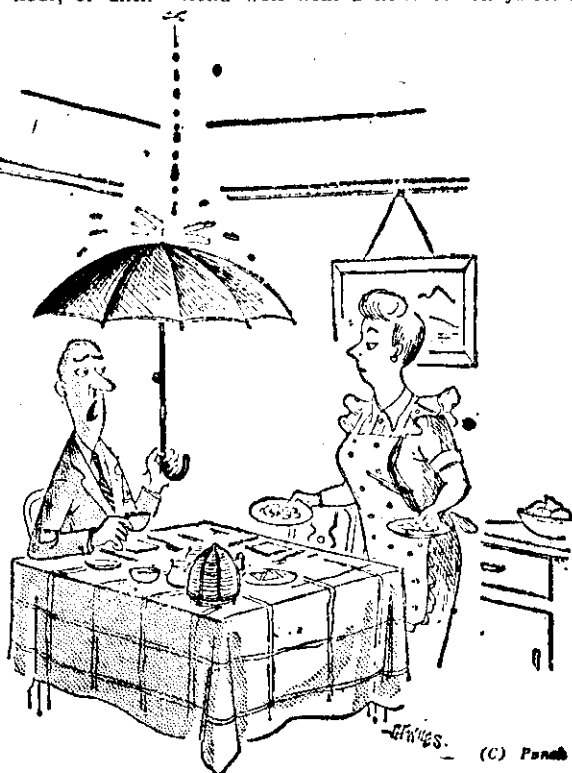
Eight passion fruit, 3 eggs, 3 oz. butter, 3 oz. sugar. Scoop out fruit from skins, put in double boiler with well-beaten eggs, sugar and butter. Cook until thick, stirring all the time. Takes about 15 minutes. Or try this more plain but delicious filling for sponges, etc.: Ten passion fruit, 1 tablespoon butter, 1 small cup sugar, 1 beaten egg. Heat all in a basin over boiling water till thick, stirring with a wooden spoon.

Passion Fruit Blancmange

Two and a half tablespoons cornflour, pint milk, 1 egg, 2 tablespoons sugar, 1 dessertspoon butter, 4 passion fruit. Boil milk and sugar, keeping out a little milk to moisten the cornflour, then add the cornflour, and boil 3 minutes. Add the beaten egg yolk, and boil another minute. Fold in the beaten white and butter. Then add the passion fruit pulp, and put to set.

Feijoas

Feijoas are becoming more widely known now and are very much liked for their delicate flavour, which is lost a little in jam or conserve, though they blend well with a little lemon juice. A



"But I don't even know the people upstairs"

N.Z. LISTENER, MAY 15, 1953.