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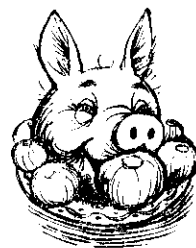
ONE SIZE
ONLY!

L1/53.

IT'S FAMOUS BECAUSE IT'S GOOD!

Ask Aunt Daisy

MANY USES FOR APPLES



APPLES have even more uses for the housewife than lemons, and we know how almost indispensable a lemon is! Try some of these ideas for apples in savouries, cakes, stuffings, chutney and sweet fillings.

Baked Apple Sausage Roll

Skin 2 lb. pork sausages and pat out together into an oblong. Spread on this 2 cups diced raw apple, 1 cup chopped onion (preferably par-boiled), 1 cup breadcrumbs, 1 teaspoon chopped sage (if liked), and a shake of pepper and salt. Roll this up carefully like a roly-poly and dredge with flour, place in greased baking-dish. Bake in moderate oven till cooked and brown (about an hour). Serve with gravy and green vegetables.

Apple Stuffing

This is good for pork, duck or veal. Fry a small minced onion in a little butter (or fat) until light brown, add 3 sour apples, chopped or grated, and fry a little more, then stir in pepper and salt to taste, 1 dessertspoon sugar and one of grated lemon rind, and 1 breakfast cup breadcrumbs. Mix well, and moisten with a beaten egg, milk, or vegetable stock.

Poor Man's Goose

Slice thickly a lamb or sheep liver. Make plenty of stuffing (given above). Into greased casserole put a double layer of sliced, par-boiled potatoes, then a layer of sliced raw apples, then one of liver slices. Sprinkle with chopped bacon, and then repeat till dish is full, finishing with potatoes. Pour over a teacup of water or gravy, cover with greased paper and bake in moderate oven about 1½ hours. Serve with apple sauce and green vegetables.

Apple, Prune and Bacon Savoury

Wrap rashers of fat bacon round soaked, stoned prunes and set on thick apple rings. Put on buttered baking sheet, and bake until apples are soft and bacon nicely crisped.

Apple Fruit Cake

Do not cut this cake for a fortnight. Have ready 1½ cups stewed apples, sweetened with ½ cup sugar, and with 1 tablespoon butter melted into it. Mix together 1 cup brown sugar, 1 tablespoon cocoa, 1 dessertspoon spice, ½ teaspoon baking soda, 2 large cups flour, lemon peel and dried fruits to taste (1½-2 cups). Add apple mixture, and a little more milk if necessary. Line tin with greased paper. Bake in moderate oven about 1½ hours.

Apple-Meringue Cake

Half cup shortening, 1 cup brown sugar, 2 egg yolks, unbeaten, 2 cups sifted flour, 1 teaspoon baking soda, ¼ teaspoon salt, 1 teaspoon cinnamon, ½ teaspoon each of cloves and nutmeg, 1 cup thick, unsweetened apple sauce. Cream shortening with brown sugar, add egg yolks, blend well. Sift the flour, baking soda, salt and spices, add to the creamed mixture alternately with the apple sauce. Pour into a greased pan 8in. by 12in., which has been lined with grease paper. Top with this meringue:

Two egg whites, ½ cup brown sugar, ½ cup nuts, chopped fine. Beat egg whites until stiff, gradually add sugar. beat again until mixture peaks. Spread over raw batter, sprinkle with finely-chopped nuts. Bake in moderate oven until done.

Apple Sauce Cake

One cup sugar, 1 cup stewed apple (dry and unsweetened), ½ cup seeded raisins, ½ cup sultanas, ¼ cup nuts, ½ teaspoon cinnamon, pinch salt, ½ cup butter, 2 cups flour, 1 tablespoon peel, 2 level teaspoons baking soda, 1 tablespoon hot water. Cream butter and sugar, add cold apple, then fruits. Dissolve baking soda in hot water, add sifted dry ingredients. Put in greased tin, sprinkle nuts on top. Moderate oven about 1 hour.

Apple Filling

Bake 4 large apples. Mix the pulp of apples with juice of 1 orange, a little grated peel, ½ cup brown sugar, 2 tablespoons melted butter or cream, and 2 tablespoons honey. Beat, and keep in little jars. A pinch of cinnamon may also be added. Useful for cakes, etc.

Apple Chutney

Four pounds apples, 2 lb. tomatoes, 2 large onions, 1 lb. sugar, 2 oz. salt, ½ oz. ground ginger, ¼ teaspoon cayenne, ¼ oz. allspice, 1 quart vinegar, 1 lb. seedless raisins. Skin tomatoes, mince apples and peel onions. Tie spices in muslin bag. Boil all in saucepan 1 or more hours, till brown and cooked; ½ cup finely-chopped mint added makes interesting flavour.

FROM THE MAILBAG

Subject of the Month

SO many kindly Links in our Daisy Chain have written helpful suggestions to the following letter than I have called it the Subject of the Month:

Dear Aunt Daisy,

I am knitting a frock and having a deal of bother with the skirt (30 rows of which is knitted plain), and in spite of having pressed it wet, the wretched thing will persist in curling up. I would be very grateful if you, or any of your Daisy Chain could help me with my problem. "Another Daisy," Auckland.

"Raumati" writes: "I presume she has a stocking stitch edge, which always curls. This can be remedied if she carefully picks up each stitch on edge and knits a few rows of garter stitch, then cast off again. As one point relating to this, I may mention a little bonnet with a Fair Isle pattern going around the head which had (beyond the pattern) a rather loose edge (Fair Isle is inclined to tighten a trifle in working). Well, I picked up the edge stitches, knitting three rows in garter stitch, and on casting off it fitted perfectly."

"Kelburn" writes: "I have knitted myself three frocks and a suit for my mother, and have never had any trouble with the hems rolling. I think 30 rows far too many at the bottom. I only knit 5 to 10 rows. Probably the knitter cast the stitches on far too tightly and that does cause rolling. The only solution would be to turn under about 10 rows,

N.Z. LISTENER, JUNE 5, 1953.