

**SEND FOR MY -
Free Bulletin
No. 1.**

OF INTEREST TO ALL WHO COOK

Judith Ann Field

Judith Ann Field, an authority on Home Science and practical Kitchencraft, is Director, Department of Home Economics at Butland Industries. Miss Field has prepared this Bulletin in full colour containing a wide variety of new Cheese recipes and many useful cooking hints. Send now for your copy of this attractive Bulletin. Everyone sending for Bulletin No. 1 will be placed on Miss Field's mailing list and will receive a copy of each new Bulletin as it is published.

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ASK AUNT DAISY

Enjoy the Egg Season

HOUSEWIVES are wisely making the most of the egg season, using them freely to make luncheon and dinner dishes, as a change from meat, or to make meat go further. Make a point also, of preserving eggs now, at the beginning of the season. For my own part, I prefer the liquid egg-preservative, and follow the manufacturer's directions. You are supposed to allow 2 inches of liquid above the top of the eggs; and a good spoonful of glycerine added is considered helpful in lessening evaporation. In any case, after eggs have been in the preservative for about 3 months, the pores are sealed and they will keep. If you have to move, you can take them out of the liquid and wrap them in paper, to pack them; but don't wipe the seal off! Many housewives have found their preserved eggs perfectly fit for cooking even after 18 months.

Savoury Devilled Eggs

Six hard-boiled eggs, shelled and sliced thickly. Melt 2 tablespoons butter over low heat, and add 2 tablespoons chopped green peppers if obtainable; if not, use chopped onion. When tender, stir in 2 tablespoons flour and blend smooth, adding gradually a teaspoon of mixed mustard, 2 tablespoons chili sauce and one of Worcester, ½ teaspoon salt, and 1½ cups milk, being careful to have this sauce very smooth; stir constantly and have the sauce without lumps. Many people use cornflour instead of flour; and some add a little curry powder and a good shake of pepper. When the sauce is nice, add the sliced eggs, and let them heat through. Serve on toast.

Stuffed or Devilled Eggs

Six hard-boiled eggs, shelled, 4 tablespoons melted butter or mayonnaise, ¼ teaspoon salt, speck of pepper, ¼ teaspoon mixed mustard, 1 teaspoon minced onion. Cut shelled eggs in halves, lengthwise or crosswise. Carefully remove yolks and lay whites aside in pairs. Mash yolks, then add remaining ingredients. Refill whites with this mixture. If for salad or as a garnish leave in halves, rounding the filling somewhat. If for picnics, level off filling, put together in pairs and wrap in waxed paper. Variations: To the 6 mashed egg yolks add 2 tablespoons of any of the following, together with 6 tablespoons melted butter or mayonnaise, and seasonings to taste. Minced cooked ham, tongue, crab, lobster, shrimp or celery, mashed sardines, minced pickles or stuffed olives. Or, omit the salt and add a tablespoon of anchovy paste or sauce.

Cheese Crumb Souffle

One cup scalded milk, 1¼ cups fine soft breadcrumbs, 1½ cups grated cheese, ½ teaspoon each of salt and paprika, ½ teaspoon baking powder, 4 eggs. Pour the scalded milk over the crumbs and the cheese; add the seasonings and the baking powder. Separate the eggs. Beat the yolks till light and creamy and the whites until stiff. Combine now the yolks with the first mixture and then fold in the whites. Bake in buttered dish, or in individual dishes, about 30 minutes, moderate oven (350 degrees or regulo 4). Serve at once. Variations: Substitute for the cheese 1½ cups finely-minced cooked fish, or

shrimps, or finely-minced ham with ¼ teaspoon mustard and 2 tablespoons grated onion, or 1½ cups minced veal or chicken mixed with ¼ cup finely-minced celery and a few drops of onion juice.

Canadian Eggs

This was a favourite when we could get tinned Canadian salmon. We must now use any preferred tinned fish. To a cupful of mashed fish (no bones) allow ½ to ¾ cup mashed potato, salt and cayenne to taste, a good teaspoon (or dessertspoon) of vinegar. Blend it all into a thick paste. Shell your hard-boiled eggs and cover them thickly with this paste. Dip each in beaten egg, roll in crushed cornflakes (or wheatflakes) and fry in deep smoking-hot fat. When hot and brown (they need no actual cooking), drain on soft paper and serve.

Scrambled Eggs with Kidneys

For 5 people allow ½ lb. short pastry, 6 sheep's kidneys, 3 or 4 eggs, 1 oz. butter, chopped parsley, salt and pepper. Line pie plate with short crust, and bake brown. Skin and halve kidneys, roll in flour, pepper and salt. Stew them slowly with small amount of water till tender. Flavour well. Melt 1 oz. butter in frying-pan, break in eggs and scramble them. Fill pastry case with stewed kidneys, cover with scrambled eggs. Serve very hot.

Anchovy Eggs

Boil the eggs hard, and let get cold. Cut them across, take out the yolks and smash them with butter and anchovy sauce to taste. Fill the whites with the mixture. Sardines may be used instead of the anchovy sauce. Season with pepper to taste.

Podched in Curry Sauce

Mince an onion finely and brown in butter in a frying-pan. Mix a teaspoon of curry powder smoothly with ½ cup of milk. Pour this into the pan, and let it boil. Break eggs carefully into the mixture and let them poach gently. Squeeze a little lemon juice over when serving on toast.

FROM THE MAILBAG

Unbleached Sheets

Dear Aunt Daisy,

Could you tell me the quickest way in which to make unbleached sheets white?

"A.C." Fairfield.
First soak the sheets in water with a handful of Epsom salts thrown in, leaving in the tubs all day and all night. The salts will take the dressing out. Next day, after putting them through the wringer twice, put the sheets in a copper of cold water, and add 2 tablespoons turpentine. Bring to the boil and allow to boil for ¼ hour, then rinse twice in clean cold water (no blue), then peg out. The sheets after this treatment are a lovely cream colour, and should come white in the next wash. Do not use blue till they are quite white.

Zip Swim Suits

In answer to the Link who found the zip-fastener in her swim suit was constantly rusting and jamming, and having to be replaced, here are several helpful replies: I have had a satin swim suit for three seasons without replacing the zip, so this may help. Close zip carefully and rinse suit under cold tap, holding zip under the tap to make sure you

N.Z. LISTENER, OCTOBER 9, 1953.

