

THE WOMAN'S POINT OF VIEW

By "VERITY"

*Little Matters of Great
Interest*

*Making the Best of
Your Pearls*

Cookery Nook



In My April Garden

By the Hon. ELEANOR NORTON.

*The chestnut trees show lovely leaves
Like emerald glass against the light,
Anemone and hyacinth*

*Are visions of delight;
Whose beauty—how immeasurably old—
Renews itself in ivory and gold.*

*Horace, who walked the Roman fields,
Breathed the same fragrances that now
I breathe; and Herrick would have
plucked*

*Those buds for Julia's brow,
And Shelley, had he been among my
blossoms set,
Might have immortalised this violet!*



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music when
they're baking?**

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IT is sometimes a puzzle to know what to do with the earring that remains when we have lost one of a pair, especially as the attempt to revive the Renaissance fashion of the single earring has not caught on. Here is an idea. We all possess charming remnants of brocade and embroidery, which we shall make eventually into handbags. In place of the conventional little "tab" of material below the frame, firmly attach a suitable earring, choosing your lining to tone or contrast. A jade earring on grey brocade with a jade lining, for example, amber on brown or diamante on black velvet. Each makes a charming finishing touch.

THE tiny tots are just as particular these days about the decoration of their nurseries as are their mothers over their boudoirs, and the latest designs in lampshades will please many toddlers' hearts. There are shades of parchment cut in the design of a cottage with a long chimney, and others of fine fretwork on parchment and depicting fairy stories. One shade shows pictures of Little Red Riding Hood coloured in vivid reds and greens, and another of the Blue Bird is in delicate shades of blue.

BLACK taffeta ribbon effectively embroidered with thick coloured wools in a bold design, and filled in with stitching in metal thread, can now be purchased, and makes an original sash for a picture frock.

LINEN tea-cosies with rustic scenes embroidered in coloured wools are a novel means of brightening the nursery tea-table. The pictures show fascinating views of ploughed fields, with cottages seen through the trees in the background. Tablecloths, with embroidered corners to match, make a set which is guaranteed to delight the heart of any child.

SMALL diamante studs, sewn at intervals into the material, brighten the simple frocks of black satin or ring velvet which are worn for afternoon occasions or for informal dinners. The studs give an attractive touch of brilliance to the most sober gown, and sparkle like dewdrops in the electric light.

PARMA violets in Barbola work make a dainty covering for a dressing table set comprising a large mirror, a hand mirror, brushes, tray, powder bowl, and tall candlesticks. Placed on a gilded dressing table, the violet set is particularly effective, but women who prefer another colour scheme may choose primroses or small pink-tipped daisies.

FEW women can resist the fascination of pearls, real or imitation. To own a string of pearls is usually one of a woman's pet ambitions, and nowadays, when there are so many excellent imitations on the market, it is an ambition that most can realise.

The best imitations have a creamy tinge, and the sheen on them is slightly iridescent. Pearls, if of good quality, improve with wearing, as sunlight and the natural grease of the skin help to keep them a good colour.

Hidden away they become dull and yellow. They are very susceptible to damp, and should never be put in water. After each time of wearing the pearls should be wiped with a soft cloth.

Most good imitation pearls are threaded with knots between, if not for the whole length of the string, at least for an inch or so either side of the clasp.

It is quite easy to re-string your own pearls, but it takes a little time, especially when putting knots between them.

If your pearls are graduated, slip them off the old silk carefully, placing them in the order they were threaded originally. It is a good idea to lay them in the ridge of a piece of corrugated cardboard, so that there is no danger of their rolling about.

Making the Knots.

Nowadays one can buy silk for threading pearls in various thicknesses with a fine wire attached to push through the holes. But as an alternative, dental floss is strong and suitable, and if you keep the end waxed with candle wax or white wax you will find it quite easy to manipulate the holes. You will need a length of silk two and a half times the length of your pearls when finished.

The knots must be tightly drawn up against the pearls, otherwise the string will have a very untidy appearance. Start by making a knot about an inch from the end of the silk and thread the first pearl. Then put a pin on your knee or on a cushion and twist the end of silk round it securely. In this way you can keep the silk taut while making the knots, as this is essential.

To make the next knot, make a loose knot, slip the point of a darning needle through it, and with this guide the knot up the silk until it is lying close against the pearl. Slip the needle out and draw the knot tight. Continue in this way, taking up the pearls in the order in which they lie, and making a knot between them until your string is finished.

Veal Olive Pie.

CUT a fillet of veal into thin slices, about 4in. by 2in. each; dip them in beaten yolk of egg and baked bread-crumbs; on one side put a little grated lemon peel and nutmeg, pepper, and salt. Roll each up very tight and pack them closely in a well-buttered pie or fireproof dish. Cover with good beef gravy or made beef essence, with a little Worcestershire sauce. Put a light roof of pastry on and bake. Beef olives can be piced in the same way.

Rich Pound Cake.

MIX as ordinary—Soz. "Anchor" butter, 10oz. sugar, 4 eggs, pinch salt, flavour. Next sift together dry—2 heaped breakfast cups flour, 1 tablespoon "Anchor" skim milk powder, 1 small level teaspoon baking powder.

Add these to the cake mixture, using enough water to bring the texture down to a state where the dough will spread easily, but will not run. Then add—4lb. sultanas, lemon peel, almonds, or cherries, as desired.

Bake in a moderate oven; will take from 2½ to 3 hours.

This cake is easily made, and will be much appreciated by the family.

Moulded Greengages.

SKIN and stone about a pound of greengages and put them in a pan. Add the kernels of a quarter of them, blanching and chopped, a quarter of a pound of loaf sugar. Stew them until they are thoroughly cooked and mingled; then add a half-ounce, or rather less, of gelatine, melted in a very little hot water. Put into a mould to set. Serve with whipped cream.

Apricot Macaroni.

BOIL a quarter of a pound of macaroni in milk tender, flavouring it with bitter almonds or vanilla. Put this at the bottom of a pie dish, cover thickly then fill up with a very rich custard. Bake, which will probably take quite a time. At the last sprinkle with grated nutmeg.

When your throat pricks

take—

Pulmonas

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