

# THE WOMAN'S POINT OF VIEW

By "VERITY"

## Good Pastry

## After the Day

(By Alexander Gifford.)



## About Dressing Gowns

THE most popular, and, in many ways, the most elegant dressing gown of to-day is the one which is made exactly, or almost exactly, like a man's.

They are frequently made in just the same kind of silk, too, and quite a number of women buy them at men's shops.

Long sleeves, a roll collar, and a pair of pockets are three of the more practical reasons for preferring this kind of dressing gown to any other. The chief aesthetic reason is that no other type agrees so happily with the ubiquitous pyjama, and few will consent to take up so little space in the wardrobe or suitcase, and yet cover their owners so warmly and thoroughly when in use.

### Printed Silks and Satins.

The silks and satins used for the dressing gowns are nearly always printed, and usually in most attractive colours.

It is naturally possible to choose a plain fabric and have it made up in the same way, but the printed ones are generally more interesting, especially as the trousers of most of the best pyjamas are plain.

In spite of the excellence of this kind of dressing gowns, there are occasions, however, when a less tailored-looking garment is more comfortable and becoming. An afternoon siesta is one of the most important of these.

If you are going to rest at all, you may as well do so as thoroughly as possible, and a really comfortable rest gown is distinctly helpful.

Many of these are really charming. They are made in very soft silks which hardly crease at all; in supple satins, and sometimes in velvet.

Most of them have a fairly deep V neck and plenty of fullness, without any apparent bulk, obtained as a rule by a wide cross-over skirt. Their sleeves are usually quite long, invariably quite loose, and frequently have that mediaeval effect which is almost universally becoming, and essentially appropriate for this kind of garment.

### Shetland and Velveteen.

Flowered crepe de chine makes charming rest gowns, washes perfectly, and, therefore, shares many of the practical qualities of those made for men, in silk.

The long Shetland dressing gowns lined with chiffon are delightfully soft and warm, and these, like the manish one and the simply made crepe de chine pack into a surprisingly small space, and show no creases. It is unwise, however, to expect them to endure a strenuous existence, and unless they are cleaned with expert care, they lose their shape and softness of texture.

Velveteen, on the other hand, wears and washes exceedingly well, and when a pleasant colour has been chosen, and the cut is good, the velveteen dressing gown becomes a thoroughly satisfactory possession.

## Elizabethan Gloves

"QUEEN Elizabeth" gloves are the latest gauntlets for those who like novelty in their accessories. They are made in soft suede in deep crimson or vivid green and ornamented with gold fringe and gold braid, the glove itself being heavily embroidered with gold threads and gold beads in imitation of the gloves of Tudor times.

THIS is the time we see fruit tarts and tempting-looking cold meat pies on the sideboard. Methodical housewives set apart one special day in the week for pastry-making. It is more economical and saves many rather trying hours in the hot kitchen on a summer day.

First, it is important to have all your cooking utensils cold and dry. A marble slab for rolling gives better results than a board, and a glass rolling pin is preferable to the old-fashioned wooden one. Now try this recipe for neat-pie crust.

Finely sieve 1lb. of flour into a cold basin and break up into it 3oz. each of butter and lard. Make a well in the centre of the mixture, dropping therein half a teaspoonful of lemon juice and sufficient cold water to make a paste. The colder the water is, the better will be your pastry, so if you have it, pop in a lump of ice before using.

Now roll out the pastry and fold in three. Do this quickly three times, so that you get as much air as possible in the folds. This helps to make it light. It is now ready for the pie dish, and remember that meat crusts should be half-an-inch thick. Brush over with yolk of egg and bake in a quick oven.

### Using Up the Trimmings.

No matter how carefully you weigh up your ingredients, there is always a certain amount of pastry left over on pie-making day. Here is one of several different ways of using it up. Roll out the trimmings to a thickness of 1/4 in., and sprinkle all over a fine layer of parmesan cheese. Furl up the pastry without disturbing the cheese and cut into fingers. Place on a greased baking tin and cook in a hot oven until a pale brown.

These, when cooked, will be cheese straws. Let them cool off and then store away in a biscuit tin; you will be glad of them for the next emergency supper.

## Green Tomatoes

Green tomato marmalade is an uncommon preserve. Skin and slice tomatoes, place in a pan, and cover with sugar, allowing one pound to every pound of fruit. Keep warm until the sugar melts, then boil for one hour.

After the day, when you come home to me,  
Thence am I, too, at home—so happily  
At home to have you there, so pleased to spread  
My little talk about you, help to shed  
Long hours as a garment, and be free.  
Life has so many voices till you key  
The Hour's hundred tasks in harmony  
When you return to dinner, fire, and bed

### After the day

You bring me rest; I pray that it may be  
That I bring peace to you, that always we  
Harbour each one the other, each one fed  
From out the other's store. Then are we wed  
In perfectness, and find entirety  
After the day.

Prepare some angelica by covering with boiling water and shred finely. Add 1lb. of this to every 1lb. of the jam. Boil for about twenty minutes, continually stirring the mixture. Pour into warm jars and cover when cold.

### Pickled Tomatoes.

To 5lb. sliced fruit, add six onions, cut finely, and 12 small chillies. Place the ingredients in a pan, sprinkle salt over them, and leave for 12 hours. Drain off the liquid, and add a quart of vinegar. Place in a warm oven to bake slowly for about an hour, then place in warm jars. Make a mixture of one dessertspoonful each of mustard and brown sugar, and one teaspoonful each of cloves, pepper, and ginger. Boil this, and pour it over the mixture in the jars. Cover when cold.

Tomato chutney is always an appetising pickle for use with cold meat. Take 5lb. of green tomatoes, wipe, and slice them in a pan, sprinkling each layer with salt. Allow to stand 12 hours, then strain off salt liquid.

Slice four large onions and 3lb. of apples, and place them with tomatoes in a pan with 1lb. brown sugar, 4oz. sultanas, 1 teaspoonful ground ginger, 1 teaspoonful mustard, 1-teaspoonful cayenne, and a packet of spice. Add one quart vinegar, and boil until the mixture is soft, stirring occasionally as it thickens. When cold, put into jars and tie down.

*A Better Milk for Baking!*



All Grocers. Write for Free Recipe Booklet to "Anchor," Box 844, Auckland.

**ANCHOR**  
SKIM MILK POWDER

TAKE  
**Pulmonas**  
RELIEF BY INHALATION  
FOR COUGHS  
AND COLDS

