

(Continued from Page 53.)

paper dredged with castor sugar. Cut a strip of sponge off each side (just the outside hard edge). Have the jam ready warm, spread it over, then roll up. Do not overcook sponge or it will not roll up.—Miss M.E.H. (Te Awamutu).

### Hawthorn Jelly

SIX pounds scarlet berries and juice of two lemons. Barely cover berries with cold water, boil two hours, then strain and add 1 cup sugar to each cup of liquid. Add lemon juice and boil rapidly till it jells.—Mrs. A.O.B. (Tauranga).

### Fish Patties

FOR each serving take a round of bread 1in. thick. Take out centre half-way through with a smaller cutter. Dip in milk. Then in beaten egg and sift over fine dry breadcrumbs. Fry a nice brown in boiling fat and lay on draining paper on the rack.

### MIDLAND HOTEL, WELLINGTON.

### Pineapple and Grape Parfait

EACH week the "Radio Record" publishes "My Favourite Recipe" from the chef of a well-known New Zealand hotel. This week's recipe, Pineapple and Grape Parfait, is from the chef of the Midland Hotel, Wellington.

*FILL* dainty glasses with preserved grapes and the following mixture. Scald two cupfuls of milk and two beaten egg whites, stir in one cupful of sugar and four tablespoons of chopped nut meats. Cook until thick, add one half-teaspoon of powdered nutmeg, and cool. Add four cupfuls of pineapple juice and freeze. Top with whipped and sweetened cream flavoured with rose extract, and top with crystallised mint.

Prepare a filling by bringing  $\frac{1}{2}$  cup top milk to the boil. Thicken with a little cornflour and add salt and pepper to taste and 1 cup of any cold cooked fish flaked, 1 yolk of hard-boiled egg chopped up. Stir gently till nice and hot, then fill pattie cases. Decorate with some pieces of egg white and chopped parsley. Serve hot.—Miss E.F.R. (Papatotetoe).

### Honey Orange Pie

TAKE 1 tablespoon butter, melt in enamel saucepan; when melted stir in 1 tablespoonful flour. Remove from fire, add juice and the grated rind of 1 sweet orange, 1 cup honey, and 2 well-beaten egg yolks. Mix well together, stir in  $1\frac{1}{2}$  cups milk and cook over a gentle heat until thick and creamy. Line a pie-dish with good short pastry, then pour in the honey mixture, cook in a moderately hot oven for 20 minutes. Make a meringue (Continued on page 57).



## THE Goddess who fell flat

THE Auckland papers called her one of New Zealand's prettiest girls. At college they nicknamed her "The Goddess." Everybody predicted great things for her. Popularity. A career. Successful marriage. But she didn't live up to a single prediction. As the saying is, she "fell flat." Of course she did! So would any girl with the same trouble she had.

### DO YOU OFFEND? PROBABLY

The only one who doesn't realise that he or she has halitosis (unpleasant breath) is the victim. Social ostracism follows. Surveys show 1 person out of 3 is a victim—due to the fact that the mouth is the constant scene of germ activities, many of which result in bad breath.

### DON'T TAKE A CHANCE

Keep yourself ever free of halitosis by the systematic and frequent use of full strength Listerine as a mouth wash. Though safe and pleasant, Listerine is an active germicide which immediately attacks the cause of odours. Then being a powerful deodorant, it destroys the odours themselves.

In bottles from chemists  
1/6 3/- 5/6

Keep Listerine handy  
and gargle it before  
any engagement.

End Halitosis (unpleasant breath) with  
**LISTERINE**  
The safe ANTISEPTIC