

absorbed, and the chops will be as tender as chicken. Serve with mashed turnips.—Miss L.P. (Oamaru).

Honey Hermits

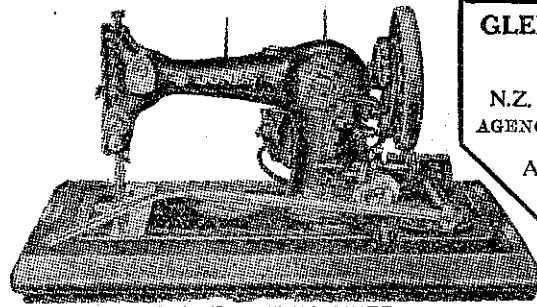
TWO-THIRDS of a cup of butter, 2 eggs, 2 cups rolled oats, $2\frac{1}{2}$ cups flour, 1 teaspoon baking powder, 1 cup raisins, 1 cup honey, 2 tablespoons milk, $\frac{1}{2}$ cup walnuts, $\frac{1}{2}$ teaspoon salt, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon baking soda. Cream butter and honey thoroughly with eggs, add milk, rolled oats and sifted dry ingredients. Stir in nuts and raisins. Drop from a teaspoon on an oiled sheet. Bake in a moderate oven for about 20 minutes.—Miss A. (Wellington).

Favourite Pikelets

INGREDIENTS: 1 cup flour, $\frac{1}{2}$ cup sugar, 1 egg and salt to taste, 1 cup milk (small), 1 tablespoon butter, 2 teaspoons baking powder. Method: Put sugar and flour together, beat egg and

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This Week's ★ ★ ★ Stars -

[Each week six contributions to the recipe page are awarded stars—the prize-winning recipe receives three stars and a half-a-guinea, two recipes are given two stars and three recipes one star each. At the end of the year the contributor who has collected the greatest number of stars will be awarded a prize of two guineas and the runner-up one guinea. Below are this week's star winners.]

★ ★ ★

(and 10/6 prize)

Mrs. P. Wright, 10 Cameron St.,
Onehunga.

★ ★

Miss L. Puttick, West Belt, Oamaru;
Miss Arthur, 7 Austin Terrace,
Wellington.

★

Mrs. F. Cole, Arapai, Te Kuiti;
Mrs. R. Duxfield, Kopuarahi; Mrs.
A. L. Philp, Denniston.

add milk to it; melt butter and add baking powder to it, beat well before adding butter and baking powder; cook on a girdle previously warmed and slightly buttered; turn with a knife when they bubble; allow about a dessertspoonful for each. When cold put into airtight tin. Butter when required to be eaten.—Mrs. R.D. (Turua).

Apricot and Orange Jam

PEEL 6 sweet oranges, remove the white pith from peel and shred the peel finely. Now mince the white pith and slice the orange, place all in a basin and just cover with water. Leave 24 hours. Soak 1lb. apricots in four pints of water and leave 24 hours. Tip all in pan and simmer half an hour. Then measure and allow 1 cup of sugar to 1 cup of pulp, boil carefully, stirring and skimming. I find if you well butter your preserving pan no skimming is needed, it helps to prevent burning.—Mrs. F.C. (Te Kuiti).

Cocoa Cream Roll

THIS is a tasty roll for afternoon tea and is made by taking half cup powdered sugar, three tablespoonfuls

(Continued on page 53.)

TESTIMONIALS TO LANZ FLANNEL

NEURASTHENIA

"Neurasthenia pains in my spine have been a constant source of worry to me for months. I was recommended to try Lanz Flannel, which I have used with wonderful results," writes O.E.

—Auckland, 7/3/36.



KIDNEY TROUBLE

"I have taken kidney medicine in many forms over a long period but nothing I have taken has given me the tremendous relief I have received from your Flannel, I can stoop and bend about without agonizing pain," writes (Mrs.) D.L.

—Hamilton, 12/3/36.



CHILLS

"Having found relief by using your Flannel as a bandage, I decided to make up a garment which has become a very important part of my attire during this changeable weather," writes L.S.

—Ch.Ch., 14/7/36.

CHILBLAINS

"I thought it might be of interest to you to know that I have used Lanz Flannel for chilblains on both hands and feet, and am truly astounded at the remarkable results. I have told and recommended it to my sister sufferers since."—Yours truly, O.C.

—Christchurch, 4/8/36.



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