

Ham and Apples

COVER a thick slice of ham with boiling water and simmer five minutes. Pour off the water and place the ham in a large greased baking dish. Rub into the ham half a cupful of brown sugar and sprinkle with cinnamon. Surround with peeled, cored and quartered tart apples, or spread with apple sauce, sprinkle with brown sugar and dot with butter. Add a little water to dish, cover and cook in a moderate oven about three-quarters of an hour. Uncover for the last 15 minutes and brown under the griller.

Cheesy Ham: This is nice for lunch, breakfast or supper. Spread small squares of toast with a soft cheese, place on it bits of ham and toast under the griller.—Miss A.W. (Parnell).

Christmas Trifle

LINE bottom and sides of glass dish with pieces of sponge cake. Over this pour fruit juice. While this is soaking into sponge, cut up oranges, bananas, apples and cubes of pineapple into small pieces. Add lemon juice and sugar to taste. Mix all together and let stand for five minutes for flavours to mix, and then add carefully to sponge cake. Pour over remaining syrup from pineapple. Put layer of sponge cake on top and pour

cup of butter in large cake tin (round), two inches deep, add half a cup of packed brown sugar, 1 tablespoon water, brandy or orange juice. Stir till sugar is dissolved, arrange halved walnuts rough side down, some shredded pineapple in syrup, some cooked stoned prunes and cooked, dried, fresh or tinned apricots. Pour cake mixture in and cook in a moderate oven for one hour. Serve with whipped cream or hard sauce, when turned out carefully.—Miss P.J. (Timaru).



Egg and Mint Pie

SEVEN ounces short pastry, four eggs, one portion cream cheese, chopped mint.

Line a deep plate with pastry and spread the cream cheese on it. Break the eggs on it, and sprinkle thickly with the mint. Season to taste, cover with another layer of pastry, bake in a quick oven and serve, when quite cold, with a salad of lettuce and spring onions. A mayonnaise dressing is very nice with it.—Mrs. A.W. (Opawa).

Spiced Pumpkin

PEEL and cut 4lb. of marrow or pumpkin in 2-inch squares, sprinkle with salt and leave overnight. Drain off all liquid and put in preserving pan or enamel saucepan with one pint of vinegar, 1lb. of sugar and 1 dessertspoon salt. Boil for half an hour. Chop up finely a few sour cooking apples (peeled and cored), add to vegetable with 1 teaspoon each of mustard, ginger, clover and peppercorns, well pounded. Boil another quarter of an hour and set pan aside till all moisture has been absorbed. Put into jars and seal. This keeps well and is delicious with cold meats, especially pork.—Miss P.J. (Timaru).

Gooseberry Ketchup

FIVE pounds berries, 4lb. sugar, 2 cups vinegar, 1 large tablespoon cinnamon, 1 dessertspoon cloves, 1 dessertspoon mixed spices. Top, tail, wash berries, place in pan and add the other ingredients, sugar and vinegar first, spices in muslin bag. Bring to boil and simmer one hour and a quarter. Put into wide-neck jars. A very delicious and unusual condiment.—Mrs. L.T. Hastings).

Strawberry Meringue

MAKE a meringue from whites of 3 eggs, well beaten, 6 tablespoons of soft sugar, and one teaspoonful of lemon juice. Drop on a wet greaseproof paper and cook in a slow oven. When cold, spread a layer of strawberries, cover with whipped cream and decorate with plenty of red strawberries or raspberries.—Mrs. E.A.S. (Oamaru).

Christmas Idea

BOILED Fowl and Egg Sauce.—

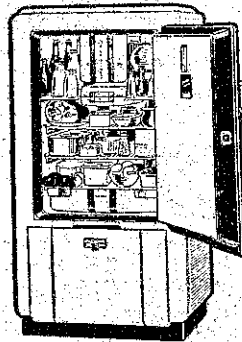
An excellent way when the bird is not too young. Prepare fowl and rub over with lemon juice, to help make tender and also whiten. Tie fowl up, and wrap in well-greased paper. Place in a pan half full of boiling water, add a carrot, turnip, parsnip and two small onions stuck with one or two cloves. Salt to taste. Cook rapidly for 10 minutes, then boil gently 2 hours. Then take out of pan, remove paper and place in baking dish with a few pieces of bacon over it. Bake 20 minutes. Serve very hot with rolls of bacon and slices of cucumber and the egg sauce.

A Slogan that needs no explaining—

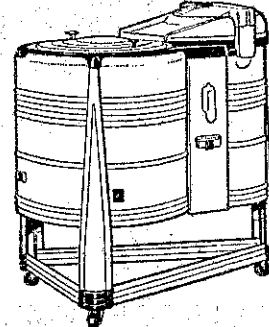
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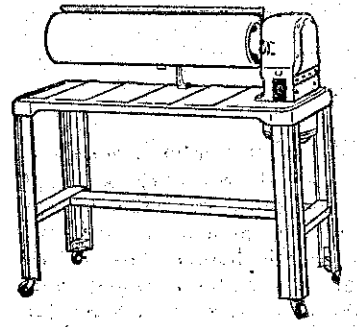
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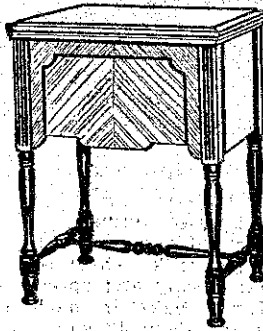
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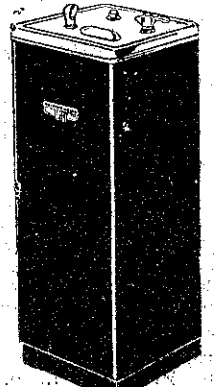
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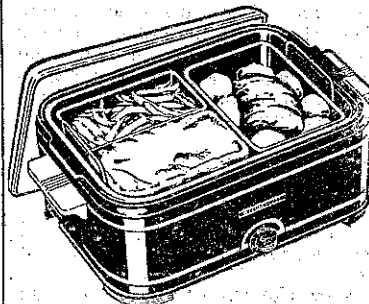
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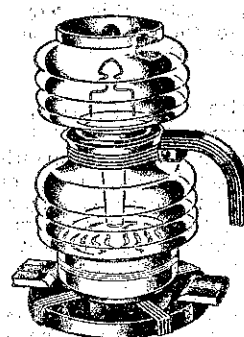
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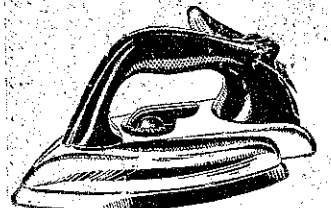
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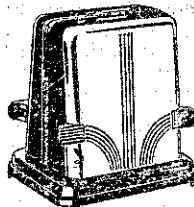
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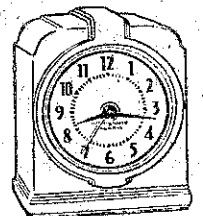
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To make this sauce, take 1 dessertspoon butter, 1 cup milk, 1 dessertspoon flour, 2 hard-boiled eggs, salt. Melt butter in pan, add flour, stirring until smooth, add milk gradually. Stir in sliced eggs. Keep out a few slices, pour sauce over fowl while hot and decorate with a few egg slices.—Mrs. L.T. (Hastings).

Gooseberry Sponge

LINE sides and bottom of a basin with stale pieces of sponge cake, keeping some for a lid. Stew 1lb. green gooseberries in 1 cup

water with 1 cup sugar till soft. tablespoons lemon juice, mixed Cool, sieve, and fold into 2 egg whites previously beaten stiff. Fill centre with pulp and replace lid of sponge cake. Pour over all, half of a nearly set jelly. Put plate on top and press down with heavy weight. After 2 hours, turn out and serve with cream or a custard made from the 2 egg yolks left.—Mrs. D.T. (Wanganui).

Perfect Icing

TWO pounds icing sugar well sifted. Whisk up the whites of 2 eggs, and add to them 2 full

ingings. It will be necessary to warm together the glucose and lemon juice, for the glucose is usually hard and must be melted. Do not add to egg whites until cool, but it must be liquid. For flavouring, add a few drops of sherry to egg whites. It is important to have the sifted icing sugar in a large bowl, so you can comfortably work the liquid in, first with a flat spoon, after with the hand, until it is like a smooth dough.—Mrs. L.J. (Hastings).