

MISS GRACE E. WITHERS Who has recently arrived in Anckland to take charge of the Health and Recreation Department of the Y.W.C.A. She is accomplished in teaching Physical Training work, Swedish Drill, Apparatus Work, Fencing, etc. She will have charge of what is the best equipped Women's Gymnasium in Australasia, and will conduct evening and day classes. Heimbrod, photo THE N.Z. Chemical Co. require ladies to act as agents for them in every town. You do not have to purchase any goods, and no money is required. All you need to do is a little pleasant talking to your friends or workmates and in return receive a nice steady income. The N.Z. Chemical Co. manufacture toilet and medicinal goods of every kind, they

are also mail order druggists, and give any advice within their power free of charge. Here are a few of their preparations: "Hennos," shampoo powders, the original Henna and Peroxide; "Gloria" Beauty Cream, the best complexion improver the best complexion known; "Petol," the g improver known; "Petol," the great hair grower and beautifier; "Butogen"this is the latest scientific preparation for developing and improving the bust. No woman is really attractive who has not a well-developed tive who has not a well king slim, bust. "Zaro" Paste for making slim, and attractive ankles; "Betts" improved female pills for correcting irregularities; "BoroCarbol," the well-known cure for Catarrh. Write to-day stating clearly your name, address, age and occupation to the N.Z. Chemical Co., P.O. Box 133, Dunedin.

## Up-to-Date Cooking Hints <sup>=</sup> Every Housewife

**B**Y USING a quarter cup of Duryea's Maizena to three-quarter cup of any good flour the percentage of gluten is decreased and the starch content increased so that home prepared flour will make a lighter and from

will make a lighter and finer grained cake. If your recipe calls for 4 errs to 1

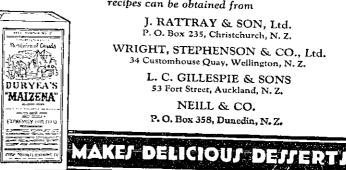
If your recipe calls for 4 eggs to 1 quart of milk use 3 eggs, and for the egg omitted use half tablespoonful of Duryea's Maizena.

For smoother, glossier gravies and sauces use a dessertspoonful of Duryea's Maizena instead of a tablespoonful of wheat flour. For lighter, flakier biscuits, pie crusts and muffins, make your pastry flour with one-fourth cup of Duryea's Maizena to three-fourths cup wheat flour.

A little Duryea's Maizena dusted on top of cakes before icing prevents the frosting from running off.

A quarter teaspoonful of Duryea's Maizena put into each of your salt-shakers will keep the salt from caking.

> Copies of cook book containing proven recipes can be obtained from



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## LADIES CAN MAKE MONEY EASILY AND PLEASANTLY IN SPARE TIME

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