

# Potatoes Can be Interesting

*Baked Boiled and Fried -- and after that the housewife's imagination is exhausted.  
But there are other ways*

## Fluted Potatoes with Tomatoes

**INGREDIENTS:** 1½ lbs. potatoes, a sprig of parsley, two medium sized tomatoes, 2ozs. butter, a gill of gravy, a dessertspoonful of lemon juice, salt and pepper, a few drops of carmine, a teaspoonful of arrowroot.

Choose waxy potatoes, not floury ones. Peel and cut them in fluted strips with a cutter and put them in cold water. Slice the tomatoes, put them in a stewpan with the butter, the arrowroot mixed with the gravy, and the lemon juice, salt, pepper and carmine. Simmer gently for a quarter of an hour. Rub through a hair sieve and reheat.

Put the potatoes in a saucepan with cold water to cover and a pinch of salt. Simmer until tender, but be careful not to overcook or they will break. Pile them on a hot dish, pour the tomato over and sprinkle with chopped parsley.

## Potato Cones

**INGREDIENTS:** 1½ lbs. potatoes, the yolks of two eggs, 1oz. butter, two dessertspoonfuls of milk, salt and pepper.

Steam the potatoes until quite soft, then rub them through a sieve. Melt the butter in a saucepan, add the milk, and when it is quite hot, put in the sieved potatoes. Mix well with a good seasoning of salt and pepper. Stir in the beaten yolks of eggs (reserving a little for glazing), stir over gentle heat for two or three minutes, and then leave until cold.

Form the mixture into cones, place them on a buttered tin, brush over with beaten egg and milk, and bake in a quick oven for eight minutes.

## Pommes de Terre au Parmesan

**INGREDIENTS:** 2lbs. potatoes, 2ozs. butter, salt, pepper and cayenne, 2ozs. grated cheese, half a gill of cream.

Steam the potatoes and rub them through a sieve; mix with them the grated cheese, butter and cream, and season well with salt, pepper, and a little cayenne.

Place three-fourths of the mixture on a fireproof dish and pipe the remainder through a forcing bag, using a large rose pipe. Then lightly brown in a hot oven.

## Potatoes Croquettes

**INGREDIENTS:** 1lb. potatoes, 2 eggs, 1oz. butter, a pinch of pep-

per, bread-crumbs, fat for frying, half teaspoonful of salt.

Steam the potatoes, and leave them for a few minutes to dry, then rub through a sieve. Mix the butter with them, also salt, pepper, and a well-beaten egg.

Mix well, spread out on a plate and when cold, form into croquettes. Flour them, dip in beaten egg and breadcrumbs, and fry a golden brown in boiling fat.

## Potato Scallops

**INGREDIENTS:** 1lb. cold boiled potatoes, 1oz. butter, ½ lb. lean tongue, half teaspoonful of finely chopped parsley, salt and pepper, one tablespoonful of thick cream, half pint white sauce, half teaspoonful of finely chopped chives or shallots, a tiny pinch of mace.

Well butter some scallop shells, cut the potatoes into shreds and half fill the shells with them; then add a layer of grated tongue and a sprinkling of parsley and chives. Mix the cream and mace with the white sauce and cover the tongue with it, add pepper and salt. Add a thin layer of potato and a few scraps of butter. Bake in a moderate oven.

## Potato Souffles

**INGREDIENTS:** 1lb. of potatoes, the yolks of two eggs, 2ozs. grated cheese, the whites of three eggs, 2ozs. butter, a few grains of cayenne, a pinch of salt, bread-crumbs.

Steam the potatoes and rub them through a sieve. Mix with them the well-beaten yolks of the eggs, cheese, 1½ozs. butter (made liquid), salt and cayenne. Stir in the stiffly whipped egg whites and mix. Almost fill *soufflé* cases with the mixture. Sprinkle a few bread-crumbs and a little grated cheese on the top. Put a scrap of butter on each and bake twelve minutes in a moderate oven. Serve as soon as they are done.

## Victoria Tart

**INGREDIENTS:**—½ lb. apples, 4 ozs. caster-sugar, 2ozs. butter, 3 tablespoonfuls of milk, six sweet almonds, the grated rind of half a lemon, a dessertspoonful of brandy, the whites of two eggs, puff pastry.

Line a pie tin with puff pastry. Peel, core and grate the apples and mix the caster-sugar with them. Melt the butter in the milk and stir it in. Add the lemon, the almonds, blanched and sliced, the brandy and stiffly whipped whites of eggs. Turn it into the pastry-lined tin and bake in a moderate oven for half-an-hour.

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