



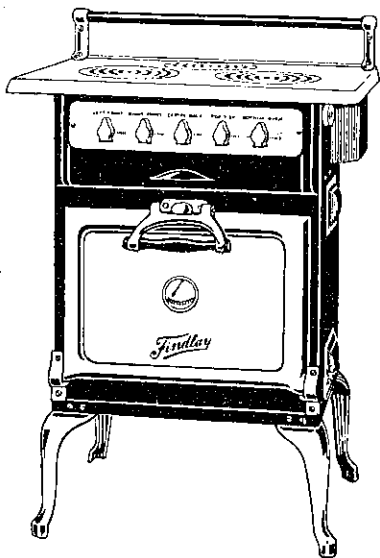
"I know what she wants!"

Trust Father 'Xmas to find a good solution for the gift problem. He's certainly hit the nail on the head this Christmas—"Give her an Electric Cooker" is his advice to the husband who wants to make his wife happy.

That's a fine idea, no mistake! For to a woman, an electric cooker spells the fulfilments of some of her greatest desires—more convenience, more coolness, and more cleanliness in the kitchen—and more time for herself. And this is important—it means a very considerable reduction in the monthly fuel bill, also!

What electric cooker shall you get, that's the question. Well, the easiest and surest way to settle it, is to be guided by the most popular choice—and get a *Findlay Electric Cooker!*

Findlay Electric Cookers are made in Canada. You can buy them in sizes to fit any kitchen, the model illustrated being UB3S, the small-family size. Like all Findlay Electric Cookers it is rust-proof and indestructible, and is beautifully finished and can be kept beautiful, with a damp cloth. Write for further information to any of our branches.



Findlay
Electric

A. S. Paterson & Co. Ltd.
(Electrical Dept.)

Auckland, Wellington, Christchurch, and Dunedin



In the Kitchen

Sardine Sandwiches

Remove skin and bones from sardines. Now have ready two firm tomatoes, remove skin and press through a sieve, also pass the yolks of two hard-boiled eggs through the sieve. Mix with a little butter and lemon-juice and salt. Spread slices of bread with butter, spread over this the tomato mixture and halves of the sardines. Cover with buttered bread.

Anchovy Sandwiches

These call for curry butter, which is made by mixing very thoroughly a quarter of a pound of butter with a teaspoon of curry powder and a half-teaspoon of lemon-juice. Now put ten anchovies, the yolks of three hard-cooked eggs and two table-spoons of grated Parmesan cheese in a bowl and work to a paste with a wooden spoon, adding a little butter to moisten. Spread slices of bread with curry powder, spread half with the anchovy mixture, and make into sandwiches.

Sweet Sandwiches

Stone and mash some dates; spread the fruit between brown bread and butter.

Spread slices of bread and butter with thinly sliced bananas, squeeze lemon juice over and press on top of each a slice of bread and butter spread thinly with apple jelly.

Brown bread may be spread with honey and Devonshire cream, or butter.

Spread thin bread and butter with red or black currant jelly, and add a layer of chopped nuts.

Mince some preserved ginger, add a little of the syrup and spread on bread and butter.

Grate some milk chocolate on to thin white bread and butter. This is delicious.

Fillings for Cakes

Layer cakes are always popular, whether at outdoor or indoor meals, and may be varied by the fillings and decorations. The simplest of these cakes are filled with jam or fruit jelly, whipped cream being spread over this if desired. Coat the top of the cake thinly with sieved icing sugar.

Nut Fillings.—Blanch 3 ounces of any kind of shelled nuts and put them through a mincer. Mix them with about three tablespoonfuls of apricot, strawberry or raspberry jam previously rubbed through a hair sieve and add vanilla, almond

or maraschino essence to taste. The cake may be iced with white glaze icing and decorated with chopped nuts.

Orange or Lemon Filling.—Melt an ounce of butter in a pan, add 4 ounces of castor sugar, the grated rind of an orange or lemon, and the yolks of two eggs. Stir over low heat until the mixture thickens, but do not let it boil. Add one ounce of cake crumbs, the juice of the orange, and a teaspoonful of lemon juice. Set when cold. Ice the cake with orange icing and decorate with slices of crystallised oranges.

Fruit Fillings.—Bottled or tinned apricots, peaches or pineapples, drained from their syrup, make pleasant fillings. Put a layer of whipped cream one one half of the cake, cover with a layer of halved apricots, peaches or pineapple cut into dice. Put the other half of the cake on the top of this. Orange sections, peeled and stoned grapes, fresh strawberries or raspberries, stewed cherries, or peeled, stoned and halved greengages, when ripe, may be used in this manner.

Eat More Raisins

Raisins should be used in every household. The fruit is inexpensive, delicious and most nutritious. One pound of raisins is equal in food value to 1½ lb. of steak, 20 eggs, 2 quarts of milk, or 4½ lb. of fish. Seeded raisins between thin slices of buttered bread make attractive luncheon sandwiches for children or adults. All baked milk puddings are improved by the addition of this fruit, while tarts filled with raisins, currants and sultanas invariably meet with appreciation.

Devonshire Junket

It is not the dish itself but the way it is served that creates the real triumph in the subtle art of cookery.

Down in the West Country we know a thing or two, says a Devonshire woman, and one of those things is how to prepare a real dish of Devon that takes merely five minutes to prepare and that is hard to beat.

I have been served with so-called "junket" in houses out of Devon, but in those houses the cook did not know the mere A.B.C. about preparing it. She just poured some milk into a saucepan, stirred in some rennet—and that was all!

The first important thing in the ritual of junket-making is to select your best bowl into which the junket is to go. Then secure a generous dessertspoonful of sherry—rum