

Shaping the top: Dec. 1 st. at both ends of next and alternate rows until 63 st. remain, then dec. 1 st. both ends of every row until 43 st. remain. Cast off 3 st. at beg. of next 6 rows. Cast off.

The Front Bands

Using No. 12 needles, cast on 9 st. and work $\frac{1}{2}$ in. in m.st.

Make a buttonhole in next 2 rows, thus:—

Next row: M.st 3, cast off 3, m.st. 3.

Next row: M.st. 3, cast on 3, m.st. 3.

Cont. in m.st., making buttonholes at 2 in. intervals until 5 have been worked in all.

Cont. in m.st. until the band, when slightly stretched, is long enough to

fit all round the fronts and the neck. Cast off.

The Pocket Tops

Slip the 30 st. from the spare needle on to a No. 12 needle and work $\frac{1}{2}$ in. in m.st. Cast off.

The Make-up

Join the side, shoulder, and sleeve seams and sew in the sleeves. Sew down the pocket linings neatly on the wrong side, sew down the pocket tops, and sew on the front bands. Sew on the buttons to match the buttonholes.

The Jersey

The Front

Using No. 10 needles, cast on 95 st.

and work 1 in. in m.st. Cont. in st.st. until the work measures $2\frac{1}{2}$ in., then inc. 1 st. both ends of next and every following 8th row until there are 111 st. Cont. straight until the work measures 10 in.

Shaping the armholes: Cast off 3 st. at beg. of next 2 rows, then dec. 1 st. at both ends of every row until 87 st. remain. Work $\frac{1}{2}$ in. in m.st., ending with a row on the wrong side. Now work the yoke from the chart, working from right to left; then work the centre st., always with W.; then work back along the chart from left to right. Thus the first 2 rows will be:—

1st row: K. 20 W., 7 B., 16 W., 1 W. (centre st.), 17 W., 7 B., 20 W.

2nd row: P. 19 W., 2 B., 4 W., 3 B., 1 Y., 4 B., 1 Y., 1 B., 8 W., 1 W. (centre st.), 8 W., 1 B., 1 Y., 4 B., 1 Y., 3 B., 4 W., 2 B., 19 W.

Cont. working the birds from the chart, using separate balls of wool for each bird, until the 25th row has been completed.

Shaping the neck: Next row: Patt. 28, m.st. 31, patt. 28. Rep. the last row four times.

Next row: Patt. 28, m.st. 4, cast off 23, m.st. 4, patt. 28. Work on the last set of 28 st., working 4 st. at the neck edge in m.st. until the bird patt. has been completed. Work 2 rows in st.st. Cast off.

Rejoin the wool to the remaining stitches and work to match the first side.

The Back

Work as given for the front until the 25th row of the yoke patt. has been completed.

Cont. working the patt. from the chart, working in st.st. across centre stitches, until the 35th row of patt. has been completed.

Next row: Patt. 28, m.st. 31, patt. 28. Rep. this row until the bird patt. has been completed. Work 3 rows in st.st., keeping centre 31 st. in m.st. Cast off.

The Sleeves

Using No. 12 needles, cast on 63 st. and work $\frac{3}{4}$ in. in m.st.

Next row: * K. 1, inc. in next st., k. 2. Rep. from *, ending last rep. k. 1 instead of k. 2 (79 st.).

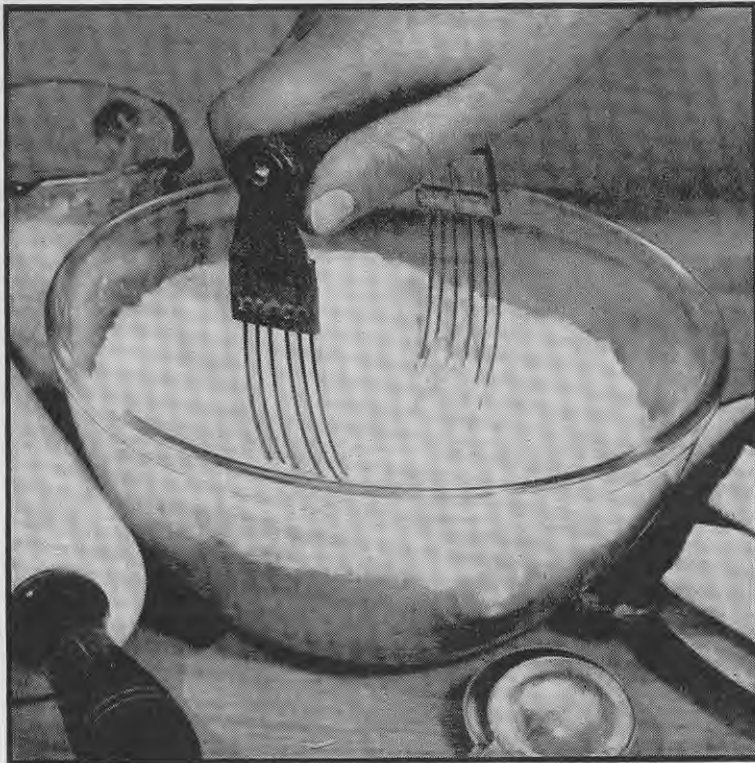
Change to No. 10 needles. Cont. in st.st. until the work measures $2\frac{1}{2}$ in.

Shaping the top: Dec. 1 st. at both ends of alternate rows until 47 st. remain, then both ends of every row until 41 st. remain. Cast off 3 st. at beg. of next 6 rows. Cast off.

The Make-up

Join the side and sleeve seams. Join the shoulder seams for about $\frac{1}{2}$ in. from the armhole edge. Work a row of d.c. along each shoulder edge, making 2 button loops in each front shoulder. Sew in the sleeves. Sew on the buttons to match the loops.

Advantages of a Pastry Blender



[Oddie

THOUGH few New Zealand housewives will have used a pastry blender, this practical cook's aid has been a standard piece of kitchen equipment in the United States of America for many years. Now it is being produced in Britain and will be available in New Zealand.

One of the essentials for good pastry making is that all the ingredients should be kept as cool as possible. If the fat becomes warm or slightly oily, a less flaky product will result. Except in very cool weather the method of rubbing the fat into the flour with the fingertips means that some heat is transferred from the fingers to the fat. The alternative method of using two knives is more satisfactory but laborious.

The pastry blender, which consists of stainless steel wires attached to a comfortable handle, cuts fat into the dry ingredients quickly and efficiently. Other uses will be found for the blender such as chopping hard-cooked eggs and cooked salad vegetables and crushing berries for jam making.

—ELEANOR COUSTON, Field Officer in Rural Sociology,
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