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Woman's world

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Woman's World

An American idea

In too much of a hurry to make pastry? Then try this American idea.

Over there it is made with Graham crackers, but digestive biscuits will do equally well.

Crush the biscuits in enough melted butter to bind, mould into flan tin and place in the freezing compartment of your refrigerator to set hard. Filled with fresh strawberries and topped with whipped cream, this makes a rich but delicious sweet.

Swiss asparagus

The fertile plains of the Rhône valley in Canton Valais are famed for their orchards and their asparagus beds. Now is the time to sample the delicate flavoured Valais asparagus, which is larger, juicier, and much more tender than the cheaper imported article.

The classic way to cook asparagus is to scrape it, chop off the hard ends, tie it into bundles with tape and boil for about three-quarters to one hour. However, to get the finest flavour, it is infinitely better to steam it in a double boiler. Favourite way to serve it in England is with hot melted butter, but the Swiss eat it warm, or cool, with mayonnaise (home-made is best).

The gourmets' way of serving asparagus is with hollandaise sauce, but one so often ends up with a curdled mess of melted butter and egg yolk that it is rather discouraging to the average cook.

Now, however, a well-known Swiss soup manufacturer has produced packet hollandaise sauce — one packet, which costs only a few centimes, making up into a generous half-pint of sauce.

Rumour has it that several local restaurants, well known for their cuisine, are using this packet sauce, with a drop of wine or flavouring to give it that individual taste.

(Weekly Tribune, Geneva.)

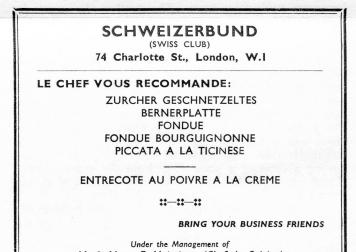
Fashion notes

Summer brings up glove problems always, and especially this year with sleeves either missing or in many lengths. More glove seems to be the general rule, with the shorty less popular than it has been. It will still look well with some sleeveless clothes, and with certain cocktail dresses. Much more elegant is the longer glove that meets the sleeve. If this seems impractical with very short sleeves, an eight or ten button length can go far to bridge the gap, to cover the length of exposed arm. For important cocktail and dinner dates, wear gloves as high as you can afford them!

There will be more white and light shoes this summer than ever. In addition to pure white, wonderfully varied selection. There are shades of bone, some of them almost white.

Bone is usually used alone, or in a combination of pale and deep tones, but white may take any colour as trimming and accent. There is a wide array of black and white colour combinations, with white leather combined with either black patent or calf.

Black chiffon promises to be the midsummer fashion sensation for evening. Always simply made, it is usually in short dance length, with simple scoop-necked or Vshaped bodice, and the skirt full. The circular skirt is varied with flounces, floating panels or kerchief points.



M. & Mme. F. Vuistiner (Chef de Cuisine) For Banquets up to 150 persons or any special arrangements, e.g. Theatre Parties, Weddings, etc., please telephone Museum 0036

