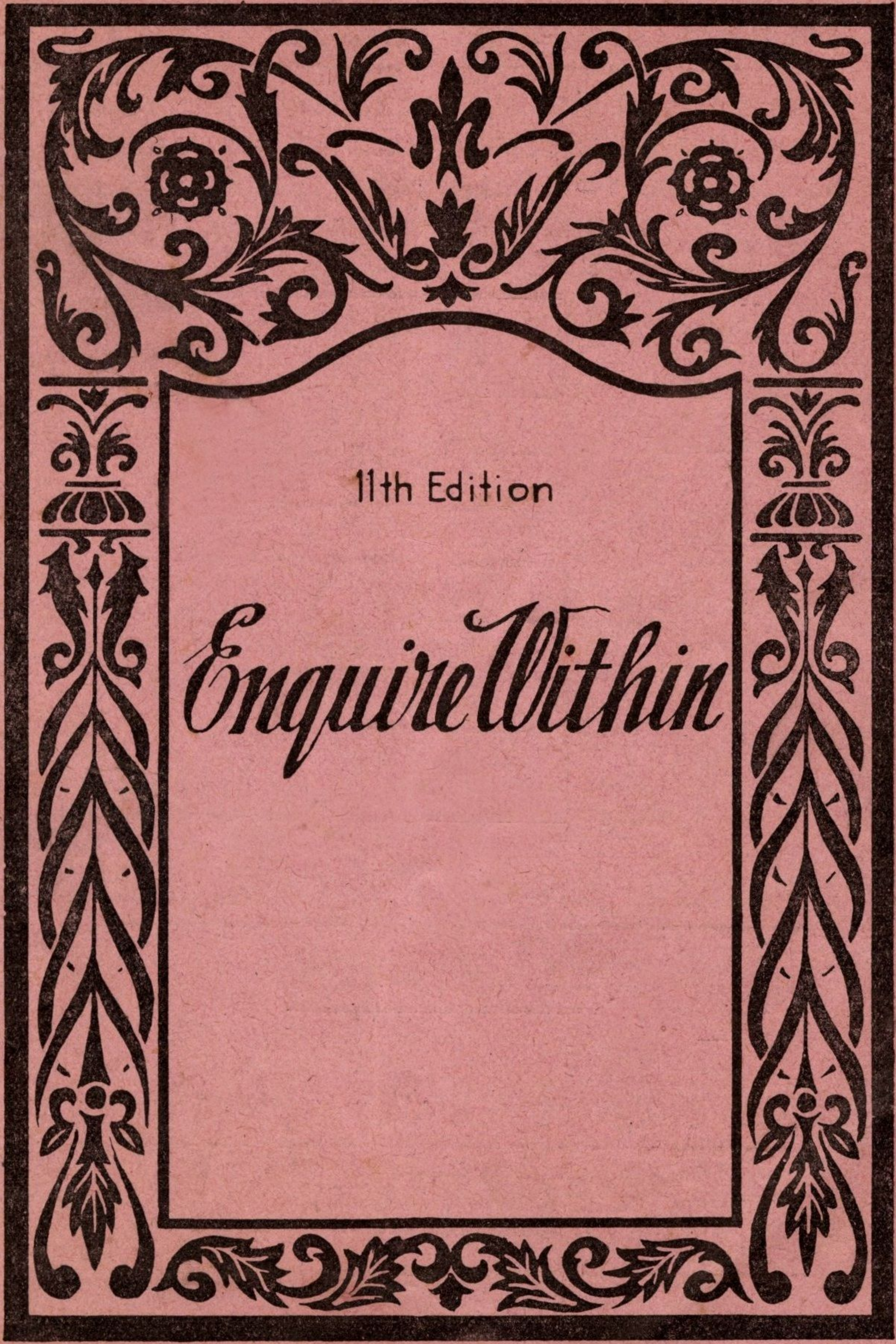


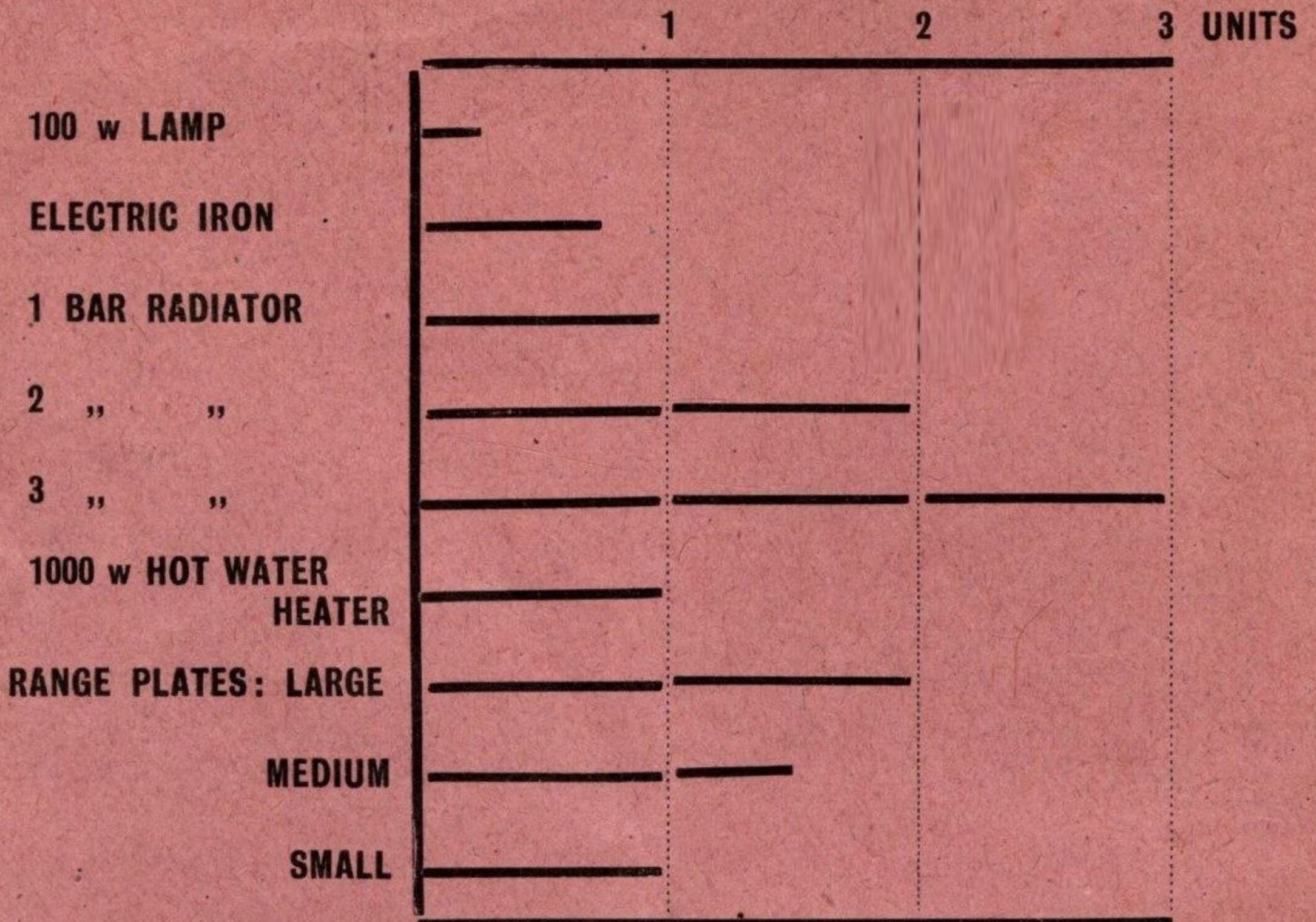
11th Edition

*Enquire Within*



# DO NOT WASTE ELECTRICITY.

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## SURPRISE CAKES (3 Dozen Cakes)

One cup butter, 1 cup sugar, 4 eggs, 2 cups plain flour, 2 teaspoons baking powder, pinch salt. Cream butter and sugar, add eggs, one at a time, then flour sifted with salt and baking powder. Bake in deep patty tins. When cool cut top off, scoop a little of the centre out, fill with mock cream or custard, replace the tops and ice.

## COFFEE CAKE

Two tablespoons butter,  $\frac{1}{2}$  cup sugar, 1 egg,  $\frac{3}{4}$  cup flour, 1 teaspoon baking powder,  $\frac{1}{4}$  cup milk,  $\frac{1}{2}$  teaspoon vanilla. Cream butter and sugar, add the beaten egg yolk and the sifted dry ingredients alternately with the milk. Add vanilla. Fold in the stiffly beaten white of egg. Spread half of the mixture in a greased cake tin. Make a filling of  $\frac{1}{4}$  cup brown sugar, 1 teaspoon of cinnamon,  $\frac{1}{2}$  cup chopped walnuts, 1 tablespoon of flour, 1 tablespoon melted butter. Mix all these ingredients thoroughly and spread half over the batter in the tin. Add remainder of cake mixture and rest of the filling over the top. Bake in moderate oven.

## CHOCOLATE CHIPS

Cream 4ozs. butter, or substitute, with small cup of sugar, add one egg, beat well, then add  $1\frac{1}{2}$  cups flour, or a little more, according to size of egg, mix into a stiff dough, then lastly add  $\frac{1}{4}$  teaspoon soda in one tablespoon boiling water. Cook in oven, 350deg., 25 minutes. While hot grate over a small cake of dark chocolate, and a few walnuts if liked, and the beaten white of one egg to which has been added two dessertspoons of desiccated coconut. Return to oven until meringue is set. When cold cut into fingers.

## TOMATO MERINGUE PATTY TARTS

Line some patty tins with pastry and bake 10 minutes. Put in saucepan half cup sugar, juice and grated rind of one lemon, one tablespoon butter, one beaten egg yolk, one cup of strained tomato juice, two tablespoons cornflour. Stir briskly over gentle heat until thick. When pastry in tins is cool fill with the above mixture. Top each tart with a little stiffly beaten egg white and return to oven to brown the meringue.

## FRUIT CUSTARD MERINGUE TART

One tablespoon each of butter, sugar, milk, one egg, 1 cup self-raising flour. Beat butter and sugar to cream, add milk and well beaten egg, lastly flour. Line sandwich tins with the pastry.

**For Fruits**—Stew two apples sweetened to taste. When cold, add 4 sliced bananas, and squeeze over the juice of one orange. Put this mixture into lined sandwich tin.

**Custard**—One egg yolk, one dessertspoon of sugar, half pint of milk. Beat well together, and place on top of fruit, and bake in a moderate oven until set.

**Meringue**.—Beat white of egg with sugar to a stiff froth, place in teaspoon lots on top of custard. Return to oven and brown.

## WHOLE LEMON PUDDING

Cream two dessertspoons of butter and two tablespoons sugar, add one egg and beat well, then add enough self-raising (or plain flour and corresponding baking powder) to make a scone dough consistency. Line basin (leaving enough for the top). In centre put a whole lemon, pricked well all over, and pour over it three quarters cup of sugar mixed with one cup of water. Put rest of dough on top, tie down securely (watertight) and steam two hours.

## PEANUT CHEW

Two cups minced peanuts, 2 eggs, 1 teacup sugar, 1 teaspoon baking powder. Mix all ingredients together and put on greaseproof paper on cold tray. Cook slowly  $\frac{3}{4}$  hour. When cold ice with chocolate icing.

## A GOOD CAKE

Boil together two cups mixed fruit (for a few minutes), 1 cup brown sugar (or white if not brown),  $\frac{1}{2}$  cup good dripping, 1 cup water, 1 teaspoon spice, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon vanilla. When cold add 2 cups flour, 1 teaspoon baking powder, small teaspoon bicarbonate soda, 1 pinch salt. Mix well and bake 1 hour. The top can be iced with following, when cold. Four tablespoons icing sugar, 1 dessertspoon cocoa, small dessertspoon butter, mixed with hot water sufficient to make paste.

## FRENCH PUDDING (No Eggs)

Take  $\frac{1}{2}$  small cup treacle,  $\frac{1}{2}$  small cup suet,  $\frac{1}{2}$  teaspoon baking soda,  $\frac{1}{2}$  cup milk, 1 cup flour,  $\frac{1}{2}$  cup sultanas. Mix flour and suet (chopped fine), add sultanas, then the warmed treacle. Dissolve soda in the milk and add. Pour into greased basin and steam two hours.

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Finish.

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and Dry Cleaner)  
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satisfaction in Cleaning and Pressing. All work  
personally supervised by J. PELL, Ladies' and Gents'  
Tailor and Dry Cleaner.

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### CRUMBLY PUDDING

Four tablespoons flour, two tablespoons butter (or substitute), one tablespoon sugar, one small teaspoon baking powder. Rub with fingers until all dry and crumbly. Spread on hot stewed fruit. Cook in moderate oven until light brown, about one hour.

### RASPBERRY AND SPICE CAKE

Three eggs, 6ozs. butter (or substitute), 5ozs. sugar, 8ozs. flour, 2ozs. cornflour, 1 teaspoon baking powder, 1 teaspoon mixed spice. Beat butter and sugar to a cream, add eggs (well beaten), then stir in flour and baking powder. Put half mixture in square 8in. tin, spread raspberry jam over, add spice to remainder of mixture, and spread that in tin over the jam. Cook 45 minutes, moderate oven.

### A REALLY GOOD FRUIT CAKE FOR THE FAMILY

Roll  $\frac{1}{2}$ lb. butter (or good substitute) into 1 cup sugar,  $2\frac{1}{2}$  cups flour, and pinch salt. Then add 1lb. mixed fruit, juice and grated rind each  $\frac{1}{2}$  orange and  $\frac{1}{2}$  lemon. Make a hole in the centre, and stir in a beaten egg, 1 cup warm milk, and 2 tablespoons golden syrup to which add 1 teaspoon baking soda. Then blend thoroughly. Bake  $1\frac{1}{2}$  hours and leave in tin until ready to cut it.

### APPLE MARMALADE

Pare, core and slice 6lb. apples, add a little water to save changing colour, add 5lb. loaf sugar, juice of six lemons, rind of three, finely peeled and cut into strips. Simmer gently, covered over, stir only a very little. When boiled to a jelly put into jars, cover the next day. A little salt added in the last ten minutes before taking up is an improvement to all jams.

### HONEY DOUGHNUTS

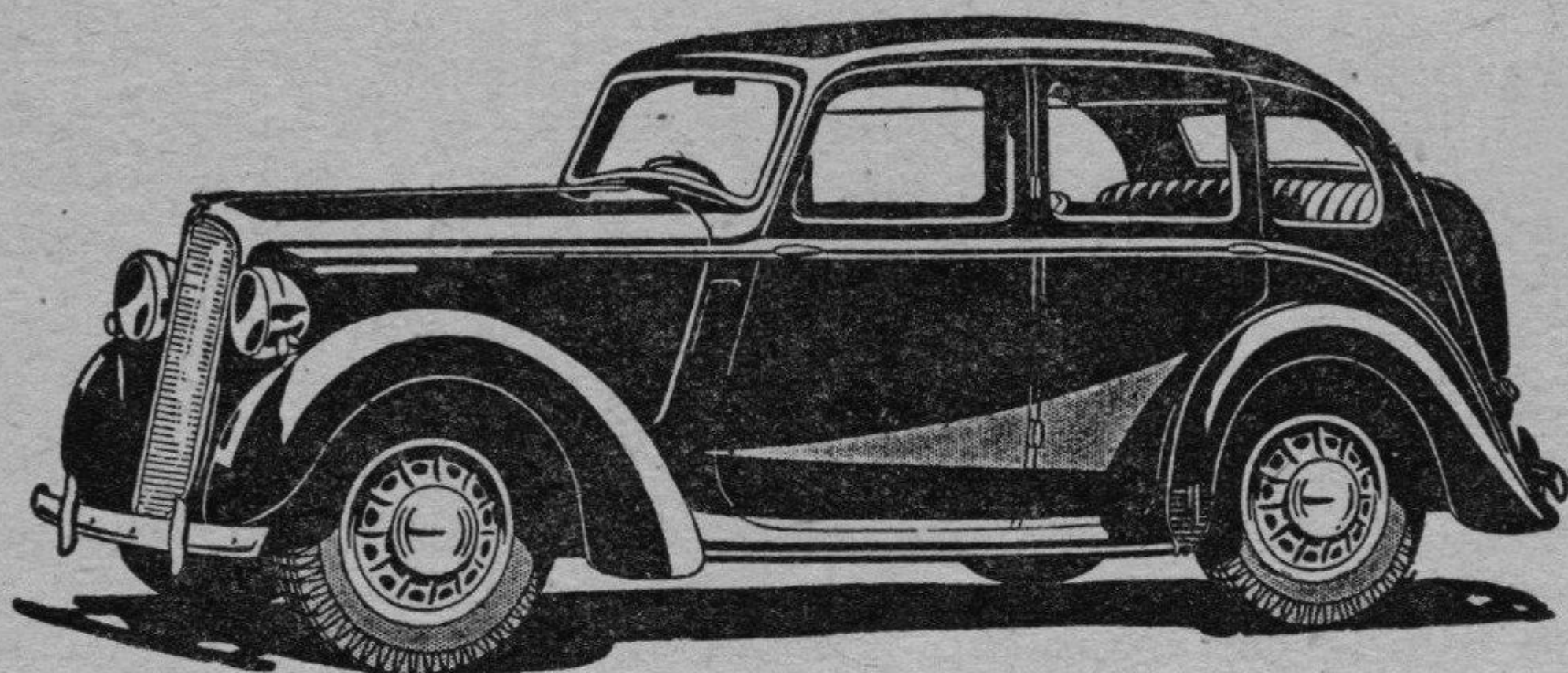
Beat together 1 tablespoon butter, 1 tablespoon honey, 1 egg, add  $\frac{1}{2}$  cup of milk. Sift half a pound of self-raising flour and a little nutmeg. Roll out and cut into rounds with a thimble or small cutter cut out the centres, leaving rings of dough to be fried. Drop into deep smoking fat, reduce heat a little and fry a golden brown. Lift out, drain, and dredge with icing sugar and serve hot.

### LIGHT AND CHEAP PLUM PUDDING

One cup each flour, breadcrumbs, grated suet, grated carrots, 1 cup sultanas,  $\frac{1}{2}$  cup currants or raisins, 1 tablespoon marmalade. Mix all with milk, boil in cloth or basin three hours, and serve with sweet sauce flavoured with rum or brandy essence.

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## WHOLEMEAL BISCUITS

Take 1 cup wholemeal,  $\frac{1}{4}$  lb. butter (or sub.),  $\frac{1}{2}$  teaspoon carb soda, 1 teaspoon cinnamon,  $\frac{1}{4}$  lb. sugar, 1 teaspoon cream o tartar, 1 egg. Beat butter or sub, and sugar to a cream, add yolk of egg. Mix soda, cream o tartar, cinnamon, with wholemeal, then mix in the creamed butter, etc., adding a little milk if required. Beat the white of egg lightly, roll the mixture into balls and then flatten. Dip into white of egg, then in sugar mixed with little cinnamon. Place on greased floured tray and bake in moderate oven 20 minutes.

## WHOLEMEAL SHORTBREAD

Take  $\frac{1}{2}$  lb. butter (or sub.),  $\frac{1}{4}$  lb. brown sugar, 2 cups wholemeal, a little salt. Cream butter and sugar. Work in the wholemeal until you have a firm dough. Press firmly into a greased tin, prick well, and bake in a slow oven 1 hour. Cut into fingers. (And iced if liked, then they are delicious).

## BUTTERSCOTCH BISCUITS

Take a cup of brown sugar, 2 eggs,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  teaspoon salt, 2 cups flour, 1 teaspoon vanilla essence,  $\frac{1}{2}$  cup milk, 2 teaspoons baking powder,  $\frac{3}{4}$  cup of chopped walnuts. Beat the butter until soft, stir in sugar, vanilla and eggs (well beaten), add milk, then flour, baking powder, salt and chopped walnuts. Drop teaspoonfuls on well-buttered baking slide about  $1\frac{1}{2}$  inches apart, place half a walnut gently on each and bake 12 to 15 minutes in hot oven.

## DREAM BISCUITS

Quarter pound dripping,  $\frac{1}{2}$  cup sugar, 1 egg,  $1\frac{1}{2}$  cups flour, 1 teaspoon baking powder. Cream dripping with sugar, add egg and beat well, add flour and baking powder and mix well. Roll out, put on greased tray and spread with raspberry jam. Make paste as follows: 1 cup cornflakes, 1 cup chopped peanuts, 1 cup coconut,  $\frac{1}{2}$  cup cooked stoned prunes, 1 teaspoon vanilla essence, one egg. Mix ingredients well, spread over biscuit mixture, and bake 20 minutes. Cut into squares, while hot.

## MALT CRUNCHES

One cup flour, 1 cup sugar, 1 cup rolled oats, 1 cup coconut,  $\frac{1}{4}$  lb. butter, 1 teaspoon baking soda, 1 tablespoon of malt extract, 2 tablespoons boiling water. Melt butter and malt, add boiling water and baking soda. Mix all dry ingredients. Roll in balls and bake in moderate oven.



## WHOLEMEAL HONEY CAKE

Eight ounces flour, 1 teaspoon baking powder, 4ozs. wholemeal flour, 1 small cup honey, 1 teaspoon ground ginger, 1 teaspoon cinnamon, 1 egg,  $\frac{1}{2}$  cup sour milk,  $\frac{1}{2}$  teaspoon baking soda, 4ozs. dripping. Beat the dripping till it is creamy, over hot water, stir in honey and beat until it is well blended. Beat egg and stir it into the honey and dripping. Then add sour milk gradually. Sift flour, wholemeal, spices and soda and mix well. Bake in a shallow greased tin in a slow oven until set. Ice with soft white icing.

## SULTANA LOAF (No Butter, Sugar, Eggs)

Two cups wholemeal flour, or 1 cup flour and 1 cup wholemeal, one cup golden syrup,  $\frac{1}{2}$  teaspoon ground ginger, 1 teaspoon carbonate soda,  $\frac{1}{2}$  cup sultanas, small cup of milk. Melt golden syrup and add the milk to dry ingredients. Bake 1 hour in moderate oven.

## EGGLESS COOKIES

Sift together  $1\frac{1}{2}$  cups flour, 1 teaspoon baking powder, 1 teaspoon cinnamon (or mixed spice), add  $\frac{3}{4}$  cup cocoanut and  $\frac{1}{2}$  lb. sultanas. Melt together 2 dessertspoons golden syrup,  $\frac{3}{4}$  cup sugar, 3ozs. butter (or substitute),  $\frac{1}{2}$  cup milk. Stir in flour, etc., and lastly add  $\frac{1}{2}$  cup milk into which one teaspoon baking soda has been dissolved. Put into paper cases and bake in good oven. If no coconut use crushed wheat flakes. Top with chocolate icing—very tasty little cakes.

## MARSHMALLOW SQUARES

One large cup sugar, 1 large cup water, 3 tablespoons gelatine. Put into saucepans, stir gently, and boil 8 minutes. Then add one packet of lime or other jelly dissolved in cup of boiling water. When cool add one large cup icing sugar and beat until thick and creamy. Pour into flat dish greased with butter and rinsed with cold water. Let set 24 hours. Cut into squares and roll in coconut. Children like these and are nice for parties.

## BUTTERSCOTCH PIE

Line a pie dish with short pastry, cook and cool. Put into a saucepan  $1\frac{1}{2}$  cups brown sugar, 1 tablespoon butter and quarter cup water. Boil to a syrup, stir in 2 level tablespoons of corn-flour that has been blended with half cup water and half cup milk. Beat smooth, stir while mixture simmers three or four minutes. Cool slightly and beat in two egg yolks. Fill pastry case, sprinkle with chopped walnuts and use the white of the eggs for a meringue top of pie.

## NEW CUSTARD TART

Half pound flour  $\frac{1}{4}$ lb. butter (or substitute), 1 small teaspoon baking powder, 1 cup of coconut, 1 egg and little milk to bind. Roll out and line sandwich tin and slash with knife and bake until brown. When cool, cover with dates and sprinkle over 1 teaspoon lemon rind (grated finely), and pour over custard, which can be made with 1 egg and cup of milk and sweeten to taste. Sprinkle over a little nutmeg, and return to oven until custard has set. Serve hot or cold.

## FIVE MINUTE PLUM PUDDING

One teacup flour, 1 teacup milk, 2 teacups fruit (sultanas or currants,  $\frac{3}{4}$  cup brown sugar, 1oz. butter (or substitute), 1 level teaspoon baking soda, pinch of salt. Warm milk and butter, add baking powder, then pour over dry ingredients mixing well. Pour into greased basin, cover with greaseproof paper, and steam 3 hours. A good rich dark pudding.

## DUTCH WAFER

Three ounces cream cheese,  $\frac{1}{2}$  cup butter (or substitute),  $\frac{1}{2}$  cup sugar,  $1\frac{1}{2}$  cups plain flour, apricots (tinned, stewed or soaked dried), milk sugar. Cream butter (or sub.), with sugar and cheese, work in sifted flour to make dry dough, shape into rolls 1 to  $1\frac{1}{2}$  inches in diameter, wrap in waxed paper, chill and cut into thin slices with sharp knife, place small thin piece of apricot on one slice and press another slice on top, place on biscuit tray, glaze with milk and sprinkle lightly with sugar. Bake in moderate oven 10-15 minutes, until very lightly browned and crisp, allow to cool and store in airtight tin.

## A NICE LIGHT SPONGE

Three ounces flour, 1oz. cornflour, 3 eggs, 4ozs. sugar, pinch salt. Sift flour, baking powder, salt. Whisk egg a few minutes, add slightly heated sugar and beat about 8 minutes. Fold in flour lightly. Grease baking tin or dust with flour. Pour in mixture, and bake in moderate oven about 25 minutes.

## MARROW JAM

Take 6lb. marrow, 6lb. sugar,  $\frac{1}{2}$ lb. butter, 4 large lemons,  $\frac{1}{2}$ lb. finely cut preserved ginger. Peel marrow and cut into pieces (take out all seeds). Put into water and boil until tender. Drain well and then well mash, making it quite smooth. Then return to pan and add the grated rind of the lemon, sugar, butter and preserved ginger. Boil for  $\frac{1}{2}$  hour and bottle.

## **HOUSEHOLD HINTS**

### **TO REMOVE INK STAINS FROM LINEN**

Dip the stained part of the linen in a little melted fat. When washed out you will find the stain has completely disappeared.

### **TO PREVENT MOTHS FROM GETTING INTO WOOL TAPESTRY**

rub the back with soap or candle grease before mounting.

### **TO CLEAN BADLY BURNT SAUCEPANS**

Place on stove with a small quantity of water in and bring to boil. Then add one teaspoonful of baking soda and continue boiling two or three minutes. Take off stove and let stand about five minutes. Then proceed to clean in the usual way and you will find the burnt patch comes away cleanly from the bottom of the saucepan.

### **IF YOU SUFFER FROM CRAMP**

Drink half a cup of warm water in which half a teaspoon of bicarb. soda has been added and thoroughly dissolve. It acts like magic.

### **WHEN POLISHING SHOES (Brown or Black)**

Always finish by rubbing them with a piece of newspaper. They will shine better and there will be no surplus polish to rub off on your stockings or trouser legs.

### **TO CLEAN YOUR CHROMIUM PLATING, ETC.**

Wipe over with cold tea. It cleans and does not leave any smearly mark and gives a lovely polish. It's good for enamelled ware or glass. Cold tea is a soothing lotion for sunburn. Soak prunes in cold tea instead of water to soften the skins, it also improves the colour of the syrup.

### **CUT FLOWERS**

will remain fresh much longer if you place a small piece of ordinary washing soda in the water.

### **WHEN STEWING FRUIT**

Rhubarb, gooseberries, etc., if you put a teaspoon of corn-flour in the syrup will thicken and stay clear.

### **IF YOU HAVE A HOLE IN EIDERDOWN**

Don't patch it or darn it, it's too unsightly, just cut a gay flower from a scrap of silk or cretonne and applique it over the hole.

## **BORER AND TERMITE IN THE HOME.**

### **BORER**

attacks sap timber and foundation is usually the first point of attack. Heart timbers are not immune. Borer beetles lay eggs in cracks and existing flight holes, grubs work in groups of three or four at various parts, and when hatched live on the timber, until next flight season when transformed into beetles they bore their way out, making the small round flight holes in the process.

### **TERMITE OR WHITE ANT**

attacks all classes of timber in any part of a building and give no visible evidence of their destructive work, as borer does, therefore great destruction can be caused before discovered. Washing by fluids will not get to the heart of the trouble. Property owners should have their buildings inspected by competent inspectors and ascertain for certain if their property is being attacked by these pests.

The most reliable firm who treat timbers for protection against borer and other destructive pests is—

### **TIMBER TREATMENTS LTD.**

This firm has been appointed Contractors for treatment and control of Borer, etc., to such institutions as Banks, Railway Department, Post and Telegraph, State Advances Corporation, Education Boards, and other public institutions. This is proof of the integrity of the firm, its managers, and inspectors of properties, who are all competent to give thorough inspections and advice in regard to all pests.

### **A NEW "D.D.T." HOME SERVICE**

Timber Treatments Limited now offer a new **SPECIALISED TREATMENT FOR THE CONTROL OF LICE, COCK-ROACHES AND ALL HOUSEHOLD PESTS.**

**THE FLY MENACE** was emphasised by the Health Department during the recent Polio Epidemic, and **STRESSES THE IMPERATIVE NEED TO BANISH FLIES FROM THE HOME.**

Timber Treatments Limited at small cost can effectively rid your home of flies (and all other pests).

Get in touch with them at the address given on opposite page and they will gladly give you the benefit of their expert

### **EXPERIENCE AND GUIDANCE**

See address on other side for **HASTINGS** Branch of Timber Treatments Ltd. This firm has branches in every centre in New Zealand.

## **IT'S FREE !**

These days when almost everything seems to be going up it's refreshing to get something free—especially when it's **authoritative** professional advice.

Timber Treatments Ltd., as a service to homeowners, offer to place their wide knowledge and experience of the most effective methods of killing borer—gained in treating thousands of properties—at your disposal, free and without obligation. This advice is given willingly and without cost.

If you have cherished furniture or a home or property that is menaced by borer get this valuable advice. Simply call



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## MAN'S HAPPINESS.

Could man wish more in life than this?—

A baby's smile,  
A fond wife's kiss,  
A book, a pipe, a sturdy friend:  
And just a little cash to spend.

A woman will stick to you through thick and thin—but the longer she sticks the thinner you get.

They had had a tiff and Daddy went down to breakfast alone. Thinking to make friends again, he cooked breakfast, and a nice lamb chop for his wife and asked his son to take it up to his mother, and say as a joke: "Mother! Daddy says here's a bone for you to pick."

Mother, still cross, replied: "You go down again and say—'Mother says: You are not my daddy, and that's a bone for you to pick'."

Many persons might have attained wisdom had they not assumed they already possessed it.

You can destroy your enemies by making them your friends.

The most tiring thing in the world is idleness—because you can't stop and rest.

When prosperity comes, do not use all of it.

Who does the best he can, does well.

The day for doing your best, is the one that comes seven days a week.

You are living a true life, if you take care to preserve your character.

A wise man never attempts impossibilities.

Nothing dwarfs the mind so much as to dwell on trivial things.

If we love those we lose, we cannot lose those we love.

You can always have a place in the sunshine, but you must do your part: Move into it.

A lady is a woman who makes it easy for a man to be a gentleman.

A husband can usually produce harmony in the home if he is content to play second fiddle.

# WEDDING ETIQUETTE

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## CHAPTER I.

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### ON THE THRESHOLD OF MATRIMONY.

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#### THE ENGAGEMENT.

The announcement of an engagement is the climax of a courtship which has run its natural course and is an indication that a definite step towards marriage has been made by those who have become betrothed.

While theoretically at least, the suitor is expected to obtain the consent of the head of his prospective wife's family before he proposes to the young lady, common-sense and Cupid reverse the actual procedure.

#### FORMAL CALLS.

As soon as a young couple have definitely made up their minds to become engaged, the parents of the young man should call upon his fiancée's parents unless, of course, the families are already well known to one another.

If the families do not reside in the same district, the man's mother should invite his fiancée to visit her and stay for a few days. And although this visit is admittedly an ordeal for her, she must accept this invitation. The idea, girls, is to make your future in-laws think how lucky their son or brother is in finding such a charming young lady.

#### ANNOUNCING THE ENGAGEMENT.

Just as the bride's parents announce the wedding, they also formally announce her engagement. Of course the relatives and intimate acquaintances of both parties are usually informed of the event privately before the announcement is published in the papers.

The correct form of the announcement is as follows:—

The engagement is announced of Joyce, youngest daughter of Mr. and Mrs. J. Smith of Queen's Crescent, Uptown, to Basil Richard, eldest son of Mr. and Mrs. E. Jones of King's Terrace, Bayswater.

## ENGAGEMENT RECEPTION.

The first announcement of an engagement is frequently made to the wide social circle to which both families belong, during a dinner party or dance given by the fiancee's parents. At a propitious moment, when the guests are assembled together at the table or at supper, the health of the couple is formally proposed by the girl's father and news of their engagement is made known.

The toast for this occasion should present no difficulties. All the father need say is that he proposes the health of daughter, Joyce, and also that of Mr. Basil Jones—Joyce's fiancee. The guests drink the toast standing and the fiancee, sitting, acknowledges it. Something very brief and spontaneous, usually any short sentiment he can muster with reference to his good fortune, suffices. Congratulations that start showering upon him and the singing of "For he's a jolly good fellow," invariably spare him.

## ENGAGEMENT RING.

The engagement ring should be provided by the young man immediately he obtains consent to the engagement, and should be worn by his fiancee when the engagement is announced. As far back as human history is recorded, lovers have plighted their troth by the same symbol of eternity as is used to-day—the ring.

Back in the Stone Age the maiden's ring finger was slipped into a crude circle of roughly hewn rock but this piece of masonry was quickly replaced when women began to cultivate definite ideas of their own.

The girl is generally consulted as to what stone she prefers—although diamonds are customary—and the style of setting that appeals most to her. In fact it is correct to-day for the young man to escort the girl to the jeweller's where she may select the ring of her choice, or have her own design made to order. The only "fashion" a man need follow in the choice of an engagement ring is that set by his own fiancee. He can make no mistake by doing this.

The engagement ring is worn on the third finger on the left hand but is removed on the wedding day until after the ceremony is over, being then replaced after the wedding ring on the same finger.



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Engagement

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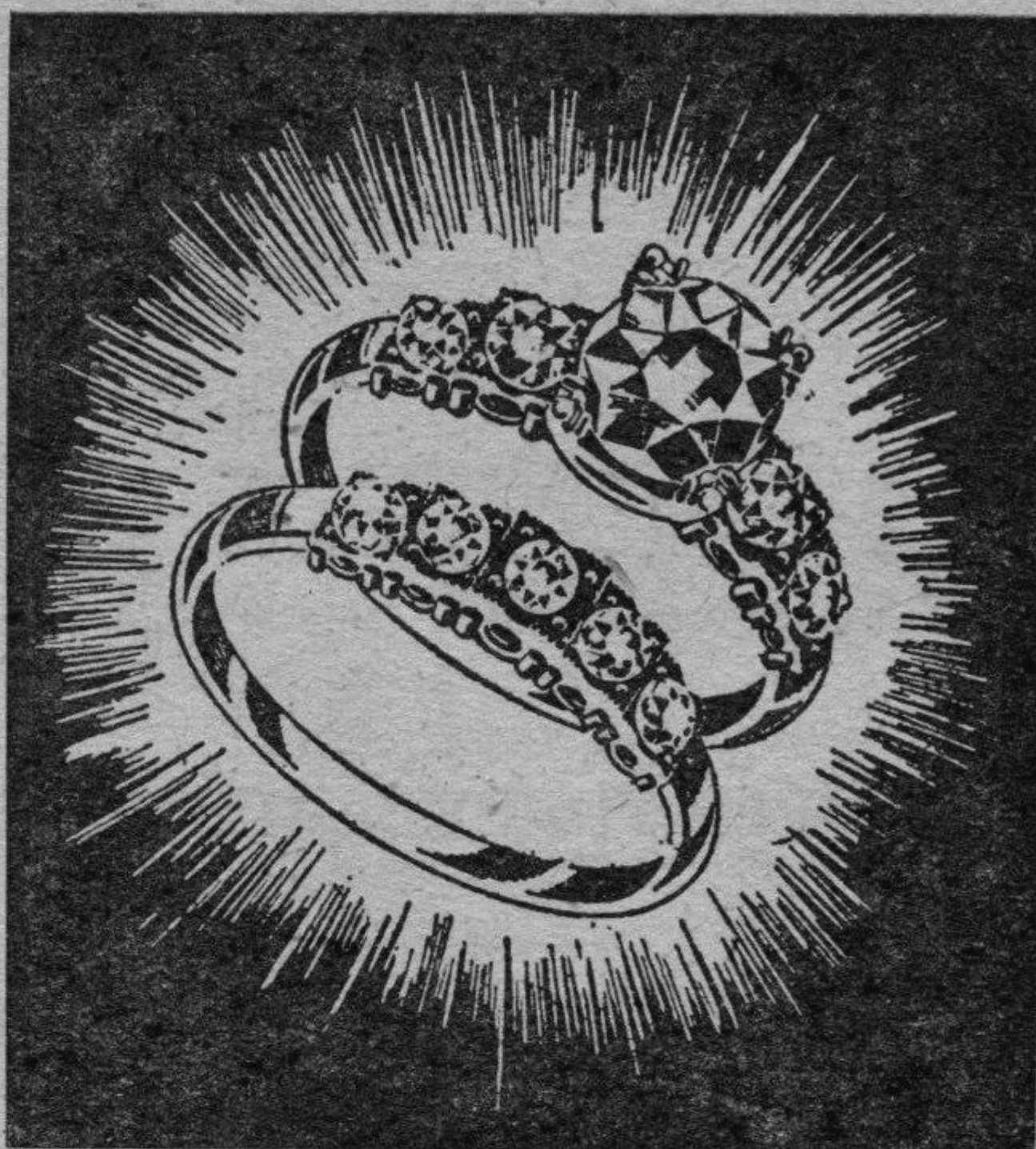
Wedding

Rings

★ ★

Watches

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## **DURATION OF ENGAGEMENT.**

An engagement is in the nature of a prelude to a major event—the wedding—and no prelude should be too long. A short engagement is usually the more desirable and natural. Whilst no hard and fast rules govern this point—it being mainly a matter determined by individual circumstances—nevertheless every effort should be made to shorten the duration of the engagement period as much as possible.

The bride-elect fixes the day of the wedding.

## **CHAPTER II.**

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### **WHAT PRECEEDS THE WEDDING**

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#### **MARRIAGE BY ORDINARY LICENSE.**

The highest legal authority for all marriages contracted in the Dominion is the Registrar-General of New Zealand.

The prospective bridegroom's first duty in connection with the ceremony is to call personally at the office of the local Registrar of Marriages and obtain the Marriage License, for which the total fee amounts to £1 2s. 6d.

It is necessary for one of the parties of the marriage to have resided in the district for three full days—from mid-night to mid-night—before a license is available for three months from its date of issue.

#### **WHEN CONSENT IS REQUIRED.**

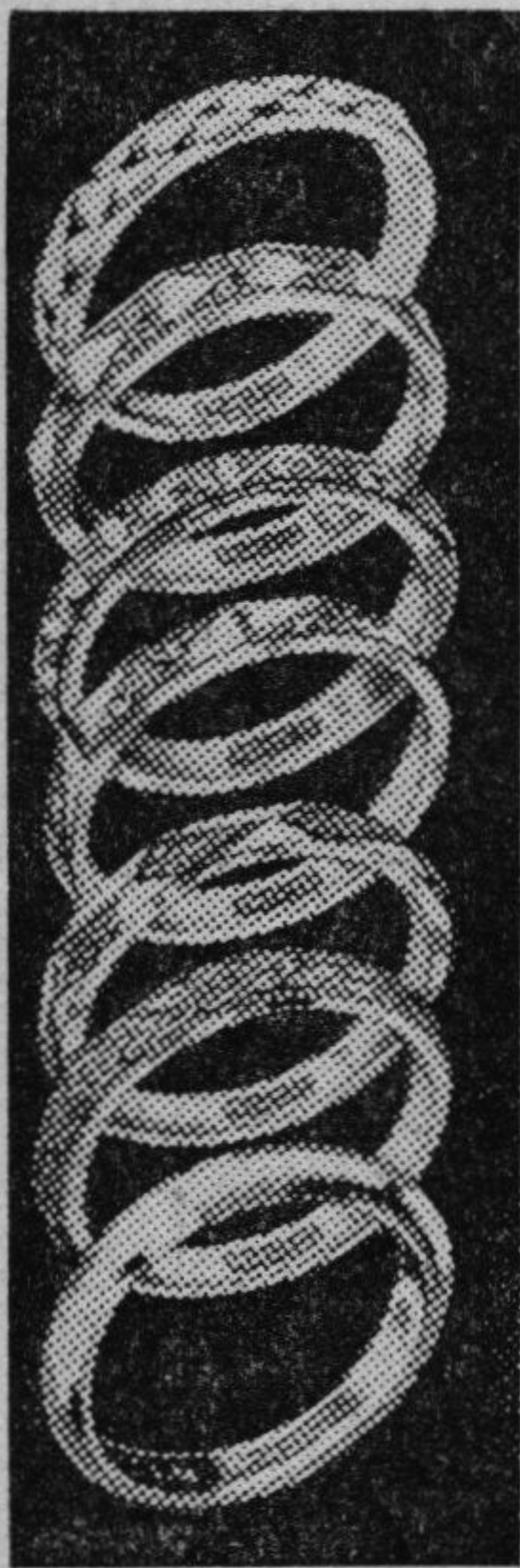
Both the parties must have attained the age of twenty-one years, but if this is not so the written consent of a parent or legal guardian must be obtained and produced before the license can be issued. For this purpose the Registrar supplies a special Consent Form.

#### **MARRIAGE BY SPECIAL LICENSE.**

Apply to the Registrar of Births, Deaths and Marriages for the necessary forms to be filled in, and when completed hand to him.

One of the parties to the proposed marriage must have resided in the district in which the marriage is to take place for at least three days immediately prior to the day on which the Marriage Notice Book is signed and the License obtained. The period of the three days counts from mid-night of the day of arrival in the district, when one of the parties—he or she as the

**DIAMOND**  
*Engagement*  
**RINGS**  
and **WEDDING RINGS.**



*McClurgs Ltd.*  
*Art Jewellers - Napier.*

case may be—signs the Marriage Notice Book, stating the intention of the parties to be married. They may be married the same day as this, or later, as the License is good for three months from date of issue.

There must be at least two witnesses to the marriage.

The marriage may take place at the Registrar's Office, in which case the FEES are:—

2/6 for the Notice.

£1 for the License.

£1 for the Ceremony.

2/6 for Certified copy of the Marriage Entry.

In country districts without a Registrar of Births, Deaths, and Marriages, the ceremony may be performed by the Clerk of the Court, or Postmaster.

The Notice and Licence authorise any clergyman or other person enrolled with the Registrar General at Wellington as Officiating Minister under the Marriage Act, 1908, to marry the parties named in the License at the place named therein. The

clergyman's fee (optional) is additional.

If Marriage is to be solemnised by a Clergyman, arrangements should be made with the Clergyman before obtaining the Civil License.

### **WEDDING HOURS.**

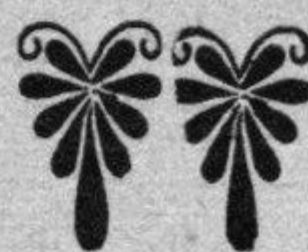
The law requires a marriage to be solemnised between the hours of 8 a.m. and 8 p.m. whether the ceremony is conducted in a church or at the home. At least two witnesses are required. In view of the popularity of night weddings it is well to bear in mind this limitation as to hours.

### **REGISTRAR'S HOURS.**

If the marriage ceremony is to be performed by the Registrar, note that his office hours are from 9.30 a.m. to 12.30 p.m., and from 1.30 p.m. to 4 p.m. on week days, and from 8.30 a.m. to 11.30 p.m. on Saturdays.

### **MARRIAGE BY BANNS.**

If the marriage is to be contracted in a church that publishes banns, they must be announced for three consecutive Sundays prior to the ceremony in the parishes where both parties permanently reside.



## **On Every Occasion**

**wherever men meet —  
in clubroom or office—  
at business or on  
holiday—in society or  
at games the correctly  
dressed rely on  
service by**

# **BLACKMORE'S**

**The Shop for Good Clothes**

**HASTINGS, H.B.**

Where the parties reside in different parishes it is necessary to publish the banns in both. The minister of one parish gives his certificate to the minister in whose parish the ceremony is to take place.

In Church of England there is a fee of 5/- for publishing of the banns, but in the event of desiring to have no banns announced a Bishop's license is required, for which there is a charge of £1.

If the marriage is to be solemnised in a private residence arrangements should be made well in advance. The Church of England for instance, will not perform a marriage ceremony in a private house unless such house be at least four miles distance from a Church. However, if circumstances are unusual, permission may be given.

### **MARRIAGE BY REGISTRAR.**

When the marriage takes place in the office of the Registrar, neither best man nor bridesmaids are necessary but two witnesses are required. The Registrar officiates and his fee is £1 2s. 6d. additional to the fee for the License.

### **OBLIGATIONS TO CHURCH**

The officiating minister must be interviewed early for the details of his part in the wedding, as soon as possible after the date has been fixed. Arrangements publishing the banns must also be made with him.

### **DONATION TO THE MINISTER.**

As there is no fixed fee for the services of the officiating minister it is customary for the bridegroom, in voluntary recognition of his appreciation of the minister's official duties, to donate any offering he feels disposed to and which his generosity suggests.

This donation is usually placed in an envelope worded "with compliments" and handed to the minister, or placed by the best man on the table in the vestry during the signing of the register.

### **THE INVITATIONS.**

The bride's parents send out the invitations to the ceremony and reception in their joint names, usually being posted about three or four weeks before the date of the wedding. The bridegroom furnishes a list of his friends whom he wishes to attend the wedding.

*The  
Discriminating  
Woman Knows!*  
*She Visits*  
**McARA'S LTD.**

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**Gown  
Specialists  
&  
Milliners**  
for the  
**Latest Styles**  
in  
**Coats,  
Suits,  
"Cecelia"  
Gowns  
&  
Millinery.**



**McARA'S LTD.**

---

**GOWN & MILLINERY SPECIALISTS**  
**HERETAUNGA STREET W. — HASTINGS.**  
**McARA'S FEATURE O.S. & X.O.S. SIZES. INSPECTION IS INVITED.**

---

The invitation is never anything but a variation of a set form, engraved on fine stationery. The invitations are usually printed in silver, although an accepted style for many society weddings is to have the invitations printed in plain black type on a double piece of thick white paper. The wording is as follows:—

MR. AND MRS. JOHN SMITH  
request the pleasure of  
.....  
company on the occasion of  
the marriage of their daughter  
JOYCE  
With MR. BASIL JONES,  
at St. John's Church,  
ON WEDNESDAY, JULY 19th., at 2.30 O'Clock  
and afterwards at  
THE NAME KIOSK, SUBURB.

R.s.v.p.

The reason why R.s.v.p. is a trifle more correct than R.S.V.P. is because this is an abbreviation of a French phrase and R.s.v.p. follows the French custom in avoiding capitals.

The preceding form of invitation is used if both parents of the bride are living, but if one is dead the name of the living person only appears at the head of the invitation.

Should both parents of the bride be dead, the invitations are sent out by the person from whose house the bride is to be married, or if there be a married brother and his wife, or a married sister and her husband, it is usual to send out the invitations in their name, using the words "their sister Joyce" instead of "their daughter."

If an uncle or aunt are to act as host and hostess, the words "their niece Joyce" replace "their daughter." If the young lady is living in the home of her bachelor brother, his name would appear on the invitations.

In the case of a very quiet wedding the guests are merely asked to the ceremony at the church, understanding that there is no reception afterwards. This does not prevent a few relatives or intimate friends being asked privately. There are various reasons for a quiet wedding, such as a recent death in the family or the matter of expense.





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*Specialising in Latest  
American Cold-Wave  
Perms.*

**No Heat •**

**No Weight •**

**No Discomfort •**

*A Beautiful Lustrous Wave*

*that really lasts!*

**INQUIRE ABOUT IT FROM**

***Raymon*** **Beauty**  
**Salon**

**106 Market Street, HASTINGS.**

**— Phone 4354 —**

**FOR ALL WAVES AND BEAUTY TREATMENTS.**

If the clergyman is a personal friend and married, he and his wife should also be sent an invitation.

### REPLIES TO INVITATIONS.

It is an important act of courtesy to answer wedding invitations promptly if a reception is to be held after the ceremony, but if there is not to be a reception there is no need to acknowledge the receipt of the invitation to the church ceremony.

Replies to invitations can be written in the third person, but if the hostess is a personal friend an ordinary note is better. The customary form of acceptance reads as follows:—

Mr. and Mrs. Brown have much pleasure in accepting the invitation of Mr. and Mrs. Smith to attend the wedding of their daughter Joyce on (date).

If the invitation cannot be accepted the customary form of the letter is as follows:—

Mr. and Mrs. Brown present their compliments to Mr. and Mrs. Smith, but sincerely regret that owing to a prior engagement (or being out of town, etc.) will be unable to attend the wedding of their daughter Joyce.

Because friends live at a distance which precludes their attendance at the ceremony, the fact is no reason for not sending them an invitation. This is a "courtesy" invitation and shows you wanted them to be present though you knew they could not attend.

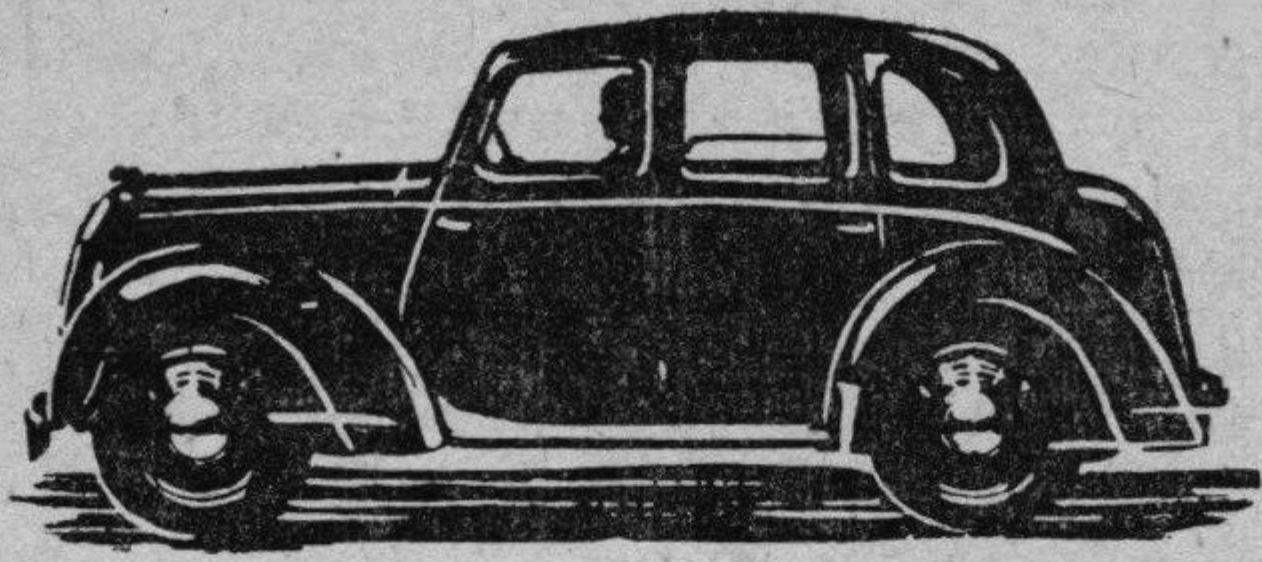
Whilst it is incorrect to write out formal wedding invitations by hand, nothing prevents the bride sending a personal note of invitation to an intimate friend, in addition to the formal invitation.

## CHAPTER III.

### BEFORE THE CEREMONY

#### DUTIES OF BEST MAN.

The bridegroom's unmarried brother, best friend or bachelor relative is usually chosen for the post of best man. While it is preferable for the best man to be a bachelor, it is nevertheless quite correct for a married man to accept this duty.



YOUR PLEASURE IS  
OUR BUSINESS. . . .

FOR THAT TOUR OR  
WEEK-END TRIP

HIRE A

# RENTAL CAR

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**PHONE 2232**

**PHONE 2232**

**Depot:- Right-of-Way Next Bank N.Z.**

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**Heretaunga Street W.,**

**HASTINGS.**

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The duties of the best man are numerous, as he is responsible for seeing that all the arrangements on the bridegroom's behalf are attended to. One of his most important duties is to take charge of the wedding ring and be ready to hand it to the clergyman when asked for at the ceremony.

The bridegroom may ask his best man to accompany him on a visit to the clergyman who is to officiate at the ceremony, in order to make all arrangements.

The best man arranges for the car which takes the bridegroom and himself to the church. He is also to see that the cars are in their correct order and ready to receive the bride and bridegroom immediately upon their exit from the church. For this purpose the best man should leave the church by the vestry immediately he has signed the register.

On the wedding day he accompanies the bridegroom to the church and stands behind him at the entrance of the chancel to await the bride.

During the ceremony he stands on the right of the bridegroom and follows the bridal party, with the chief bridesmaid, into the vestry for the signing of the register. He should have with him in an envelope—the monetary recognition for the clergyman, and leave it—on behalf of the bridegroom—on the table after the Register is signed.

Any telegrams and messages received at the reception are to be read out by the best man, but not before they have been placed before the bride for her to open and show the bridegroom.

At the wedding breakfast the best man must keep things merry and bright, taking particular pains to cover up any evidence of nervousness or embarrassment amongst any of the party. He proposes toasts and responds to others, as detailed later.

He should also precede the newly-married couple to the station so as to assist with luggage. It is not desirable that the whole wedding party come to the station, as is sometimes done, because it is particularly embarrassing to the young couple. All rejoicings should be done in private.

At first the task of being best man may appear to be considerable but it is really an enjoyable undertaking—and the fortunate holder of this position is rewarded by having the chief bridesmaid as his special charge.

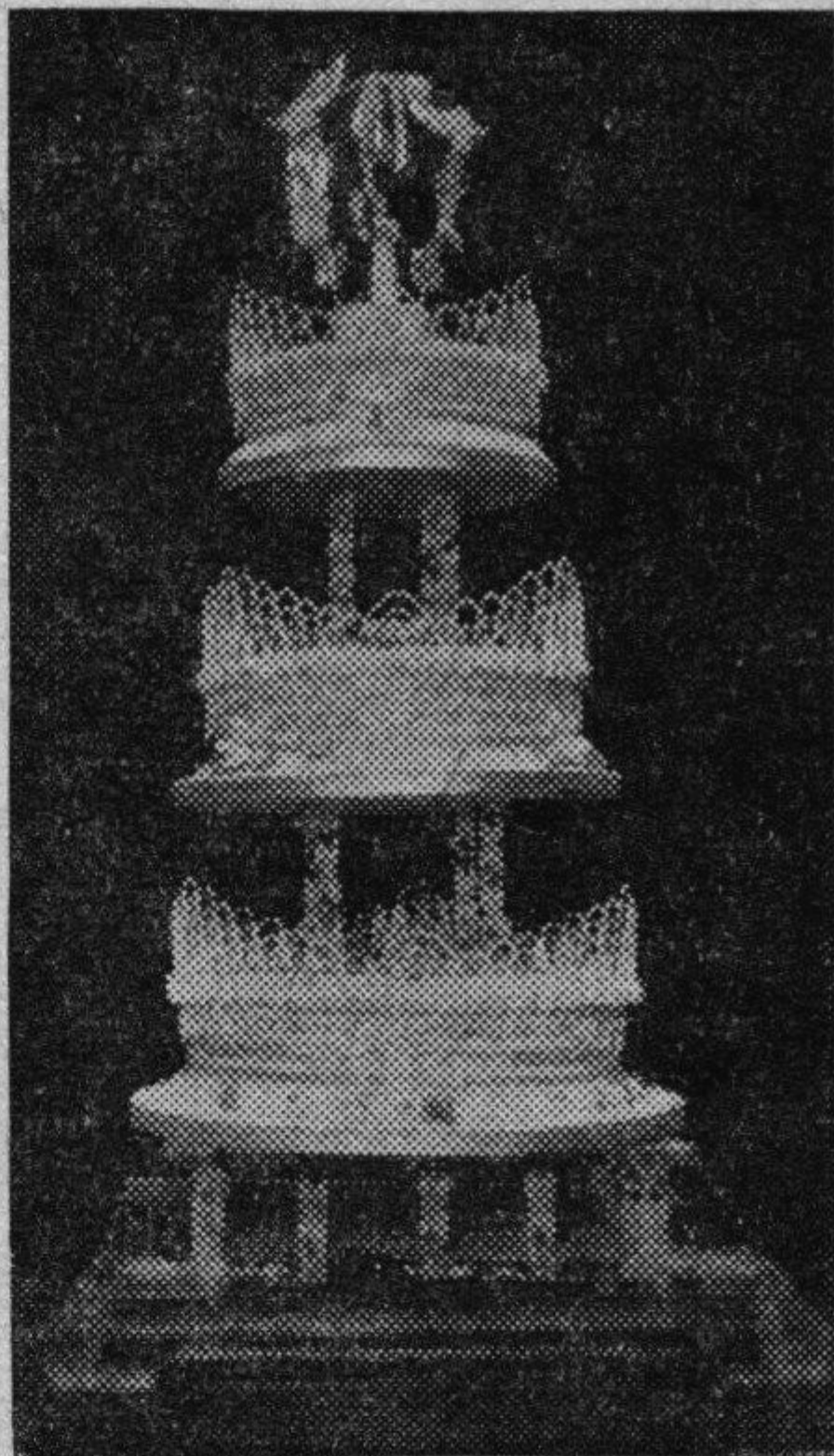
The bridegroom usually gives some present to the best man in recognition of his services—such as a silver cigarette case, cuff-links, or some item of masculine jewellery.

Then all Eyes  
turned to  
**THE CAKE**



The discerning Bride-to-be plans the decoration of the cake in collaboration with Experts.

You will be proud of your Wedding Cake if you place the order in the hands of



# “SELPHAST”

216 Heretaunga Street  
**HASTINGS.**

**CAKE SPECIALISTS**

Noted for All Smallgoods, Sponges, Buns,  
Savouries, Etc., Etc.

**PHONE 3738**

**OUR PASTRIES & CAKES are a DELIGHT FOR ALL**

## THE WEDDING EXPENSES.

As the problem of who is responsible for the expenses in connection with a wedding always causes some perplexity, particularly to those who have not had a great deal of actual experience with the subject, the following information should be of particular interest.

Even though a King marry a beggar maid, or the daughter of a millionaire marry a man of slender purse, rigid rules must be observed in the matter of the apportioning of the wedding expenses.

### EXPENSES BORNE BY BRIDE'S FAMILY.

The member of the bride's family who is her nearest of kin—her father, brother, uncle or legal guardian—assumes all the wedding expenses. These include the cost of the reception; the cake; church decorations; cars, other than the bridal car; the bride's trousseau, which should include all household linen; the invitations; the wedding gown and its accessories; for music at church or reception; the bride's gifts to her bridesmaids; the bride's gift to the bridegroom (if she chooses to make it); and for the photographs taken before or after the ceremony as a souvenir for family or friends.

(Note.—These are not the "official" wedding photographs).

### EXPENSES BORNE BY BRIDEGROOM.

The bridegroom pays for the wedding ring; the bride's bouquet;; the clergyman's services; the marriage license; the bouquets for the bridesmaids; the bridal car; the phtotographer; his wedding gift to the bride; his personal gift to his best man; and for any personal gift to the bridesmaids.

### WEDDING PHOTOGRAPHS.

Immediately the church ceremony is over the bridal group proceeds to the photographers—whilst the other guests go on to the reception hall—and the wedding photographs are quickly taken. The photographer has everything in readiness and his extensive experience in artistic grouping assures absolute satisfaction without worry. The only thing to remember is to make your appointment well in advance. A telephone call will suffice for this. See you have your photograph taken before reception while your dresses are fresh and dainty, otherwise they may have lost their bloom.

We recommend Lovell-Smith Studio for Charming Bridal Photography, or Candid Photographs of the Weddin, Reception, etc.

# ***Lovell-Smith Studio***

**352 HERETAUNGA STREET W.,  
PHONE 4112 — HASTINGS.**

*your Photographers for*  
**BRIDAL GROUPS,  
CHILD STUDIES,  
PERSONAL PHOTOGRAPHY.**



**The Studio for BRIDAL Portraiture.**

**Yes! We also do Candid Wedding Photography  
AT THE HOME — AT THE CHURCH — AT THE RECEPTION.**

## ORDER IN WHICH CARS LEAVE CHURCH.

The first car to leave the church after the wedding contains the bridal couple. This is followed by:

- (2) Car with Chief Bridesmaid and Best Man.
- (3) Other Bridesmaids and Groomsmen (if any).
- (4) Car with Bride's Parents.
- (5) Car with Bridegroom's Parents.
- (6) Cars carrying members of the immediate family of the bride and bridegroom.
- (7) Cars of other guests.

## BOUQUETS AND BRIDAL FLOWERS.

A wreath of orange blossoms is worn by the bride, the orange blossoms being a symbol of a happy marriage and the wreath expressing continuity of love. Either artificial or natural orange blossoms suffice. Some brides, however, prefer not to wear a wreath of orange blossoms, but carry them in a bouquet or on sprays attached to the veil or gown.

If the bride is tall a sheaf bouquet is most becoming, whereas for a bride of shorter stature a posy in Early Victorian style is preferable. Shower bouquets with satin ribbon streamers are chosen by many brides and their effect is always charming.

As the bouquet fashions are constantly changing, the bride who is anxious for the newest floral effects is urged to place their making in the hands of a capable floral artiste, whose knowledge of the prevailing vogue is an indispensable asset in ensuring success in this phase of the wedding.

## CHAPTER IV.

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### THE WEDDING ITSELF

Volumes could be written on the detail observance of the wedding ceremony. For weddings vary from very simple affairs attended only by near relatives and intimate friends, to elaborate celebrations whose wealth of detail make them almost theatrical.

But irrespective of proportions, certain essentials will always be the same.

The ushers—usually the male friends of the bride and groom—arrive at the church about fifteen to twenty minutes before the service is timed to start, in order to conduct guests to the seats reserved for them.



**HE'S GOT**  
that Safe,  
Contented,  
Happy  
Feeling  
&  
Satisfaction  
He Visited  
**B. R. NEILL**  
at the



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# **HASTINGS CAR SALES**

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**THE USED CAR BUYERS FRIEND**

**Phone 2502 — HASTINGS.**

**USED  
CARS**

**BOUGHT  
& SOLD**

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See us first for  
**GOOD USED CARS,  
GOOD TRADING VALUE,  
EASY TERMS,  
SATISFACTION.**

**We also Sell on Commission.**

---

As the bride reaches the bridegroom she withdraws her hand from the arm of whoever is giving her away, he (or she) then stands back and the bride, removing her bouquet from her right hand to her left hand, offers her right hand to the bridegroom.

The bridegroom takes her right hand in his and draws it through his left arm. As he does this he turns, so that both he and the bride are facing the clergyman. If the bride so prefers, she may simply hold the bridegroom's hand while she faces the minister, instead of taking the arm in the more formal fashion.

### **GIVING THE BRIDE AWAY.**

Everything is now in readiness for the service-proper to begin. With the bride and groom facing the minister, and the bride's father (or whoever is to give her away) standing a few feet behind the bride, to her left, the minister begins to read the service.

At the moment he utters the words "who giveth this woman to be married?" the father steps forward and takes the right hand of the bride, placing it in that of the minister and at the same time saying audibly, "I do." The father then joins the bride's mother in the front pew, as his ceremonial duties are now ended.

### **THE PLIGHTING OF THE TROTH.**

As soon as the father has "given away" the bride, the service proceeds, the vows are taken and, at the proper point of the service the best man, custodian of the ring, draws it from his pocket and hands it to the bridegroom. The bride (who has removed her glove) then holds her hand out and the bridegroom puts the ring on her third finger. The couple kneel in prayer and rise—married.

At the close of the actual service the bride and bridegroom follow the minister to the vestry. The bridesmaids, bride's father, best man and witnesses also follow to the vestry and the register is signed. Here the best man has the privilege of the kiss with the bride.

### **PROCESSION DOWN THE AISLE.**

The bride and bridegroom—now husband and wife—lead the recessional down the aisle to the music of the organ. The bride takes her husband's left arm which is offered and the couple are followed by pages (if any, or flower girls), chief bridesmaid with best man; the bridesmaids in pairs with ushers; the bride's father with the bridegroom's mother, and the bridegroom's father with the bride's mother.



*The Daily*

## DRINK to HEALTH!

*in Cool Carbonated Beverages*

Besides the taste thrill you get when you quench your thirst in a glass of

**LEOPARD CORDIALS**

you make a definite gain in well-being.

A daily drink of "LEOPARD" Carbonated Beverage improves appetite and mildly aids digestion.

Always ask for and see you get—

**LEOPARD** QUALITY BEVERAGES

Product of Leopard Brewery & Aerated Water Factory.

**Beer, Aerated Water, Cordial,  
Wine & Spirits.**

**PHONES 4318 — 2764.**

**N.B.— Order Your Wedding Requirements Early.**

When the bridal party has reached the vestibule the ushers must make haste to escort the immediate members of the bride's and bridegroom's families to their cars. It would be unpardonably rude for any of the other guests to leave their pews before the relatives of the couple had left.

#### WHERE ETIQUETTE WITHDRAWS.

Etiquette has nothing to do with the showering of confetti over the newly-wed couple, or with decorating their car with old shoes, etc. These free and easy proceedings with their accompaniment of laughter and merriment date back to the earliest history of the race, but refrain from showering rice—it hurts.

As quickly as possible the bridal group is whisked away to be photographed before attending the wedding reception, whilst the other guests proceed direct to the reception hall.

### CHAPTER V.

## THE WEDDING RECEPTION

It is correct for the parents of the bride to stand just within the reception room doorway and shake hands with every guest. The hostess must remain at her post until everyone has arrived though her husband may mingle with the guests after a short time.

At a wedding breakfast the bride and bridegroom are seated at the head of the table, the bride on the left hand side of her husband, next to whom is the bride's mother and his father. The bridegroom's mother takes next place on right of the bride and then the bride's father.

Refreshments are served and either the minister who officiated at the ceremony or the most distinguished guest proposes the health of the happy pair, to which toast the bridegroom responds.

At this juncture the bride stands and makes the first cut of the cake, and from this stage onwards commences the full round of speech-making and merriment.

#### TOASTS.

##### Health of the Bride and Groom:

Proposed by most distinguished guest.

Response by bridegroom.

##### Health of Bridesmaids:

Proposed by bridegroom.

Response by best man on behalf of bridesmaids.

##### Health of Bride's Parents:

Proposed by any old friend of the family.

Response by bride's father.

##### Health of Bridegroom's Parents:

Proposed by any friend of bridegroom's family.

Response by bridegroom's father.

**LET**  
**the**  
**RIALTO**  

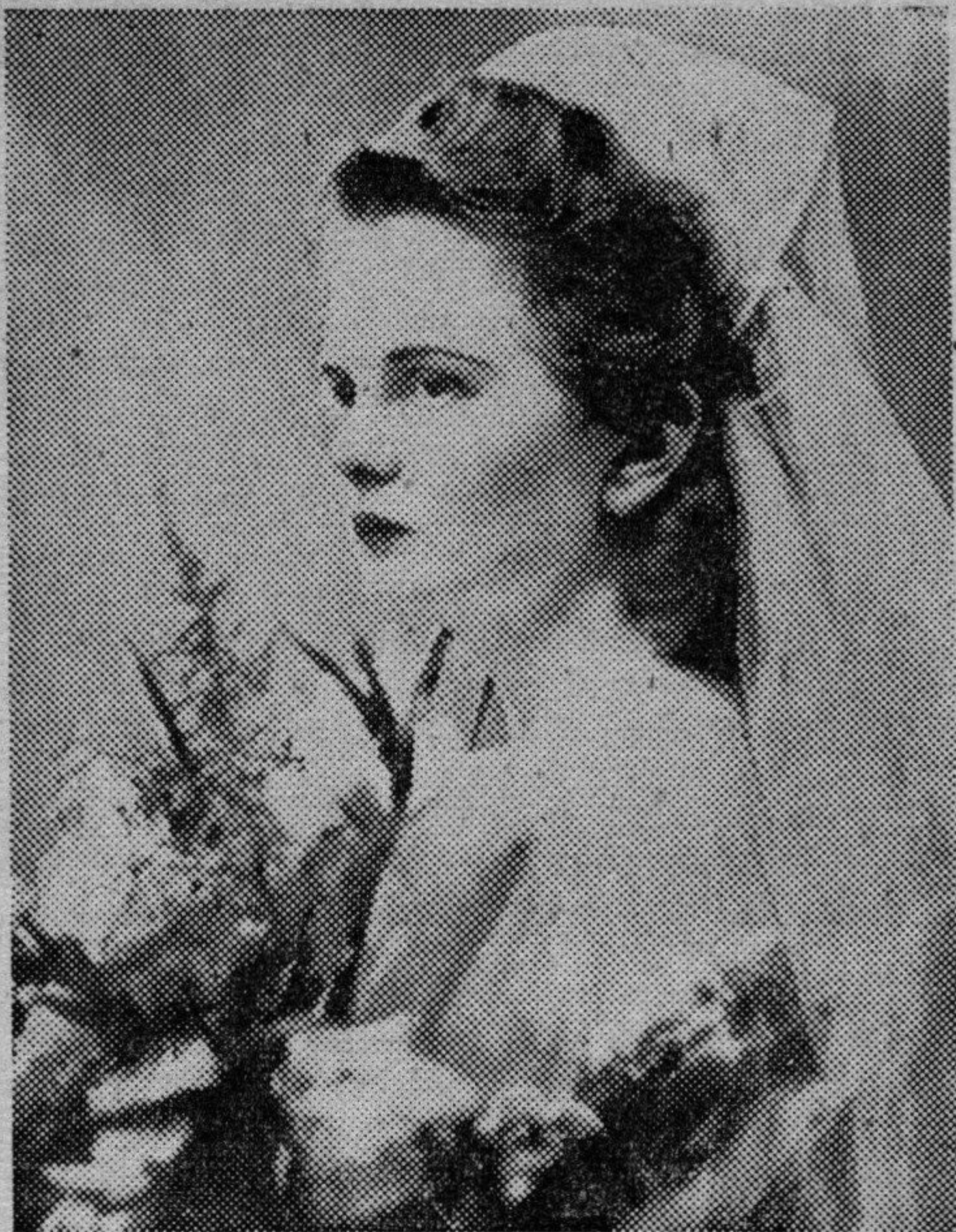
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**do**  
**Your**  
**Wedding**  

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**Catering**  

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- **REASONABLE PRICES.**
- **EFFICIENT SERVICE.**
- **SATISFACTION ASSURED.**

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NO EXTRA CHARGE IS MADE FOR THE USE OF  
OUR SPACIOUS RECEPTION ROOM, WHICH HAS  
A TABLE CAPACITY OF 180 PERSONS.

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**BOOK EARLY for THE RIALTO.**  
**Heretaunga St. E., Tel. 4240.**  
**HASTINGS.**

---

The old habit of "long-winded" toasts has mercifully gone out of fashion, and there are never any set toasts. But as merriment increases toasts are usually proposed more in a spirit of fun.

Special friends may "lift their glasses" quietly to the bride, just smiling at her and "talking with the eyes."

Where speeches are made they are usually of a humorous nature, but should strictly omit the vulgarism of "hoping that all your troubles will be little ones." This is particularly unpleasant and embarrassing, but invariably seems to creep into almost every wedding reception where the good breeding of some guests is doubtful.

The bride's father usually makes reference to having lost a daughter but gained a son. The bridegroom flushes and says that if good wishes mean happiness their future bliss is assured.

The best man in responding to the bridesmaid's toast says flattering things about the beauty of the maids and how splendidly they performed their arduous duties.

We, however, will make no attempt to give "wording for speeches." But we will give the Golden Rule of Speech-making, which is—make it brief, witty, sincere, and sit down.

## CHAPTER VI.

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### THE WEDDING PRESENTS

It is correct for every guest invited to a wedding, whether or not the invitation is accepted, to send a present to the bride or bridegroom, accompanied with the giver's personal card inscribed with good wishes. The present should be sent as soon as possible after receiving the invitation.

The bride must acknowledge every present as soon as possible after its arrival, but presents that arrive late, possibly only on the eve of the wedding day, may be acknowledged by writing during the honeymoon if the donors did not attend the wedding. But if the donors are present at the reception the bride should find an opportunity of personally expressing thanks for the gift. This will replace a note.

Guests who are acquainted only with the bridegroom may send their gifts to him, or direct to the bride, but in either case he should acknowledge them in writing and forward the gifts to the bride for displaying with the others she has received.

# THE

- . LOVELIEST
- . CUTEST
- . DAINTIEST

# Wedding Gifts



THEY ALL COME FROM

# THE GIFT SHOP

THE **GIFT SHOP** HAS ALWAYS SPECIALISED IN GIFTS — ACCUMULATING EXPERIENCE WHICH ENABLES THEM TO MEET THE DEMANDS OF THE MOST EXACT GIFT-SEEKERS. LET COOPERS HELP YOU CHOOSE APPROPRIATELY.

**CHINA  
GLASS  
CUTLERY**

# COOPERS

**HASTINGS.**

## BEAUTY HINTS

---

### HEALTH AND BEAUTY

---

Every woman wants to be beautiful. They run from one beauty salon to another; consult doctors, and try a thousand different creams, lotions, powders, cosmetics, etc., but the greatest beauty aid is "Rest and Relaxation." Every woman can organise her day so as to find time for some moments of rest, such moments of relaxation are as beneficial to ones well-being and appearance as the nightly sleep.

Strong emotions, like rage, pain, fear, are detrimental to health and beauty. Get rid of all those intense feelings and cultivate a placid attitude of mind. Relax completely at will, even for just a short time, forget everything, even important things. Even for a few a few moment. Relax and Rest.

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### BEAUTY DIET

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Eat lots of vegetables cooked with very little water, or grated and mixed with apples, nuts, and lettuce, as salads for lunch.

Butter, cheese, milk, eggs, and wholemeal bread.

Meat and fish only once a day.

Prevent Indigestion.—Don't over eat. Don't have irregular or hurried meals. Don't wash food down with copious drinks of any liquid. Eat and relax. Eat your largest meal in the evening, and linger over it. Do not eat too much white bread, pastry, cakes, biscuits, sweets, and only drink one cup of tea of sweetened coffee. Take juice, orange or lemon separate or mixed (no sugar) when you wake in the morning, in water if preferred, but no sugar, only plain juices.

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### THE NEW WAVE

---

Here is a wave that is rapidly gaining favour with the discriminating women. The new AMERICAN wave as specialised by UNA'S BEAUTY SHOP. This leaves the hair with the most natural and softest wave it is possible to obtain, and is particularly suitable to the newest styles of hair dressing. UNA'S BEAUTY SHOP besides introducing this latest "AMERICAN" wave, features the matchless cream wave, and the latest style of haircutting, introducing the new look, and all beauty treatments. Satisfaction is guaranteed by personal attention.





**Specialists  
in  
Permanent  
Waving**

**All Latest  
Styles  
including**

American Machineless—Eugene Combination—  
Oil Non-Electric—Eugene Croquignole—

# **UNA'S** *Beauty Shop*

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(MISS UNA EDILSON)

**RUSSELL STREET — opp. Railway Line,**

**HASTINGS.**

Also **INECTO TINTING— BLEACHING—**

**SETTING— CURLY CUTTING—**

**FOR APPOINTMENTS — PHONE 2380**

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## WHAT YOU SHOULD KNOW ABOUT "CHIROPRACTIC"

---

"Chiropractic is the science and art of adjusting the articulations of the spinal column, by the hands only, for the correction of the cause of disease." ("As taught in the school of Chiropractic," Davenport, Iowa, U.S.A.)

Chiropractors, by adjusting the spine, the nerve centre of the body, certainly do bring about healing effects to almost every part of the body, because all parts and organs are connected with the spine.

The chiropractor is interested in correcting the complex nerve system of the human or the intricate wiring of the system, removing the pressure on delicate nerves, by adjusting, and manipulation, with skilful fingers, thus allowing the nerves to function normally once more. Then health is regained. Chiropractic teaches that disease is due to a condition in the individual rather than to external influence; or what has been recognised by schools as "lack of resistance." It is the essential merit of chiropractic that defines precisely in what that condition consists and to show how to remove it.

Almost all illnesses and diseases are contracted by lack of resistance. Scientists have explained that germs only affect those with weakness, or lack of resistance. Lack of resistance therefore is the primary factor in the production of disease, since in the face of a perfect resistance the germs become impossible. Resistance or perfect functioning of the organs of the body, and the vital force of the nervous system, which function it is to distribute to every cell and tissue of our being, the vital energy to resist disease. The chiropractor adjusts and manipulates the nerve centre of the body, the spine, and corrects the subluxation or slight misplacement or misalignment of one or more of the vertebrae of the spine. When this is corrected the pressure is removed, and the conductive power of the nerves are restored and health naturally follows.

**DON'T SUFFER!**

**CHIROPRACTIC MEANS**

**HEALTH**

**Consult —**

*Luxford & Luxford*

**CHIROPRACTORS**

**Queen Street E. — HASTINGS.**

**Market Street — NAPIER.**

**WHAT IS CHIROPRACTIC?**

Chiropractic is known throughout nearly every country in the world as a natural and common-sense drugless method of removing ill-health, even where ordinary methods fail.

**FOR SCIATICA,**

**LUMBAGO,**

**NEURITIS,**

**Pains in the Back, Stiff Necks, Headaches, Insomnia, Nerves — Consult a Chiropractor. Chiropractic Spinal Adjustments remove the cause of these troubles and many more.**

**CONSULTATION BY APPOINTMENT.**

**Phone 3806 Hastings.**

**Phone 2889 Napier.**

# FOR MOTORISTS

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## RULES.

All motor traffic must stop when schoolboys display or extend their signs to allow children to cross the road.

Motorists are not allowed to pass another car unless there is a clear vision of 300 feet.

A prosecution can be made against any motor driver who drives his car in the centre of the road.

A warrant of fitness for a car is compulsory every six months.

Do you know it is possible for anyone to obtain a driver's license after reaching 15 years of age

Lighting up time for all motor vehicles is compulsory 30 minutes after sunset.

You must not park any car nearer than 6 feet to a fire plug.

It is compulsory to give hand signals to reduce speed, turn, stop, or when making a turn when driving.

It is compulsory when driving a car across any railway line to slow down to 15 miles an hour. You must never attempt to cross a railway line if a train is less than half a mile away.

He was a gentleman of the highways—he dipped his headlights.

---

Front wheel blowouts are most dangerous. Keep your better tyres on the front wheels.

Tyres need little attention, but the little they do need is vital.

Give your tyres air, the exact amount. Too much, they can't hold it. Too little, all sorts of unpleasant things may happen. Test them with a reliable pressure gauge once a week, and top them up to correct pressure, and you'll avoid the commonest cause of tyre wear.

Go carefully on a rough road, and avoid hitting lurking rocks and stones.

Have your wheel alignment checked by a good garage. This will save the life of your tyres.

Don't overload. If you must do so, divide your load equally.

Don't start off with a mad jerk, or tear along so that you have to use your brakes fiercely to stop suddenly. This is simply murdering your tyres.

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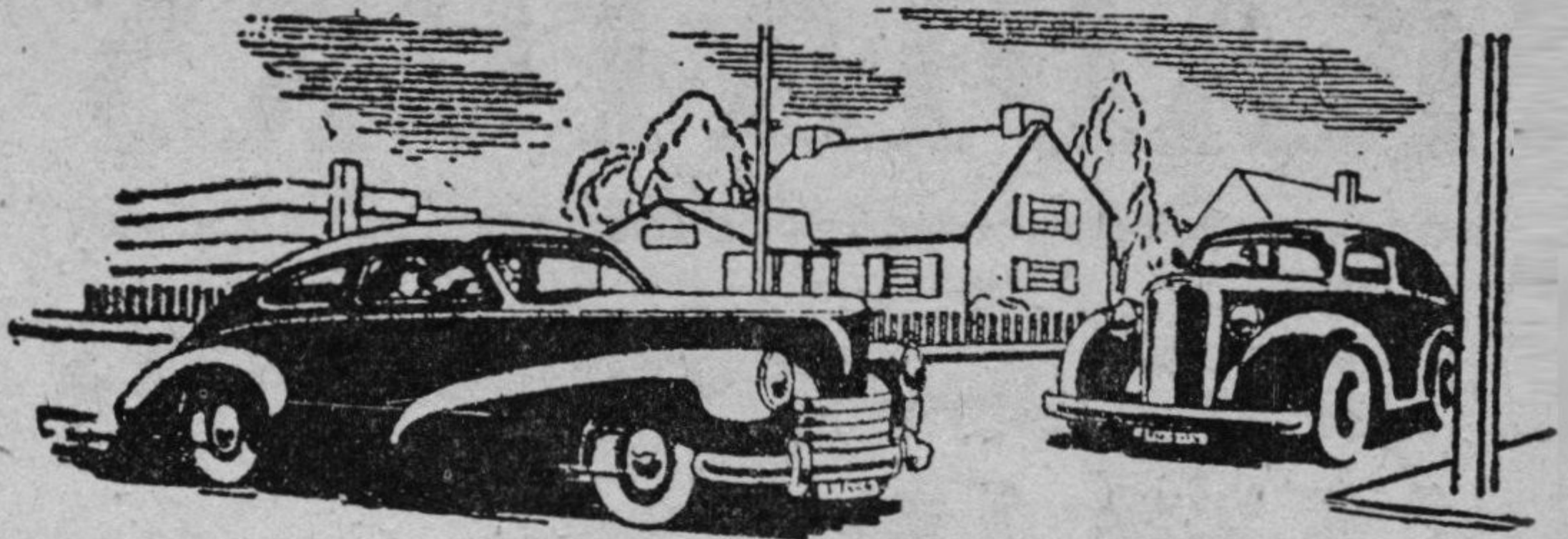
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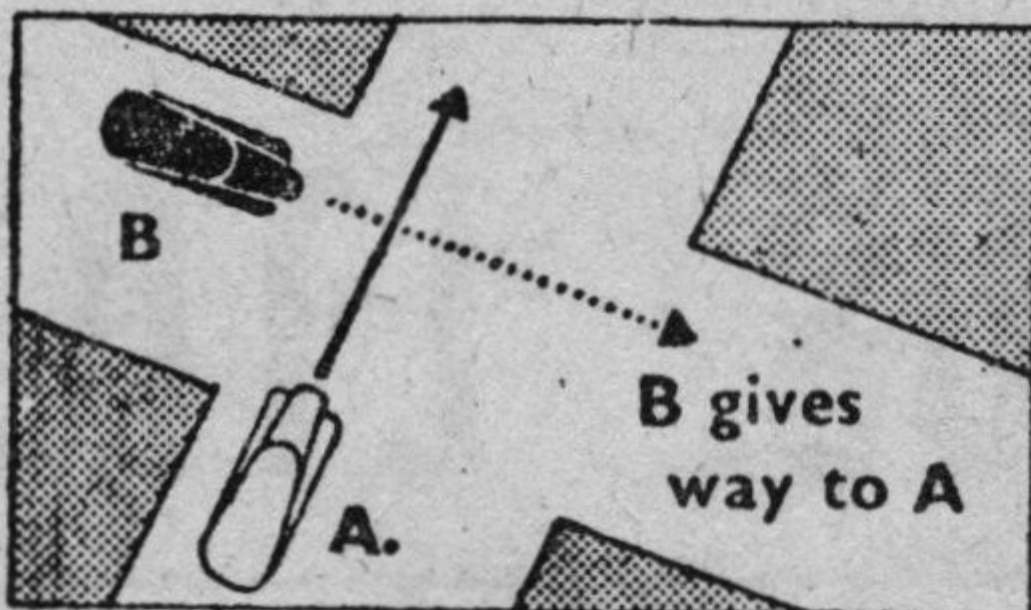
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# This is the RIGHT HAND RULE

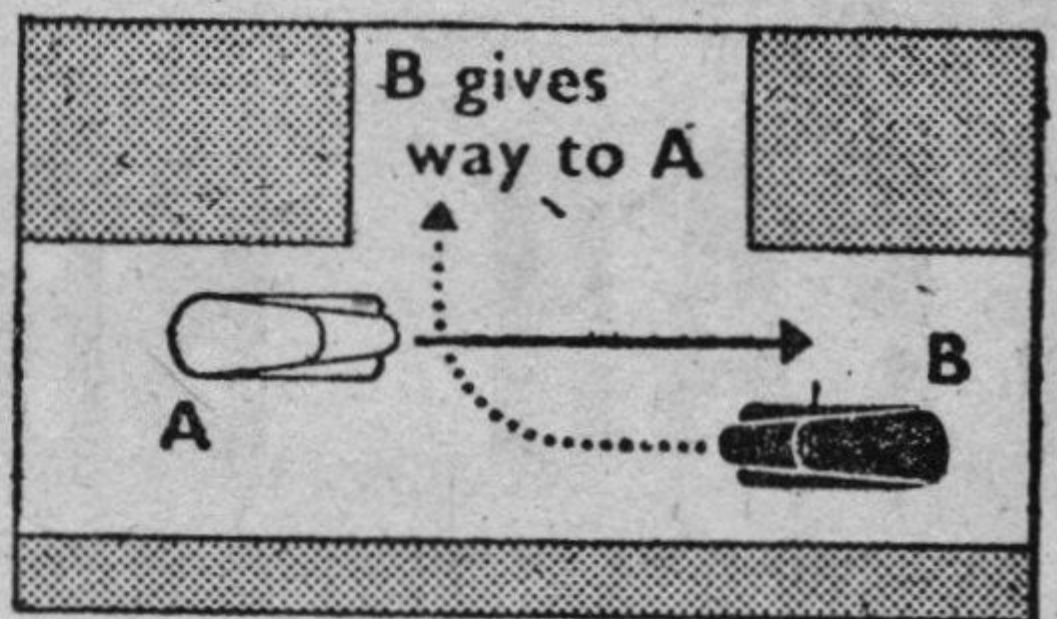


- (1) GIVE WAY TO TRAMS AT ALL TIMES
- (2) GIVE WAY TO TRAFFIC ON YOUR RIGHT
- (3) IF CHANGING DIRECTION TO THE RIGHT, GIVE WAY TO ALL TRAFFIC

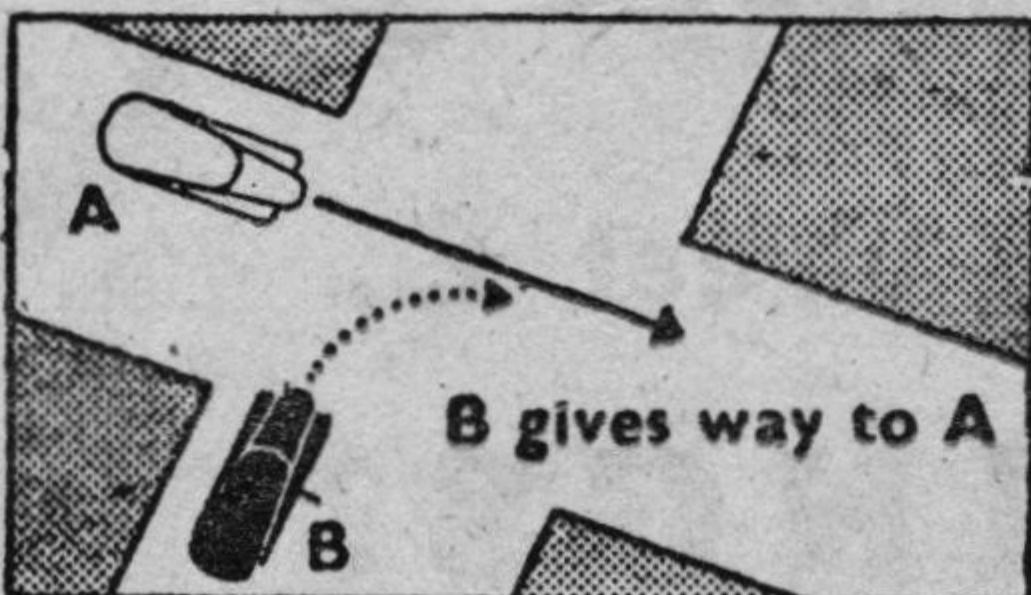
The diagrams show the procedure at typical intersections not controlled by police officers, traffic inspectors, traffic light, or compulsory-stop sign; Study them; Follow them; For your own safety . . . for the safety of others . . .



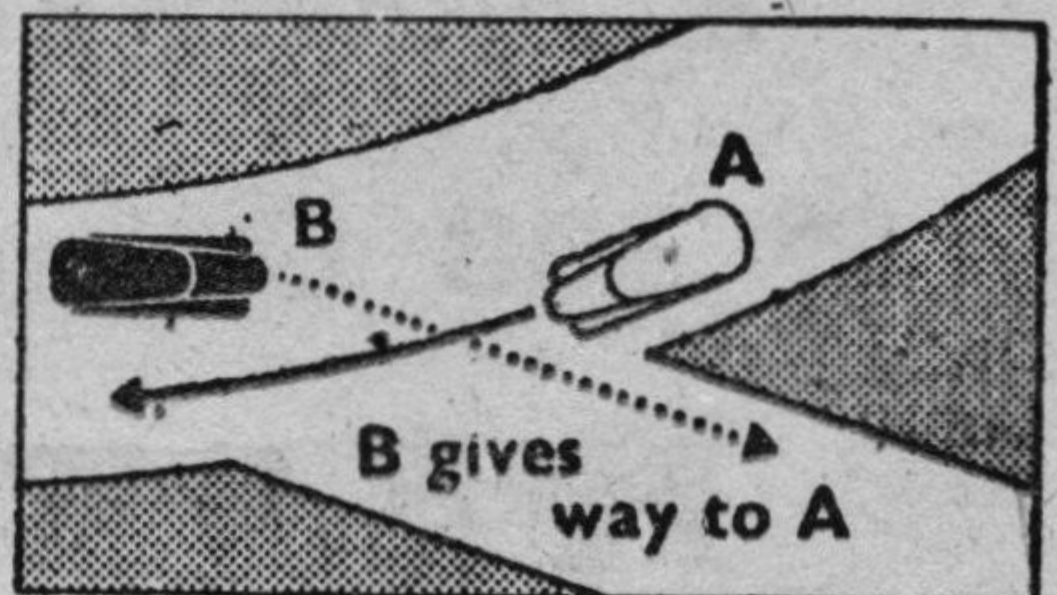
**B gives way to A.** When each intends proceeding straight ahead vehicle B gives way to A approaching from his right.



**B gives way to A.** B has again indicated intention to turn right and must give way to ALL traffic.



**B gives way to A.** B indicates intention to turn right and must give way to ALL traffic. A has right of way.



**B gives way to A.** B, who wishes to turn right, must give way to ALL traffic.

**IF IN DOUBT—STOP**

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**For :— Humber “Ten”  
Humber “Hawk”  
Humber “Snipe”  
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## HOW TO SAVE PETROL

1. When standing or waiting for traffic lights don't race your engine.
2. When you make a stop for more than a minute turn off your engine.
3. Don't drive at excessive speed. High speed travelling consumes more petrol than twice as much.
4. When starting watch the choke. Don't drive with it out a moment longer than necessary.
5. Be sure your brakes are not dragging. This cuts down your milegae. Have them tested frequently.
6. Have your valves ground when they need it.
7. Have your idling adjustments on the carburetter set at proper points so that mixture is not too rich. If not at proper point it gives insufficient idling performance and wastes petrol.
8. Don't fill your petrol tank to the cap. Some will escape through the vent.
9. Don't drive with your foot on the clutch pedal.
10. Watch petrol line for any leak at joints. Have it checked periodically to see if fittings are tight.
11. Be sure spark is fully advanced. Have your spark plugs cleaned and tested.
12. Avoid excessive use of brakes in traffic.

## LIGHTS ARE IMPORTANT

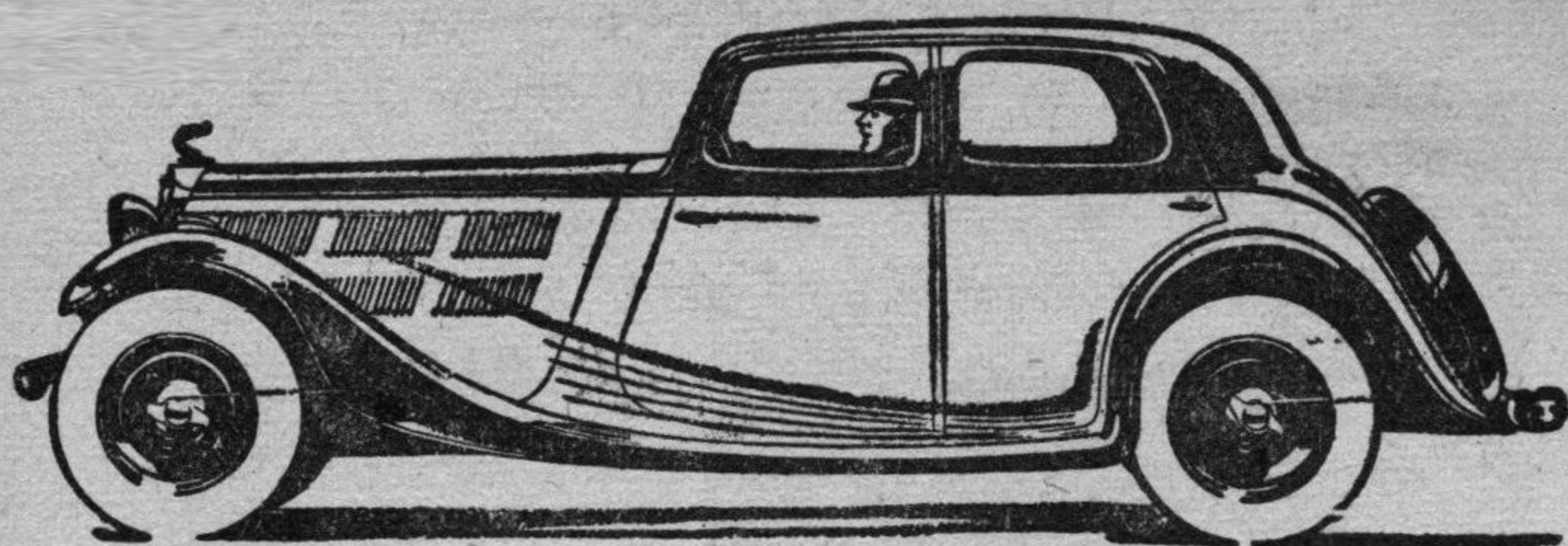
It is essential in the interest of safe driving that lights should be as efficient as possible. Bad lights or badly focussed lights doubles the danger in driving, both to drivers and pedestrians. Good lights, properly focussed helps to defeat risk.

Make sure all contacts are clean and tight, otherwise it means resistance, and this reduces power of current. Keep battery fully charged, and all connections tight. The Regulations state that lights must be thrown ahead, and each of equal intensity. They must be focussed so that under all conditions of driving the centre line of the main beam of each light must not be higher than parallel with the road, and not rise in the air.

Place your bulbs on white blotting paper. If they appear brown, discard them: they may fail you at an awkward moment.

At night for the safety of yourself and others be sure of your lights, and drive carefully.





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## SAVE YOUR TYRES

1. Avoid overloading.
2. Avoid under-inflation.
3. Avoid harsh braking, and fierce acceleration.
4. Avoid high speeds.
5. Avoid "kerbing" bumps and other severe impacts.
6. Avoid delay in having damage repaired.
7. Check wheel alignment frequently and correct irregularities.
8. Remove stones and flints from tyres.
9. Change tyres round regularly and don't forget the spare.
10. Submit tyres for replacement in time for retreading.

Inflate your retreaded tyre to the same pressure as a new one.

Wipe oil off tyres with dry rag, or apply sawdust, dry earth, or other absorbent.

Your tyre can be reconditioned more than once, if the casing is sound.

Always put the newer tyres on the outer wheel.

A retread tyre will carry same load as a new type.

Never use petrol or paraffin to remove oil or grease from tyres, it dissolves ingredients in rubber composition.

Scrubbing tyres will not hurt them; in fact it will do them good.

Before commencing to drive in rain wipe headlight glass over with a rag moistened with glycerene. It prevents the rain collecting in drops on the glass, and will not affect the light to any extent.

Simple questions put to motorists applying for licenses bring some peculiar answers. One man gave his age at 179; another his height as 11ft. 11in. As to occupation, one woman wrote she was a widow. Another thought an ex-wife was a job of some sort. As to sex, one applicant wrote American. Another wrote "medium." And still another woman wrote, "Middlesex."

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Here's a definition of home happiness which should be appreciated by every married couple: "Four feet on a fireplace fender."

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