



## MAKE THEM NOW! Your Christmas Cakes

**E**VERY year Christmas seems to steal upon many of us quite suddenly, and catch us unprepared; so that our Christmas Cakes and Puddings have to be made in a rush in the midst of all the school "breaking-up" festivities, and the school sports, and the shopping for Christmas presents, and the general bustle and excitement. So do let us get the rich cakes made now, in order that they may have time to mature and develop the real mellow flavour; and when it gets nearer Christmas, I will give you some plainer and cheaper recipes to supplement these with.

### Well-Balanced Christmas Cake

This is a popular cake, and keeps well. The ingredients are three-quarters of a pound of butter; ten ounces of castor sugar; 7 eggs; one pound of flour; a saltspoon of salt; one dessertspoon of

off them, then dried and lightly floured. Cut up the figs small and shred the peel. Did you know that the fruit for Christmas Cake can now be bought all ready mixed in proper proportions, well cleaned and dried and done up neatly in pound packets? How easy cooking is made for us now, isn't it? In grandmother's day they had even to stone the raisins! The mixed fruit does not contain figs, so you must buy these separately if you are using the parcels of mixed fruit, of which two to two-and-a-half pounds would be necessary for this cake.

Have the cake tin lined with grease-proof paper, and cook the cake on a grid-shelf a little above the middle of a hot oven—about 375 degrees to 400 degrees to start with. Turn the top element off and the bottom to low; or if a gas oven, turn the regulo to 3, reducing after an hour and a-half to 2. Time, about 3 to 3½ hours, according to the depth of tin.

### Cheaper Wholemeal Fruit Cake

This is a recipe sent by "Mrs. Nicotinus," a very strong link in our "Daisy Chain" and an expert with wholemeal:

Eleven ounces of wholemeal; six ounces of brown sugar; half a pound of butter; three eggs; two packets of the ready mixed fruit, or its equivalent in separate fruits; one teaspoon of vinegar; half a teaspoon of carbonate of soda; one teaspoon each of vanilla, glycerine and almond essence; a little salt; and the juice of half an orange, or some essence.

Cream the butter and sugar well. Beat the egg yolks and white separately, very well. Then sift the wholemeal flour and the carbonate of soda, adding it to the creamed butter and sugar alternately with the beaten yolks. Then add the fruit. Mix the essences in a saucer with the glycerine and add, then the stiffly beaten whites of the eggs, and the vinegar last. Use a large basin, and the hand for mixing. Beat well between each addition. Cook it for about 3½ hours in an oven which is very hot at first—with a gas oven, heat the oven for fifteen minutes at 8, and turn it down to 2 at once when you put the cake in.

### Wholemeal Christmas Cake

Wholemeal is now coming more and more into popular use, and very properly so; therefore our selection of Christmas Cake recipes must include some made at least partly with this. If your husband is still convinced that wholemeal cakes

### Slaters or Woodlice

Dear Aunt Daisy,

I tuned in to your session the other morning just in time to hear you say something about bran and slaters; so I take it you had just given a mixture for killing the little wretches. Will you please publish it, for these pests are eating every little green shoot which appears in my garden? They have even invaded the roof of the cottage, and maybe they will start on me next. I feel rather green when I see my hopes of some lovely early sweet peas, etc., dashed to the ground, and instead of tender shoots, heaps of "beautiful" pale grey slaters. Please help me, as every time I look up from this letter I see another crawling on something or other. As I have a nine months' old babe creeping all round the place, you can imagine my horror to see her very seriously studying these little brutes before she decides whether she will make a meal of them, or not!—Yours sincerely, "Manawatu."

Here is a good and proved formula, which I feel sure will prove a success; but don't let the baby get any of it—

and biscuits are dry and "chaffy," just forget to mention that this year's Christmas Cake is made by a new recipe, and he will probably not notice any difference.

Half a pound of butter; six ounces of light brown sugar, or raw sugar; four eggs; ten ounces of wholemeal flour; half a teaspoon of baking powder, and quarter of a teaspoon of baking soda; a good pinch of cayenne pepper; half a teaspoon of grated nutmeg; quarter of a teaspoon each of almond flavouring, rum flavouring, and vanilla flavouring; half a teaspoon of salt; half a pound of lemon peel; a few cherries; two ounces of preserved ginger; grated rind of half a lemon; one tablespoon of black currant jam, which must be home-made; one tablespoon of marmalade; quarter of a pound of dates; and three ounces of almonds or Brazil nuts.

Mix all the fruits and the nuts together, and add the jam. Put the flavourings in with the butter and sugar. Sift all the dry ingredients together several times. Line a tin with grease-proof paper. Now beat the butter and sugar to a creamy consistency. Add one egg and continue to beat; add the second egg and beat vigorously. If the mixture curdles, add a little of the measured flour. Continue this until all the eggs have been added. Sift in the dry ingredients and again mix well. Three-parts fill the prepared tin. Bake in a moderate oven for two to two and a-half hours depending on the depth of the tin.

## FROM THE MAIL-BAG

or even a slater which has eaten some of it!—for it is deadly poison. Keep the fowls away from it, too, and the dogs and cats. Put small balls of the mixture under the boxes of plants, or under light boards or logs, or the wood heap, or anywhere the wretched

### FRUIT PUNCH Cool Drink For a Hot Day

**Ingredients:** The juice of nine oranges, the juice of three lemons, the syrup of one tin of preserved pineapple, the syrup of one tin of preserved peaches, and sugar to taste. One large cup of strong tea, freshly made and strained and cooled, is added to the above ingredients. Strain the mixture into a glass jug, and put in the ice-chest, or stand in a draught with a wet cloth round it. Cut up some small cubes of the pineapple and some pieces of strawberries (syrup of any stewed fruit can be used). Serve with soda water.

things come. The ingredients are simple enough — four ounces of Paris Green, from the seedsman, six pounds of bran, and a little sugar. Moisten this with treacle mixed with hot water, and form it into little balls (or rissoles, shall we say?) and use it as I have suggested. Let me know how you get on, won't you?

### Nugget Stains

Dear Aunt Daisy,

I heard you speaking about nugget stains on wedding shoes this morning. Do you know this wrinkle? Put the nugget on the boots or shoes or any leather goods with a brush, and then wet a piece of cloth thoroughly, wring it out dry, and rub all over the leather. Finally polish with a dry cloth and no black marks will come off at all on to stockings or white shoes. I always polish my shoes that way, and it gives an extra fine polish to the leather, also.—"Just Another Listener," (Auckland).

That is a very good hint; thank you very much. Prevention is certainly better than cure, every time. However, if the mischief is already done, here are some ways of cleaning the shoes. If they are of light silk or satin, try sponging the nugget marks with eucalyptus or with acetone, which you buy from the chemist. I think carbon-tetra-chloride would do, also. If the shoes are just ordinarily grubby, and not marked with nugget, try rubbing (with the weave, not across), with a rag of silk moistened with methylated spirits. Velvet shoes can be cleaned in the same way, using a velvet rag. Always try to clean marks with a piece of the same material as the soiled article.

### BAKING THE CAKE

To safeguard your cake from the horrible fate

Of those once cremated by Alfred the Great,

Just grease some brown paper the size of your tin,

One layer of the thick kind, and one of the thin.

With well-greased brown paper line inside the tin,

Then beat up the mixture and quickly pop it in.

And if you will follow this simple direction,

You'll find that your cake will be baked to perfection.

(From "Scotch Heather")

coffee essence; quarter of a teaspoon each of vanilla essence and of baking powder; one pound of sultanas; half a pound of raisins; quarter of a pound of currants; two ounces of figs; quarter of a pound of preserved peel; quarter of a pound of almonds; and two ounces of cherries.

Cream the butter and sugar together very well—from ten to fifteen minutes' beating is not too much. Then add the eggs one by one, beating well after each. You may add a sprinkling of flour from time to time to prevent curdling, but this flour must be taken from the one pound stipulated in the recipe. Next add the fruit and flour alternately in small quantities, the baking powder and salt being sifted in with the flour. Lastly, add the coffee essence. The cherries should be halved, and the sugar washed