

LET US BE FESTIVE

WE know that "a little nonsense now and then is relished by the wisest men"; and similarly, a little indulgence in "Festive Food" will be relished by us all, after so much clever contriving lately with available supplies. Moreover, the gala dishes suggested below are none of them really extravagant, although they give the restful illusion of peace and plenty. Take for instance the

Butterscotch Cake

This is a "Prudence Penny Special"—note especially the unusual filling. We need make only half the filling and use it just between the layers, not over top or sides. Cream together $\frac{1}{2}$ cup shortening (butter, dripping or lard; or a mixture of all three and a dash of lemon juice) and 2 cups brown sugar. Add 2 well beaten eggs. Measure out 2 cups flour, sift it and re-measure. Add to it $\frac{1}{2}$ teaspoon salt, 1 teaspoon baking soda, and a tablespoon of cocoa, and sift all together 3 times—this is for lightness. Also put 4 tablespoons of vinegar and 2 teaspoons vanilla in a cup and fill it up with water. Now add the dry and liquid ingredients alternately to the first creamed mixture. Pour into 2 well greased and floured pans, and bake at 350 degrees for 35 to 40 minutes.

Filling.—Beat up about 4ozs. cream cheese with a fork, add 2 cups powdered sugar (sifted), 3 tablespoons of good top milk, and 2 squares of melted chocolate. Spread between the layers, and on top and sides of cake.

Real Fluff Cake

(3 egg whites only)

This is another Prudence Penny Cake. Cream $1\frac{1}{4}$ cups sugar and $\frac{1}{2}$ cup shortening well, and add 1 teaspoon vanilla. (Use butter, lard or dripping, or a mixture of all three, for the shortening, with a dash of lemon juice.) Add one unbeaten egg white, and beat very hard. Then add another unbeaten egg white, and beat hard again. Finally, add a third egg white, and beat until fluffy. Measure $2\frac{1}{2}$ cups flour, sift, and re-measure; add to it 3 teaspoons baking powder and $\frac{1}{2}$ teaspoon salt, and sift all together 3 times. Then add this sifted flour and $1\frac{1}{4}$ cups milk in small quantities, alternately, to the first creamed mixture. Pour into well-greased and floured cake pans and bake at 350 degrees for 25 to 30 minutes. Frost with chocolate icing, and sprinkle with chopped nuts.

Economical Gold Cake

(3 egg-yolks only)

Sift 2 cups flour, measure and re-sift with 2 teaspoons baking powder and $\frac{1}{4}$ teaspoon salt. Cream $\frac{1}{2}$ cup butter (or other shortening with a dash of lemon juice) and then gradually add one cup sugar and beat together until light and fluffy. Beat 3 egg yolks with strong beater until light and lemon coloured, and add to the sugar mixture. Next add sifted flour and milk ($\frac{3}{4}$ cup) in small quantities, alternately. Beat after each addition until smooth. Add 1 teaspoon vanilla and beat again. Bake in well greased pan at about 250 degrees for 50 to 60 minutes.

Icing.—Half quantities will do: Add 1 tablespoon grated orange rind to 3 tablespoons butter, and cream well, adding 1 cup icing sugar gradually. Combine 1 tablespoon water and 2 tablespoons lemon juice, and add to butter mixture, alternately with about 2 more cups of icing sugar. Beat after each addition till smooth, and add a speck of salt.

Candied Cherries

A specially useful recipe at the present time. Make a very heavy syrup in the proportion of a pound of sugar to a teacup of water, and let it simmer till the sugar is thoroughly melted. Then put the cherries into the boiling syrup, and simmer very slowly till quite clear. Pour off the syrup, place the fruit on flat dishes, and let dry in the sun or slow oven. Will take several hours. When thoroughly dry, dust over with sugar and store in paper-lined tin.

Marshmallow Cake (or Sweet)

(No butter, one egg)

Dissolve 2 rounded teaspoons gelatine in enough water to cover, and bring just to the boil. Put into saucepan $\frac{1}{2}$ breakfast cup each of sugar and water; when just at the boil, add the gelatine, and stir well. Then add one egg white slightly beaten, and let cool. Whip very well, till stiff. Pour into a dish or tin lined with greaseproof paper wetted one side with cold water, the wet side next to the mixture; put away to set. Turn out on to pretty plate, cover with strawberries, or any fruit liked, and cream (tinned or imitation).

FROM THE MAIL BAG

The Half-cooked Cake Dilemma

Dear Aunt Daisy,—

I want to tell you about a rich cake I made, which, when cut, was not cooked inside. I removed the almond icing, etc., carefully, and put aside; greased the tin in which the cake had been cooked, put the cake back, and covered it well with buttered paper tied down. Then I popped it into a big saucepan and steamed it about four or five hours. When the cake was cool, I managed to fit the icing on again—the cake had shrunk a bit! And it now looks like one of those rich dark juicy ones and is delicious. This may help someone who has a similar accident.

Rancid Butter.

Another hint I want to give you is about rancid butter. I have a friend who has an Italian woman cooking for her, and she can "cure" rancid butter. She just boils it slowly for hours and hours, and then uses it for cooking. It is then tasteless, I am told.

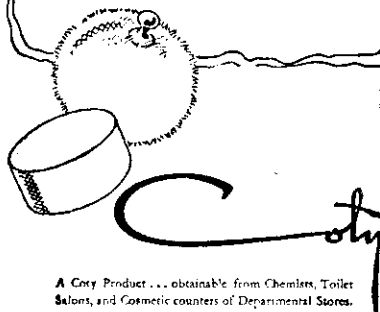
—Virginia, Wanganui.

Many thanks for your help in this quite common accident. Young cooks must make sure that the water in the saucepan comes only about half way up the cake tin.



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