



WAR-TIME COOKING

WE are getting along very nicely with our wartime cooking, making the most of what is available—which is still so much more than in most other countries. Here are some of the discoveries of the Daisy Chain.

Chocolate Jelly Sponge

Dissolve 1 packet of jelly crystals (any flavour), in 1 breakfast cup of hot, but not boiling, water. Beat 2 egg yolks till creamy, and mix well with $\frac{1}{2}$ pint of milk and 1 dessertspoon cocoa, heat this very slowly until slightly thickened. It must not boil. Allow both dissolved jelly and milk and egg mixture to cool. Then add the stiffly-beaten egg whites to the milk mixture, and slowly stir all into the jelly mixture. Whip all lightly together and set in a mould. Serve with custard.

Soda Cake

(Mrs. Nicotinus)

Half pound flour, 4oz. fruit, $\frac{1}{2}$ teaspoon mixed spice, 3oz. sugar, 1oz. chopped peel, $\frac{1}{2}$ teaspoon soda, 3oz. dripping, 1 gill sour milk, 1 level teaspoon cream of tartar (substitute), 1 tablespoon treacle. Rub dripping into flour, add fruit, sugar, peel, spice, cream of tartar. Warm treacle until a liquid (not hot), and stir in soda and milk. Pour over flour mixture. Mix well, making a fairly stiff batter. Bake in a moderate oven (regulo 4), for about 45 minutes.

Vinegar Loaf

(with lard)

Five cups flour, 2 cups sugar, pinch of salt, 3 small teaspoons carbonate of soda, 1 teaspoon allspice, $\frac{3}{4}$ lb. lard, 3 gills milk, egg cup of vinegar, $\frac{1}{2}$ lb. currants, $\frac{1}{2}$ lb. sultanas. Rub lard into the flour and add other ingredients. Dissolve soda in a little milk, then add to the other milk. Add vinegar last of all. Bake in a moderate oven.

Belgian Biscuits

(with dripping)

Eight ounces flour, 4oz. bacon dripping, 4oz. light brown sugar, 1 dessertspoon each spice and cinnamon, 1 egg. Rub fat into flour, add sugar, spice, etc. Cut into rounds and bake in a slow oven, from 5 to 10 minutes. Stick two together with raspberry jam. May be iced.

Crisp Biscuits

A quarter of a cup each of sugar, water and dripping, 1 heaped teaspoon baking powder, 1 cup flour and pinch of salt. Boil sugar and water for a few minutes. Rub fat into flour, add baking powder and salt. Mix to a stiff dough with the syrup. Roll out thinly, cut into shapes, and bake in a moderate oven for about 20 minutes.

Devil's Food Cake

(half cup butter!)

Two cups brown sugar, $\frac{1}{2}$ cup butter, $2\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoons vanilla, $\frac{1}{2}$ cup cocoa, $1\frac{1}{2}$ cups sour milk or buttermilk, 2 teaspoons soda. Mix sugar and cocoa together, then cream

them with the butter. Put the soda in the milk, and add alternately with the flour to the creamed mixture. This makes 2 large layers. Put together with chocolate icing.

Another Devil Cake

(half cup butter)

Custard part:—One cup grated chocolate, $\frac{1}{2}$ cup sweet milk, 1 cup brown sugar, 1 egg yolk, 1 teaspoon vanilla. Stir altogether over the fire, cook slowly, then set aside to cool. Cake part:—One cup brown sugar, $\frac{1}{2}$ cup butter, 2 cups flour, $\frac{1}{2}$ cup milk, 2

FUDGE with Condensed Milk (NO BUTTER)

Mix 2 cups sugar with 1 cup water in a large saucepan, and bring to the boil. Add one cup sweetened condensed milk, and boil on low heat till the mixture will form a firm ball when tested in cold water. Stir constantly to prevent burning. Remove from the heat, and add as much chocolate cut into small pieces as desired, also a cup of chopped walnuts. Beat until thick and creamy. Pour into buttered tin or plate. Cut into squares when cool.

eggs. Cream butter, sugar and yolks. Add milk, sifted flour and stiffly-beaten whites. Beat all well, then stir in custard part. Lastly, add 1 teaspoon soda dissolved in warm water. May be baked as a large cake or in sandwich tins. Must not be used under a week. Keeps indefinitely.

FROM THE MAIL BAG

A Little Hint for Overseas Parcels

Dear Aunt Daisy,

I always put one or two clean salt bags or oatmeal-bags in my overseas parcels for my boy to keep things in free from sand. People don't always think how useful these bags are, so I send the hint to you.

I also saved a number of scorched articles by soaking them in vinegar and water, then washing in the usual way. My son said he wished he had known that when in the Army, as the boys often scorched a shirt, to their great distress.—"Experimenter," Highland Park.

Yes, vinegar is good for removing scorch—if the boys are able to get any. Another remedy is to damp a handkerchief with peroxide, put it over the scorch, and then iron over that (if they can get the peroxide). And an "old wives' tale" recommends rubbing the scorch with a half-crown. But would the boys have one?

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