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MORE IDEAS ABOUT PUDDINGS

HERE are some more recipes for winter puddings, baked ones this week, because we had boiled ones before.

Orange Pudding

This is delicious. I should think grapefruit could be used if necessary. Cream a cup of sugar with a tablespoon of butter. Work in 2 tablespoons of flour. Beat well the yolks of 2 eggs and add the juice of an orange and a cup of milk. Then combine the two mixtures, adding the grated rind of the orange. Finally fold in lightly the stiffly beaten whites of the 2 eggs, and bake at once in a dish set in an outer one of hot water. Not too hot an oven.

Raisin Cinnamon Pudding

Four cups fine wholemeal, 2 heaped teaspoons cinnamon, 1 cup seedless raisins or sultanas, pinch of salt, 3 level teaspoons baking powder, 4oz. dripping, or other good shortening, milk to mix to scone consistency.

Rub the shortening into the flour sifted with the baking powder and cinnamon. Add the fruit and mix with milk to scone consistency. Roll out fairly thin, then roll as for a jam roll. Cut roll into rounds 1 inch thick, and put cut side down on a meat tin or large pie-dish on which has been sprinkled a mixture of one and a-half cups of raw sugar and 2oz. butter. Bake in a moderate oven for 30 minutes. Any left-overs go well in lunches.

Yorkshire Treacle Tart

Line a deep pie-plate with short pastry. For filling:—1 breakfast cup dry breadcrumbs, 1 breakfast cup sultanas, currants and peel, 1 apple grated, peeled and cored, juice and grated rind 1 lemon, saltspoon spice, saltspoon ground ginger, 2 tablespoons treacle, 1 tablespoon sugar, 2 tablespoons milk. Mix well, put on the pastry, cover with a layer of pastry, brush over the top with water; sprinkle with brown sugar, and bake about 40 minutes.

Kentucky Treacle Tart

Pastry:—Cream 1 heaped tablespoon butter and 1 tablespoon sugar, add 1 well-beaten egg, and 2 tablespoons milk. Mix in 1 cup flour, 1 teaspoon baking powder. Mix to firm dough, roll out, and line tart plate.

Filling:—Warm 1 teacup milk, add 1 tablespoon butter, 1 teacup breadcrumbs, 3 tablespoons brown sugar, ½ teaspoon nutmeg and grated rind of 1 lemon. Boil together for a few minutes, then add 1 tablespoon treacle, and mix well. Fill lined-pieplate, decorate with cross piece of pastry, and bake in moderate oven for 20 minutes, or till browned. Serve hot or cold with custard.

Pennsylvania Pumpkin Pie

Two cups cooked mashed pumpkin, 3 egg yolks, 1 cup dark brown sugar, ½ teaspoon salt, ½ teaspoon nutmeg, 3 egg whites, 1 teaspoon ginger, ½ teaspoon cloves, ½ teaspoon allspice, 1 teaspoon cinnamon, 3 cups scalded milk.

Mix pumpkin, spices, salt, egg yolks, then add scalded milk. Fold in stiffly beaten egg whites. Pour mixture into a pie-dish lined with pastry, first brushing pastry with egg white. Bake in 450deg. oven for 15 minutes, then 350 deg. till baked. For flavouring, marmalade can be added in place of the spices, and the rind and juice of 2 lemons.

Potato Chocolate Pudding

Eight ounces cooked mashed potato, 2oz. ground rice, 1½oz. butter, 1 tablespoon treacle, 1 tablespoon cocoa, 1 egg, 1 teaspoon baking powder, 2 tablespoons milk. Put potatoes and ground rice in bowl, add cocoa, melted butter, treacle, egg and milk. Lastly add baking powder and mix well. Bake in moderate oven 45 minutes, or steam in basin 1½ hours. Serve with chocolate sauce.

Syrup Scone Pudding

Place in piedish on top of stove, 2 tablespoons golden syrup, 1 cup boiling water. Let this boil vigorously for a while. Now have ready ordinary scone mixture and cut as many scones as you require. While syrup mixture is still bubbling, drop scones into it, and place in fairly hot oven. Bake as for ordinary scones. When scones are nearly cooked, baste with syrup. When cooked, serve with thin custard.

FROM THE MAILBAG

Butter-Saving Hint

Dear Aunt Daisy,

Here is a little hint that may be useful to others. When spreading pikelets, slightly warm sufficient golden syrup, and beat in just a little butter, until it makes a sort of "creamy spread." Use this for the pikelets. It goes a long way and is very nice. I did a plateful for our Mothers' Union Jubilee celebrations last week, and everybody liked them.—*"Dorothy Anne," Christchurch.*

The same idea is useful when serving hot Griddle cakes for breakfast. Make them like pikelets and serve them hot in piles of three for each person, with the hot, buttery syrup in between and then poured over the whole. This saves buttering each one, as should really be done, before pouring maple syrup over.

A Needle Surprise

Dear Aunt Daisy,

In common with most of your listeners, I am now very short of nice fine needles; so to-day I decided to turn out my pin-cushion (which I have used for over thirty years) knowing that it must contain many needles. Imagine our amusement and joy to find two hundred needles of various sizes, from some as fine as machine silk to ordinary darning needles! As I had filled the cushion with dry bran, the needles were not at all rusty. I thought many other listeners might be in need of fine needles, these having become scarce during these war years; and so might be interested in our surprise packet.—*A Link in the Daisy Chain, Wellington.*