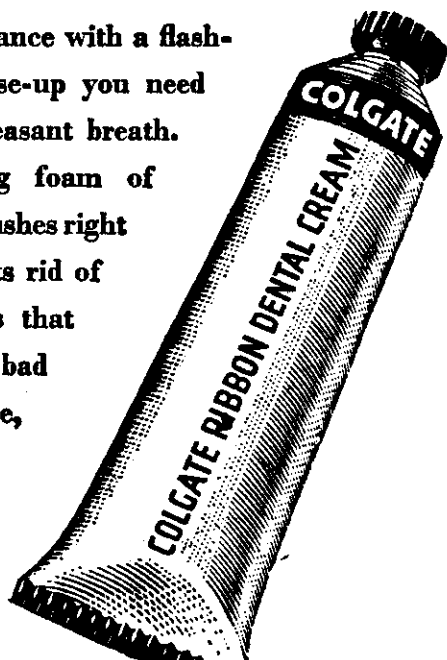


*Tall,
dark
and
handsome*

but a washout as a beau

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VARIED APPLE RECIPES

HERE are some more suggestions for varying the daily pudding problem by using apples in different ways. Some cakes, too, can be made with them.

Apple Pandowdy (no eggs)

Four tart apples, sliced thin; $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ teaspoon cinnamon; $\frac{1}{4}$ teaspoon salt; $\frac{1}{2}$ cup molasses (or treacle), $\frac{1}{2}$ cup hot water, 1 cup sifted flour, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, 1-3 cup shortening, about 1-3 cup milk. Fill oblong baking dish with sliced apples. Mix the sugar, cinnamon and salt, and sprinkle over apples. Combine molasses and hot water and mix together. Pour over apples. Bake in hot oven (425deg.) 25 minutes. Meanwhile, sift flour with baking powder and salt. Cut in shortening; add milk, mixing to a soft dough. Knead lightly about 20 seconds. Roll dough into a rectangle about 1-3-inch thick. Fit dough over cooked apple mixture. Prick top all over with fork. Bake in hot oven (425 deg.) for 20 to 25 minutes. Serve warm with thin cream or top milk. Serves eight.

Marbled Apple Mould (no eggs)

Have ready $2\frac{1}{2}$ pints of hot stewed apple; add $\frac{1}{2}$ cup sugar, a light sprinkle of ground cloves and cinnamon, and a tablespoon of lemon juice. Make up one packet each of raspberry and of lemon jelly crystals, using only $\frac{3}{4}$ pint of hot water to each. Divide apple mixture into 2 parts. Into one half put the raspberry jelly and into the other the lemon jelly. When cool and about to set, put alternate spoonfuls of the apple mixtures into a buttered mould till all is used—as is done in a marble cake. Stir round with knife. Put in cold place to set. Turn out, when wanted, into glass dish, cover with raspberry jam, and over all pour a thick cold custard. Sprinkle with chopped nuts or almonds.

Apple Gems

Peel, core, and cut into slices $\frac{1}{2}$ lb. apples. Make up your usual gem recipe, put usual quantity into very hot gem pans generously greased, and press sufficient slices of raw apple on top of each. Hot oven; about 30 minutes. Here is a good gem recipe:—Two cups flour, 2 eggs, $\frac{1}{2}$ cup sugar, 1oz. shortening, 1 cup milk, 3 teaspoons baking powder. Beat the eggs and sugar very well, melt the ounce of shortening, and add. Then add the milk, then the other ingredients. Have gem irons very hot, and grease with lard. Half fill with mixture and cook in a hot oven. Makes 24 gems.

Dutch Apple Tart

First, line a well-greased shallow square cake-tin with a good short pastry. Peel and core sufficient large cooking apples (about three), cut them into fairly thick slices or strips, and arrange these on top of the pastry. Put it into hot oven, and after half an hour, take out

and spread quickly with this creamed mixture: $\frac{1}{4}$ cup shortening (butter is best), $\frac{1}{2}$ cup honey, 1 teaspoon cinnamon, and $\frac{1}{2}$ teaspoon nutmeg. Return to oven, reduce the heat, and continue baking for another 20 minutes or until done. Serve with top-milk, or just plain.

Apple Cake (raw apples)

Two and a-half cups flour (one could be wholemeal), $2\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ cup good shortening, 1 cup sugar, $1\frac{1}{2}$ cups minced or finely chopped raw apple, 1 cup chopped nuts, 2 tablespoons cocoa, 1 cup raisins, 1 teaspoon spice. Cream shortening and sugar, add uncooked apple and a little vanilla flavouring. Mix in sifted dry ingredients with enough milk to make soft cake-mixture. Moderate oven, $1\frac{1}{2}$ to 2 hours according to depth of cake.

Quickly Made Apple Fritters

Take 2 large apples, 1 cup flour, 1 egg, 1 teaspoon baking powder, 1 teaspoon custard powder (lemon flavour), $\frac{1}{4}$ teaspoon salt, 2 teaspoons sugar, sufficient milk to mix. Put flour, sugar, salt, and custard powder into a basin. Mix to a batter with the egg and milk, then add the baking powder. Peel the apples and quickly grate them into the batter, using the larger section of the vegetable grater. Drop in teaspoonfuls on to a hot greased pan or girdle and cook a golden brown. Pile on a hot dish, sprinkle with sugar, and garnish with sliced lemon. This makes a delightful batter for savouries; can also be used for frying fish, using only 1 apple and leaving out the sugar.

Apple Afghans

Cream together 3oz. butter or other shortening, and 1 small cup sugar; add the yolk of 1 egg and 2 tablespoons milk. Mix in 1 large cup flour and 1 teaspoon baking powder. Roll out and bake in a moderate oven about 15 minutes. Boil 3 cooking apples in very little water until soft, take off fire, and beat in $\frac{1}{2}$ packet of lemon jelly crystals. If not sweet enough; add sugar to taste. Spread apple mixture over cooked shortcake. Beat the white of egg till stiff, adding a tablespoon sugar. Spread this meringue on the apples and return to set and lightly brown. When cold, cut into squares or slices. A little desiccated coconut may be added to the meringue if liked.

Applesauce Cake

One cup sugar, $\frac{1}{2}$ cup butter or other shortening, 3 dessertspoons cocoa, or 2 squares of melted chocolate, 2 cups flour before sifting, 2 level teaspoons baking powder, pinch salt, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoon vanilla, 1 cup chopped raisins, $\frac{1}{2}$ cup walnuts (more if desired), $1\frac{1}{2}$ cups apple sauce (unsweetened), 1 level teaspoon soda. Cream sugar and shortening, add chocolate, sift flour, baking powder and spices; add