



The Demand Exceeds the Supply!

Similarly, with Bruce Woollens—there's not enough to go round, yet. But the Bruce Mill is working all out on the production of Bruce Blankets, Sox, Knitwear and Tweeds. Soon, all those people who are clamouring for the best—for Bruce—will have an ample choice at their usual Retailer's.



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King of Woollens

The Bruce Woollen Manufacturing Co., Ltd., Milton, Otago.



SUET PUDDINGS

HOT puddings are always a part of winter—especially steamed puddings. They can be quite economical, and by changing the sauce served with them, it makes more varieties.

Let us this week consider the suet puddings—it saves our butter, and suet itself is a protective food.

Foundation Steamed Pudding and Variations

Mix $\frac{1}{2}$ cup finely shredded suet; $\frac{1}{2}$ cup sugar; and $\frac{1}{2}$ cup of milk. Sift in 1 cup of flour; 1 cup of wholemeal; $\frac{1}{2}$ teaspoon of bicarbonate of soda; and a few drops of essence.

1. *Black Cap Pudding.* Put 2 handfuls of currants in the basin first.

2. *Ginger Pudding.* Same mixture with 2 teaspoons of ginger, and 2 tablespoons of treacle instead of sugar and essence.

3. *Fruit Pudding.* Add 1 cup of raisins and sultanas, and $\frac{1}{2}$ teaspoon of spice and cinnamon mixed.

4. *Canary Pudding.* Grated rind and juice of 1 lemon put in, and 2 tablespoons of marmalade in the basin first.

Suet Crust for Puddings

To 1lb. of flour, allow $\frac{1}{2}$ lb. of finely shredded suet; $\frac{1}{2}$ teaspoon of baking powder, and a pinch of salt. Mix flour, salt and baking powder, add suet, and mix in well. Add water to make a firm paste, and roll out.

Rhubarb Pudding

Spread inside a pie-dish 3 tablespoons each of brown sugar, and butter. Line the dish with a suet crust. Half fill with cup-up rhubarb, sprinkle with brown sugar, lemon juice, and some water, and pile in more rhubarb. Put on a top crust and bake in a quick oven. Turn out on to a hot dish. Apple may be used instead of rhubarb.

Economy Plum Pudding

Two tablespoons of shredded suet; 1 teaspoon of baking soda; $\frac{1}{2}$ teaspoon of salt; $\frac{1}{2}$ cup stale fruit cake, or buns; 2 tablespoons of flour; 1 tablespoon of golden syrup; 2 teaspoons of cinnamon; $\frac{1}{2}$ cup of breadcrumbs; 1 large cup of cold or warm tea. Crumble the cake or buns, add the breadcrumbs, flour, salt and cinnamon. Heat the syrup with the finely shredded suet, in the tea, and before adding to the mixture, add the soda. It makes a thin batter. Steam 3 hours.

R.A.F. Pudding

(A Rich One)

One cup each of grated raw carrot; grated raw potato; grated raw apple; sugar; finely shredded suet; flour; breadcrumbs; currants; sultanas; raisins; and a piece of peel; 1 teaspoon of mixed spice; 2 tablespoons of sago; 1 teaspoon bicarbonate of soda; 1 well-beaten egg; 1 tablespoon of brandy which is optional;

a pinch of salt; 1 teaspoon of almond essence; and milk to mix. Boil 4 hours or longer.

Invalid Suet Pudding

Four ounces of fine flour; 1oz. of bread or sponge cake crumbs; $1\frac{1}{2}$ oz. of finely shredded suet; 1 egg; some fruit juice, and cold water. Sift the flour, add the crumbs and suet. Beat the egg yolk with one third of a pint of water, and the strained juice of half a lemon or orange—about a tablespoon or more. Add the flour, mix well, then fold in the white of the egg beaten to a firm froth. Grease a basin well, and three parts fill with

Foundation Dessert Sauce (American)

One tablespoon cornflour; $\frac{1}{2}$ cup sugar; pinch salt; 1 egg; 2 tablespoons butter; 2 teaspoons vanilla; 1 cup hot water. Mix cornflour, sugar and salt. Gradually add the hot water, cook until thick, stirring constantly. Add the beaten egg yolk, and cook a minute or two. Then add butter and vanilla. Cool a little, and fold in the beaten egg white. **LEMON SAUCE:** Omit the vanilla, add 2 tablespoons of lemon juice, and 1 teaspoon grated rind. **NUTMEG SAUCE:** Add teaspoon of grated nutmeg. **CHOCOLATE SAUCE:** Add $\frac{1}{2}$ oz. unsweetened chocolate, or a dessertspoon of cocoa, blended with the cornflour and sugar. **RAISIN-NUT SAUCE:** Add $\frac{1}{2}$ cup chopped raisins and nuts, and a teaspoon of grated orange rind.

the mixture. Put greased paper on top, and steam for $2\frac{1}{2}$ hours. Serve with jam, jelly, or honey, etc.

Suet Dumps

Roll the usual suet crust into little balls. Boil 1 cup of golden syrup; $\frac{1}{2}$ cup of sugar; 2 cups of boiling water; and the rind and juice of 2 or 3 lemons. Pop in the little balls, and keep them boiling for 20 minutes. Serve with the liquid.

Frosted Fruit Pie

One cup of flour; 1 cup of sugar; 1 cup of finely shredded suet; 1 teaspoon of baking powder; milk to mix; and also some apples and boiling water. Cook the apples without sugar, till soft. Mix the flour, suet, and baking powder together, then mix to a fairly slack paste with milk. Three parts fill a pie-dish with the apples, then pour the mixture over the top. Sift the sugar evenly over the top of all, and then enough boiling water to moisten the sugar. Bake in a moderate oven 15 to 20 minutes. This should serve 6.

Raisin Cinnamon Pudding

Four cups of fine wholemeal; 2 heaped teaspoons of cinnamon; 1 cup of seedless raisins or sultanas; pinch of salt; 3 level

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