



dog's eye view

Tell you what I notice, Mac. More and more girls with these converging fashion marks on their stockings. Yes, Aussie, and the taper heel as well. When you see them both together you know it must be

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CHRISTMAS CAKES

IT is by no means too early to be thinking of Christmas Cakes—for home consumption, as well as for overseas. We often have queries about the cooking of these, and generally speaking, they go into the oven at 325 to 350 degrees, and let the temperature then come down slowly a little—about 25 degrees down, and keep it at that. One "Link" in the Chain uses the cold oven method—she has a gas stove, and puts the cake in the middle of the oven, lights it with the regulo at 3. After 1½ hours, she turns the regulo to 2 and leaves that for one hour; and for the rest of the time it is at 0. The number of hours depends on the size of the cake, and also the depth of the mixture in the tin. I am giving some of the smaller cakes, as well as the great big Christmas cakes. Good cooking fat may be used in place of butter, of course.

Auckland Christmas Cake

This is a new one this year, and is proving very popular. Half a pound each of butter, sugar, flour (some wholemeal if liked); currants and sultanas; ¼lb. each of raisins and peel; 1 tablespoon of golden syrup; 1 tablespoon of jam or marmalade; 1 teaspoon of baking powder, 1 teaspoon of glycerine; ½ small teaspoon of baking soda; 4 eggs; and a pinch of salt.

Cream the butter and sugar well, by hand, and add the eggs one at a time, adding a little of the flour after the second egg, to prevent curdling. Then the golden syrup, flour, with baking powder and salt, then the glycerine and fruit. Lastly add the soda dissolved in a little milk. This makes a lovely rich cake, which keeps well.

Wholemeal Christmas Cake

Half a pound of butter, of raw sugar, of sultanas, and of raisins; 2oz. of peel; pinch of salt; 2 eggs; 2½ breakfast cups of fine wholemeal; ½ teaspoon of baking soda, and ½ a pint of hot milk. Two level teaspoons of curry powder added has the same effect as brandy, and gives a delicious flavour. Beat the butter and sugar, add the beaten eggs. Put the soda in the milk. Sift the wholemeal, and mix it with the fruit. Now add the milk and wholemeal little by little, alternately, until all the milk is mixed in. Bake from three to five hours. Regulo 3 in the gas oven for half an hour, then 2 for one hour, and the rest at 1.

Dark Christmas Cake

One pound of flour; ¾lb. of butter; ¾lb. of raisins; ½lb. of lemon peel; 6 eggs; ¼lb. of almonds; 1 small teaspoon of baking soda; 6 level tablespoons of black currant jam, which is the secret of the cake; ¾lb. of sugar; ¾lb. each of currants and sultanas; ½lb. of preserved ginger; ¼lb. of walnuts; ½ teaspoon of salt; and 1 tablespoon of treacle. Cream the butter and sugar, beat the eggs one by one and add separately. Then add the flour, to which have been added the soda and salt. Now work in the fruit, treacle, and lastly the black

currant jam. Grease the tin well, line with brown paper, and bake 3½ to 4 hours. This keeps well, and may be used as a wedding cake. Makes over a 7lb. cake, or can be baked in two smaller tins.

12R Special Cake

This goes back to the days before Commercial Broadcasting—and makes not too large a cake. Five eggs; ½lb. of butter; 1 teaspoon of baking powder; 10oz. of flour; ½ teaspoon each of the following seven essences—vanilla, lemon, pineapple, brandy, cherry, almond, and one other flavouring; ½lb. of sugar; 2lb. of fruit; ¼ to ½ teaspoon of curry powder. Prepare the fruit and sprinkle with flour. Put it in a warm place while creaming the butter and sugar. Also have the flour sifted ready, and in a warm place. When butter and sugar are nicely creamed, add eggs one at a time, and sprinkle in a little flour with each egg, to prevent curdling. Now add the curry powder, then fruit and flour alternately, with baking powder in the last little bit. Quickly turn the mixture into a well-greased tin, and bake in a moderate oven for about 3½ hours. Oven should be 300deg. to start, and after the first ¾ of an hour it may be lowered.

£100 Christmas Cake

This recipe once won a prize of £100, and makes a big rich Christmas cake. One pound each of butter, sugar, plain flour, and currants; ¼lb. of self-raising flour; 1½lb. of sultanas; ½lb. seeded raisins; ¼lb. cherries; 6oz. of almonds; 2oz. of peel; 2 tablespoons of orange marmalade; grated rind of 1 orange; and the grated rind and juice of 1 lemon; 8 eggs; a saltspoon of salt; and ½ cup of brandy. *Method.* Prepare the fruit the previous day. Blanch the almonds and cut them in two lengthwise. Shred the peel, grate the orange and lemon rind. Put all together in a basin and pour over the lemon juice and brandy. Cover it closely till needed. Now, blend the butter and sugar till quite smooth. Add the eggs one at a time, using a little of the weighed and sifted flour to prevent curdling. Add the soaked fruit mixture, and flour mixed with the salt, a little at a time. Have the cake tin ready with four folds of white paper lining. Pour in the mixture, hollow it slightly, and bake very slowly for about six hours. When thoroughly cool, wrap well in greaseproof paper, and leave for 3 weeks before cutting. Ice one week before cutting.

FROM THE MAILBAG

Water Spot on a New Dress

Dear Aunt Daisy,

While pressing a rust-coloured silk crepe frock I accidentally spilled some water on it. I tried to wipe it dry, and re-pressed; but alas, the result is a large watermark. As I've only worn the frock once, I do hope you will have a solution to my problem. Many thanks in anticipation.

"Alice," Hewera.

With some of these modern materials, they weave a large quantity and get several different materials by the way they