



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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For Whiter Hands

HANSELL'S

Hand Lotion

HANSELL LABORATORIES LIMITED MASTERTON



MINCEMEAT AND CHRISTMAS PIES

LET us have a look at some reasonably economical recipes for mince pies. From a book published in 1861, called "The Modern Housewife" is a recipe for Mince Meat made at Windsor Castle every year, and made one month previous to using: 240lb. of raisins; 400lb. of currants; 200lb. of lump sugar; 3lb. of cinnamon; 3lb. of nutmegs; 3lb. of cloves; 3lb. of ground allspice; 2lb. of ginger; 300lb. of beef; 350lb. of suet; 24 bushels of apples; 240 lemons; 30lb. of cedret; 72 bottles of brandy; 3lb. of mace; 60lb. of lemon peel; 60lb. of orange peel.

Let us be glad we don't have to make up that recipe; but only one of these simpler ones.

Papakura Mince

This is ready for use in about a fortnight, and will keep well. Core and chop finely, or mince 1lb. of apples. Mix with 1lb. of washed currants; 1lb. of seeded raisins or sultanas; 1lb. of brown sugar; and 1 packet of mixed spice. Mix thoroughly and put in a screw-top bottle.

Mince with Suet

One pound of raisins; 1lb. of currants; ¼lb. of mixed peel; ½lb. of sultanas; 1lb. of peeled apples; ½lb. of shredded suet; 1 orange; 1 lemon; and 1lb. of brown sugar. Put all the fruit, except the orange and lemon, through the mincer. Grate the rind, and squeeze the juice of the orange and lemon. Add the sugar, and mix everything well. Put in a jar, and tie down.

Gooseberry Mince

One cup each of chopped or minced currants, raisins, sultanas, gooseberries and suet. Add the juice and grated rind of 1 lemon; a little chopped candied peel; 1 cup of sugar (brown if possible); some nutmeg, and rum and brandy flavourings. Put it in a double boiler, or in a basin standing in a saucepan of boiling water, and cook about 20 minutes. This is useful when apples are not available.

Quick Mince

One pound of raisins; 1 cup of sultanas; lemon peel as liked; ½ teacup of orange or lemon juice; ½ teacup of brown sugar with spice to taste mixed in; and a little grated or shredded suet, or butter. Put these ingredients into a double boiler, and simmer for 20 minutes. If using it straight away, spread it over the pastry, then grate over an apple, and sprinkle with a little more brown sugar. Put the pastry top on, and cook. If not using it straight away, put it in a screw-top jar, and it will keep for a week or two. Do not put the apple in when making the mince, but add it when using.

Christmas Jam

Two pounds of apples; 1lb. of sultanas; 1 grapefruit; 1½lb. of sugar; 1 teaspoon of ratafia essence, or almond; 1 pint of water; ¼lb. of shredded lemon

peel; and 1 teaspoon of ground ginger. Peel and core the apples, and put into a pan with cold water, sultanas, lemon peel, juice and grated rind of the grapefruit; the ginger and nutmeg. Boil gently till the apples and sultanas are tender; then add the sugar, and stir until it dissolves. Boil for half an hour, then add the ratafia essence, and pour the jam into pots. It is very like mincemeat, but is ready cooked, and can be put into baked pastry cases, and flans.

Christmas Mince

These can be made with short pastry, flaky pastry, or wholemeal pastry. Line fairly deep patty tins with the pastry. Three parts fill with the mincemeat, and completely cover with a crust of pastry. Make a slit on top, and brush the tops with beaten egg, or milk. Bake in a moderate oven for short pastry; a quick oven for flaky pastry; and the time is about 25 to 30 minutes. Remove them from

PEPPERMINT CREAMS

One egg white; a pinch of tartaric acid; 10oz. of icing sugar; and ½ to 1 teaspoon of peppermint flavour. Beat the egg white to a stiff foam. Gradually add the sugar, acid, and peppermint. Mix to a smooth paste. Work out with icing sugar to ¼ of an inch thick. Cut into shapes as desired. Can be coloured as liked, and may also be varied with piece of ginger, walnut, or cherries for filling.

the tins, and sprinkle with sieved icing sugar before serving. A variation is to have a short crust underneath and flaky pastry on top.

Princess Tartlets

Line fairly deep patty pans with flaky or puff pastry. Half fill the pans with mincemeat. Now put the white of an egg into a basin, and add about 6oz. of sieved icing sugar. Beat till the mixture is thick enough to coat the back of a wooden spoon. Put a teaspoon or more of this on top of the mincemeat; and bake in a quick oven for about 10 to 15 minutes, then reduce the heat till the pastry is nicely browned and the meringue mixture has puffed up.

Curd Cheese Cakes

One egg; ¼lb. of curd; ¼ teaspoon of salt; 1 oz. of butter; 2oz. of sugar; 1oz. of currants; a little grated nutmeg; ½ teaspoon of baking powder; and some short crust. To make the curd, prepare a junket in the usual way, tie it in muslin, and let it drip. When it has thoroughly drained, beat it with a fork. Now, beat the egg, add the melted butter and combine all the ingredients. Line small sandwich or patty tins with the short crust, and three parts fill with the curd mixture, and bake for 25 minutes, or until the pastry is brown and the curd is lightly set. Moderate oven.