HOT CROSS BUNS

First Method (with a sponge)

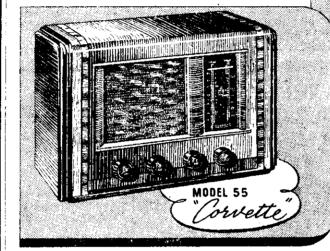
Mix together a packet of compressed yeast and a dessertspoon, of sugar until they liquely; then add 14 pint of LUKE WARM milk. Have ready in a LARGE mixing bowl 4oz. sitted flour; make a well in the middle and pour in the yeast mixture; mix to a smooth batter, beating until bubbly with a rotary beater; cover with a cloth and put to rise in a WARM place--until double in Meanwhile sift together size. 11/4lb. flour, 1 teaspoon salt, 1 teaspoon ground cinnamon, 1/2 teaspoon grated nutmeg, 14 teaspoon each of ground cloves and ginger; and rub in 4 or 5oz. of good shortening and 40z. of sugar. Add a little shredded candied peel and 1/2lb. currants. Mix well. When the yeast mixture in the big bowl is ready, gradually stir into it this second mixture, adding also a beaten egg and another 1/2 pint of luke warm milk. Knead this lightly for a few minutes, cover with cloth and leave in a WARM place till risen to double in size -perhaps an hour. Then form into buns, arrange on lightly greased and floured oven trays, and leave to rise again, till double in size. Make a cross on each, and bake in a hot oven. Brush over with a glaze made by dissolving a tablespoon of sugar in 2 tablespoons of milk and return to oven for a minute or two.

Second Method (no eggs) Three cups wholemeal (or 2 wholemeal and I white flour), 1/2 cake compressed yeast, I tablespoon butter or good shortening cut up, I heaped tablespoon sugar, 1 teaspoon salt, 1 cup sultanas or currants, I large cup of luke warm milk (or milk and water), 1 teaspoon each of mixed spice and cinnamon. Mix together the yeast and sugar until they liquely, then mix this with the fat and salt into the luke warm milk and water until smoth. Sift the flour and spices and mix in the fruit. Pour in the liquid mixture and mix well, adding if necessary more luke warm liquid, to make a soft dough. Cover with cloth and stand in a warm place to rise until double in bulk. Turn out on to floured board. Knead lightly for a few minutes. Form into buns, place them on greased oven shelf in warm place till again double in size (about 1/2 hour.) Brush with melted butter, sprinkle with cinnamon, mark with a cross, and bake in a hot oven.

FOR THE

TONAL QUALITY

5 VALVE BROADCAST **5 VALVE DUALWAVE**



The design of Models 53 and 55 (broadcast and dualwave, respectively) is based upon the well-founded preference that exists among a great number of people for a radio of average power which possesses high quality of tone.

MODEL 53

In both these models quality of reproduction is emphasised rather than "distance-getting", and a result is attained thereby which approaches tonal luxury without departing from modest cost. These characteristics combine to make either radio an ideal selection for the smaller home.

BATTERY OPERATION. Model 42, 5-valve broadcast, and similar in appearance to Model 53, is available with vibrator operation from a 6-volt battery.

Write or ask for coloured descriptive book "Radio for the Smaller Home".

Model 53 "Corvette" (5-valve Broadcast) - £26-0-0. Height: 121"; Width: 181"; Depth: 9".

Model 55 "Corvette" (5-valve Dualwave) - £29-10-0. Height; 124": Width: 184"; Depth: 9".

Guarantee of Performance and Satisfaction

Every COLUMBUS radio is unconditionally guaranteed. For twelve months after sale, we service and attend to each COLUMBUS, at its owner's request, absolutely free of charge. This guarantee is offered without any reservation whatever, and our services will always be promptly, courteously and gladly given. In that way we accept full and unqualified responsibility for the quality and reliability of every radio which bears our name.

<u>COLUMBUS</u> RADIO

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