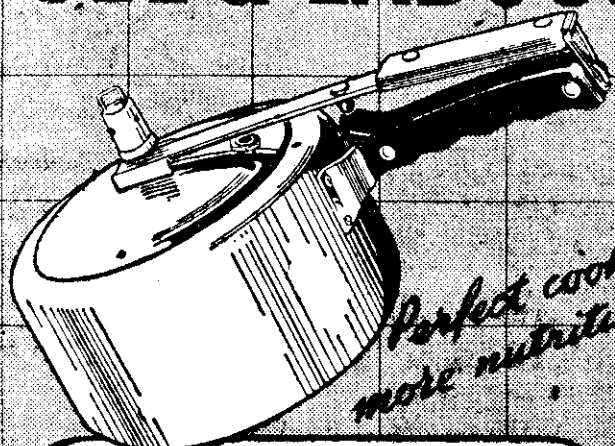


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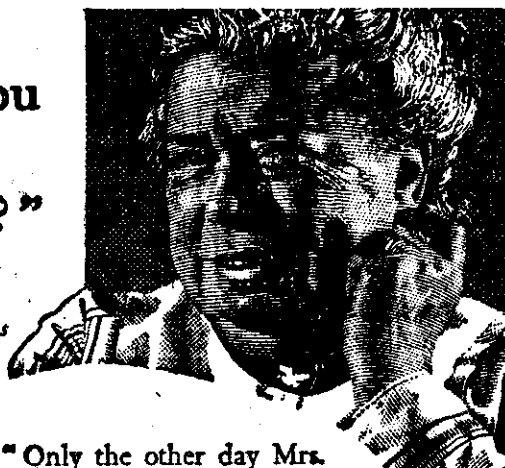
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"Can you
keep a
secret?"

— says

Mrs. Rawlins



"Only the other day Mrs.

Parkinson was saying, and you know what a pernickety person she is, that she'd never seen her linen such a good colour as she had since I came to do it. But every good laundress knows that **Reckitt's BLUE** in the final rinse keeps your linen a good colour."

ST. 90



MORE CHRISTMAS FARE

HERE are some less expensive, but still festive, Christmas puddings and cakes and biscuits; and some easily made bread in case you run short over the holidays.

Family Christmas Pudding

This is a Paremata recipe. One cup each of flour, breadcrumbs and the best shredded suet; 2 level teaspoons of baking soda and 1 tablespoon golden syrup; one or more cups of mixed fruit; 2 cups milk. Warm the milk and syrup together, add the soda and mix well. Pour this over the well mixed dry ingredients, and blend thoroughly. Leave to stand all night. Boil next day for 4 to 5 hours. Use greased basin, cover with butter paper and a cloth tied over top. See that the water boils the whole time, and does not boil away. Have the water to come a little more than half-way up the basin in the saucepan, and be sure that the lid fits properly so that steam does not escape. The water must be boiling when the pudding is put in. There is no sugar in this recipe, but you may add half cup if you wish.

Wee Wyn's Pudding

One and a half pounds of flour, 1 cup breadcrumbs, 6oz. each of raisins and currants, 8oz. sugar, ½lb. butter (or other good shortening), ½ teaspoon spice, 1 tablespoon golden syrup, 2 teaspoons baking powder, 2 eggs, a little lemon peel, milk to mix. A little brandy is optional. Rub the butter into the flour, then add fruit, spice, etc. Lastly, add beaten eggs with syrup. Add milk as required. Boil 4 to 5 hours.

Ship's Cake

This is cheap but very good; is best made with butter. Half a pound of butter; 2 large cups flour; 1 egg; 1 teaspoon vinegar; ½ cup sugar; 1 tablespoon golden syrup; 1 to 1½lb. mixed fruit; 1 tablespoon raspberry jam (or home-made gooseberry); 1 teaspoon baking soda dissolved in 1 cup milk. Cream butter and sugar, add egg and beat. Add golden syrup, jam, and vinegar, then flour and fruit, and lastly add the soda and milk. Bake in a moderate oven, slowly, as for Christmas cake, approximately 2½ hours.

Swiss Icing

This is delicious. Just mix all together till smooth. One cup of icing sugar, a nut of butter; 2 tablespoons condensed milk; vanilla to taste; 2 tablespoons chopped walnuts.

Shortbread Biscuits

Cream 4oz. butter and 4oz. good dripping or margarine with 5 dessertspoons (heaped) sweetened condensed milk. Add 12oz. fine wholemeal and 2 level teaspoons baking powder. Knead into very soft dough. Put through biscuit forcer, and stick two together with icing flavoured with raspberry essence or lemon juice. You can also roll them

into small balls (teaspoonfuls) and flatten with a fork, and stick together with icing. Bake a nice brown in a good oven. When using biscuit forcer make the biscuits about 3 inches long.

American Fudge Biscuits

Three tablespoons shortening (fat of some sort); 1 cup sugar; 1 egg; 2oz. melted unsweetened chocolate; ½ teaspoon vanilla essence; 1-3rd cup milk; 1 cup flour; 1 teaspoon baking powder; 1-8th teaspoon salt; ½ cup chopped nuts—not too fine. Melt shortening;

OLD ENGLISH MINCEMEAT

Four pounds each of chopped raisins, currants, minced apples and shredded suet; ½lb. each of candied orange and lemon peel; ¼lb. of candied citron peel; juice of 3 oranges and 3 lemons; grated peel of 2; 1lb. of sugar; 1 grated nutmeg; 1 tablespoon cinnamon; 1oz. salt; 1 pint brandy; ½ pint sherry. Mix all ingredients well together, put into jars, cover first with a piece of paper dipped in brandy, then cover jars properly.

add sugar and unbeaten egg; mix well; add chocolate, vanilla, milk, and flour which has been sifted with baking powder and salt; add nuts and mix well. Spread about ½ inch thick on greased, shallow cake tin, bake in a slow oven 20 to 30 minutes. Cut into 2-inch squares before removing from pan.

Milk Loaf or Rolls

In case you run short of bread, here is a recipe for milk-loaf, or rolls. Instead of compressed yeast you may use the dried yeast. A good tablespoonful is about equal to a cake of the compressed. A little more or less makes very little difference, except that the loaf may rise faster or slower, according to the age of the dried yeast, which is generally marked on the jar. Use more if not so fresh. You need 1oz. yeast; 2lb. flour; 1 pint of luke-warm water; 1oz. of sweetened condensed milk; ½oz. salt. Dissolve the yeast in a little of the luke-warm water; and the sweetened condensed milk and salt in the balance of the water. Make up the whole into a fairly free dough—not a "tight" dough. Leave to rise in warm (not hot) place for 2 hours. Then punch it down a little and leave for another half hour. Mould into a loaf, or rolls, and leave on tray (well covered over) to rise again till very light. Then bake in fairly sharp oven (about regulo 7 or 420 deg.) after brushing over with a little milk to glaze.

FROM THE MAILBAG

Moth-Free Wool

Dear Aunt Daisy,

I was interested to read about the lady who found that new unbleached calico was good for baffling blow-flies in blankets; and wondered at the time if anyone else had discovered that the