

The extraordinary versatility and adaptability of "Perspex" is indicated by this group of products. (Above) light, but sturdy, baby's bath and chamber and (below) hygienic germproof toys, easy-to-clean high-chair tray, "soft light" fluorescent light fixture and dainty baby brushware in "Perspex" and Nylon.

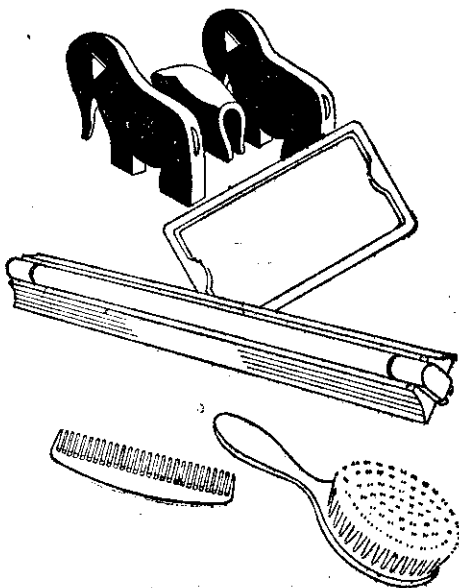
Lovely "PERSPEX" for Highchair Highnesses



In the realm of the nursery "Perspex" has wrought a revolution. Remember the old tin bath of bygone days? To-day it is replaced by lovely "Perspex" models—lighter

for the mother to handle, easier to keep clean, safer for baby. Other "Perspex" products for his royal highness the baby include brushware, toys, sanitary ware, trays, cups. These, and many other products, are to-day being created by New Zealand manufacturers.

"Perspex" is a product developed by Imperial Chemical Industries research. It is just one way in which I.C.I. is bringing you a finer world—helping manufacturers create better products, more attractive products through plastics.



Fourth of an informative series by
IMPERIAL CHEMICAL INDUSTRIES (N.Z.), LTD.,
makers of "Perspex,"
Nylon, "Alkathene,"
"Welvic," etc.



SUMMER PUDDINGS

IN response to many requests, here are some recipes for delightful summer puddings.

Baked Alaska

This is also known as ice cream pudding. It can be varied by using different fruits, and may be given different names to suit localities, but the basic feature is the same—ice cream covered thoroughly with meringue and baked in a hot oven (400deg.) for 4 or 5 minutes, till a delicate brown. White of egg is a non-conductor of heat.

A Christchurch Link in the Daisy Chain simply places a cooked flat sponge cake on a tin plate, covers it thickly with ice cream, presses ripe strawberries into the ice cream, all over, and then finds that one egg-white, whipped stiff with 2 tablespoons of sugar and ½ teaspoon each of vinegar and vanilla, will be sufficient to spread completely over the ice cream. She bakes it in a hot oven about 4 minutes. When there are no strawberries, slices of ripe peaches, or pieces of pineapple, have been used. In the Los Angeles version, Baked Alaska "quart-brick" of ice cream is placed on a thick board and covered with a meringue made by beating 3 egg-whites till stiff, adding 6 tablespoons of sugar, beating continually, and finally adding ½ teaspoon vanilla. Bake at 400deg. (regulo nearly 7) until a delicate brown.

Ngauruhoe Snow is by far the most decorative as well as the largest of the three, but is the same pudding with a little more imagination. It is made with bought blocks of ice cream, and strawberries. Put a round sponge cake on a board. Beat 6 egg-whites with wheel beater, until stiff enough to stand in peaks. Add a pinch of salt while beating. Have ready blocks of ice cream, and build them up on the sponge cake to represent a mountain. Stick this thickly all over with hulled strawberries. Fold into the beaten whites about half as much sugar as you would use for meringues. Put the meringue thickly and thoroughly all over the ice cream and sponge cake. Put into a hot oven for a few minutes, until meringue is a pretty brown. Meantime make chocolate sauce with water, icing sugar, and cocoa. Remove "mountain" from oven, pour over the chocolate sauce to look like molten lava coming out of the crater. Heat some rum in the oven; and last thing, pour the hot rum over, set a match to it, put out the lights in the room and bring in the flaming volcano.

Peach Whip

Cook peaches and mash to a pulp. Preserved peaches can be used. Put through a sieve. Beat very stiffly two egg-whites. Add 2 tablespoons of sugar and beat till stiff again. Then add 2 more tablespoons of sugar and 1 cupful of peach pulp. Beat with egg whisk till smooth and fluffy. Serve in individual glasses—long-stemmed ones look nice. Put whipped cream on top. Serve with ginger wafers.

Lemon Custard

Two eggs; juice of 1 lemon; 2 cups milk; 2 dessertspoons gelatine; 1 scant

cup sugar; and a little boiling water. Put gelatine into ¼ cup cold water. Leave to stand while mixing other ingredients. Beat eggs and sugar well, add the milk and beat again. Fill up cup containing gelatine with boiling water, stir till thoroughly dissolved. Add to milk mixture and stir well. Lastly, add lemon juice and a little grated rind; leave overnight to set.

Ice Cream

One tin sweetened condensed milk; the same empty tin of milk; the same empty tin of cream. Flavour and freeze, stirring twice during the freezing process.

Blancmange Ice Cream

Ordinary blancmange will taste like ice cream if after making and cooling (use best cornflour), a tin of sweetened

CHEESE BISCUITS

One breakfast cup of flour; ½ teaspoon baking powder; 2oz. butter; 2oz. grated cheese; little salt and pepper; about a teacup of milk and water. Rub butter into flour, add cheese and other dry ingredients. Mix to a softish dough with the milk and water, then roll out very thinly. Prick with fork, cut into shapes and bake on a greased tray in a moderate oven. Watch these, as they burn easily. It is best to only roll a small portion of the dough at a time.

condensed milk is beaten into it. Chill in cold safe (if no refrigerator). Serve with stewed fruit.

Junket Ice Cream

Take 2 cups of fresh milk, and add rennet to make a junket. When in the setting stage, add 1 cup of sugar, and beat well with the egg beater. Then stir in 1 large cup of cream. Add about a teaspoon of vanilla essence, pour into tray, and place in freezer. It sets firmly, and it is not as sickly as other ice creams.

New York Ice Cream

One and a quarter cups of top milk; 2 eggs; ½ cup sugar; 1 tablespoon flour; ½ pint cream or unsweetened condensed milk; 2 teaspoons vanilla; ½ teaspoon salt. Scald milk, beat egg yolks, adding sugar and flour. Combine with hot milk and cook on low heat until the mixture coats a spoon, like thin custard. Cool. Beat egg-whites till stiff, add salt, and fold into custard. Add vanilla. Pour into tray of freezing unit, and freeze to mush. Remove from refrigerator, fold in whipped cream or unsweetened condensed milk, and freeze again.

Fruit Flummery

Have ready some cut-up fruit, or fruit pulp, or stewed or preserved fruit, in a serving dish. Make up a good jelly, and let it become cool, but not set. Whip up separately a tin of unsweetened condensed milk; add to the whipped jelly, and whip again. Pour over the fruit and let set.