

WHAT TO DO WITH DATES

NOMADS in the Eastern desert get along well for many days at a time on a diet of dates, and goats' or camels' milk and cheese. Have you tried good dessert dates with a piece of pasteurized cheese inserted in place of the stone? These are delightful either as cocktail savouries, or as a light dessert with after dinner coffee when soup and a substantial meat course make pudding unnecessary.

Date Slices

These are delicious morsels, and nourishing too. Put through the mincer ½ lb. stoned dates and 2oz. preserved ginger. Spread a pastry board with a dusting of icing sugar, and on this put a good teacupful chopped walnuts. Roll and knead all three together, using icing sugar to prevent sticking. Work in a teaspoon of orange flavouring. Make into a roll or a bar about an inch in diameter and serve cut in slices.

Date and Nut Loaf

One cup cut-up dates soaked in 1 cup boiling water with 1 teaspoon baking soda. Beat together ¼ lb. butter and ½ breakfast cup sugar, and vanilla to taste; add 1 egg, then 2 breakfast cups flour, with 1 teaspoon baking powder. Add alternately with date mixture. Lastly add ½ cup walnuts. Bake about 1 hour.

Date Fillings

One tablespoon sugar, ¼ lb. dates, 2 tablespoons water, grated rind of 1 lemon, juice of half a lemon. Boil dates, sugar and water till soft, then add lemon rind and juice. Beat well. Or mix together equal quantities butter and sweetened condensed milk and add minced dates to taste.

Date Waffles

Sift together 1½ cups flour, 2½ teaspoons baking powder, ¼ teaspoon salt and 1 tablespoon sugar. Beat separately 2 egg yolks till frothy and 2 egg whites till stiff. Combine 1 cup milk and ¼ cup melted shortening with the beaten yolks. Blend well. Gradually add the dry ingredients, to which ¾ cup chopped dates has been added, and beat until batter is light and full of bubbles. Fold in the stiff whites. Bake in a pre-heated waffle-iron until golden brown—only about 3 minutes. Serve with butter and sugar, or with golden syrup slightly warmed and with a little butter beaten in to make a creamy spread.

Date and Banana Shortcake

Four ounces wholemeal, 3oz. white flour, 1 level teaspoon baking powder, 4oz. butter, 1oz. cornflour, 2oz. sugar, 1 egg. Cream butter and sugar, add egg, sifted flours, etc. Roll out, and with half, line a sandwich tin. Spread with a cut-up medium sized banana, then spread with ½ cup dates, which have been boiled a minute or two with about 2 tablespoons water, and vanilla or other essence to taste. Put on rest of pastry and bake as usual.

Date Pudding

One cup each of breadcrumbs, flour, sugar, shredded suet and dates, 1 teaspoon baking soda dissolved in ¾ cup

of milk, 1 teaspoon of spice, and any essence as desired. Mix fairly wet and steam 2½ to 3 hours. A little more milk may be needed and a beaten egg makes it extra good.

Date Queen Cakes

One teacup of sugar, 1 egg, ¼ lb. butter, ½ lb. dates, 1 heaped breakfast cup flour, ½ teaspoon baking soda dissolved in ½ teacup milk. Walnuts may be added if desired. Cream butter and sugar, add the well beaten egg, gradually add flour alternately with milk and soda. Add dates (cut into small pieces). Bake in well greased patty pans in moderate oven approximately 15 minutes.

Creole Chess Pie

One cup sugar, ½ cup butter, 3 eggs, ½ teaspoon cinnamon, ½ teaspoon nutmeg, 1 cup dates cut fine, 1 cup nuts cut fine, ½ cup grated coconut, 2 teaspoons vinegar. Beat butter, sugar and eggs together until fluffy. Add spices, vinegar and fruits. Turn into pastry-lined pan and bake.

Everyday Date Loaf

One cup dates, 1 cup sugar, 2 cups flour, 1 tablespoon butter, 1 cup boiling water, 1 egg, 1 teaspoon baking soda, 1 teaspoon vanilla essence. Put dates, sugar, butter and baking soda in basin, pour boiling water over and stir. Then add flour, well-beaten egg, and vanilla. Mix all together and bake 1½ hours in moderate oven in a deep tin, or 1 hour in a wide shallow tin.

FROM THE MAILBAG

Rain-soaked Leather

Dear Aunt Daisy,

Could you tell me a way of treating gloves to preserve the sheen of the leather? Constant soaking and consequent drying in these southern blizzards makes gloves dull and shabby-looking.

"Baffled Bachelor," Dunedin.

Try rubbing in a little neatsfoot oil, or good shoe-cream. Don't dry them near a fire, or too fast. You need two pairs, so that one pair is always ready. I would also suggest the white emulsion which I find so good for my own shoes and leather handbags. I can send you the trade-name if you send me a stamped envelope.

Removing Plunket Emulsion

Dear Aunt Daisy,

I see by *The Listener* that a woman wishes to remove Plunket emulsion from baby clothes. I too couldn't remove these emulsion stains (which had been on 3 months) till I heard about glycerine. Soak the stained part in glycerine about 6 hours, then wash in ordinary way and every trace of stain will disappear.

"Northland."

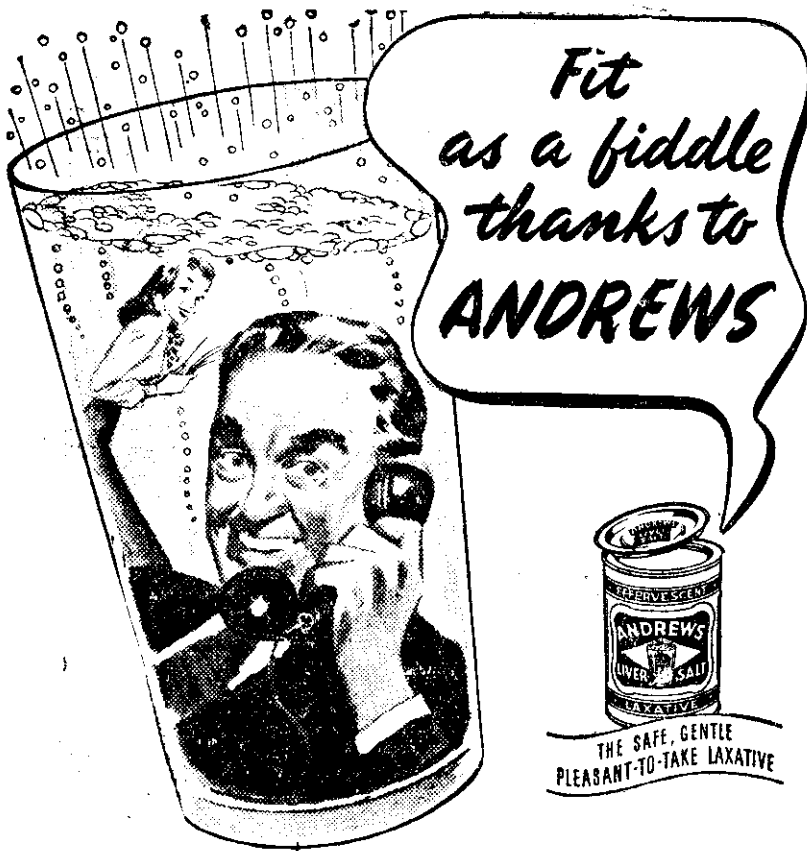
The Blue Bag

Dear Aunt Daisy,

Having had many useful hints from you I hand on two that you may not have had. If you want to remove tarnish from silver or egg stains from table forks, just rub them with the blue bag. If you have an old stain on a tablecloth, rub it with the blue bag before putting it in the boiler. I tried this for a tea stain on a linen tablecloth, and it worked like magic.

"Another Listener," Milford.

N.Z. LISTENER, AUGUST 19, 1949.



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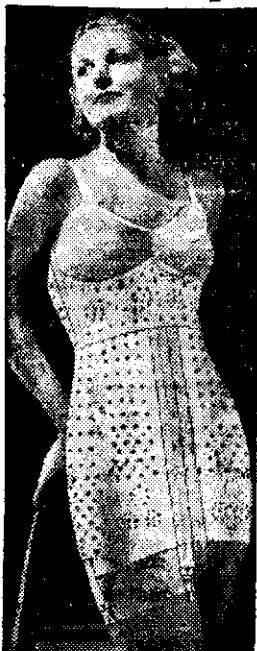
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