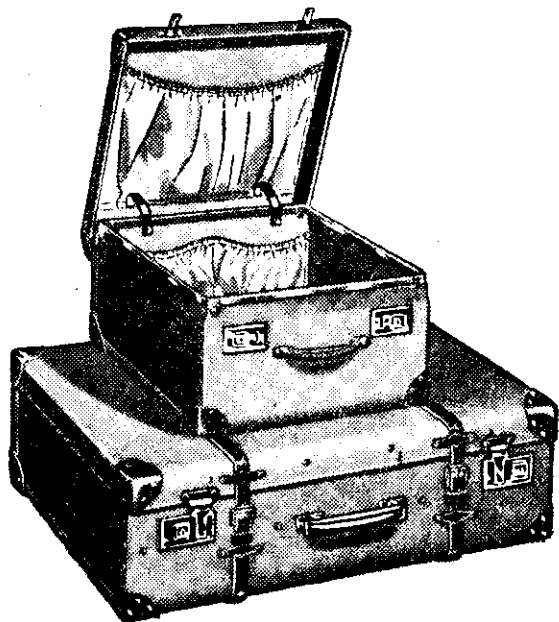


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REQUESTS FROM READERS

THE title of this page is "Ask Aunt Daisy," and so many readers do so that I must sometimes give the whole space to these requests. Of course, those who enclose a stamped, addressed envelope get their answers much sooner. This week I am reducing the back-log.

Butterscotch Cake

The sponge foundation can be used with different flavourings, cocoa, coffee, and so on. One cup flour, 1 teaspoon baking powder, ½ teaspoon salt, 1 teaspoon vanilla essence, 2 eggs, 1 small cup sugar, ½ cup hot milk, 1 tablespoon butter. Beat eggs and sugar well. Add salt and vanilla. Melt butter in milk and add. Add dry ingredients. Mix well and bake in moderate oven 25 minutes approximately. Turn out and allow to cool, then spread with the following mixture: ½ cup butter (less does quite well), 2 tablespoons cream (or top milk), 2-3rds cup brown sugar, 1 cup chopped walnuts, ¼ teaspoon salt. Mix well. Spread on cool cake and bake under grill, or on top shelf of oven. The nuts should be browned and the mixture look like butterscotch.

Apple Meringue Cake

Half a cup of shortening, 1 cup brown sugar, 2 egg yolks unbeaten, 2 cups sifted flour, 1 teaspoon baking soda, ¼ teaspoon salt, 1 teaspoon cinnamon, ½ teaspoon each of cloves and nutmeg, 1 cup thick unsweetened apple sauce. Cream the shortening together with brown sugar, add egg yolks and blend well. Sift together the flour, baking soda, salt and spices; add to creamed mixture alternately with the apple sauce. Pour into a greased pan 8in. x 12in. which has been lined with waxed paper. Top with this meringue: 2 egg whites, ½ cup brown sugar, ½ cup nuts chopped fine. Beat egg whites until stiff, gradually add sugar and beat again until mixture peaks. Spread over the raw batter, sprinkle with finely chopped nuts. Bake in moderate oven until done.

Chocolate Chips

Half cup sweetened condensed milk, 1½ cups shredded coconut, ½ teaspoon baking powder, not phosphate, 1 cup chocolate pieces. Combine milk, coconut, baking powder and chocolate pieces. Drop from a teaspoon on to cold greased tray. Bake at about 250 degrees to 300 degrees electric oven, or regulo 1 or 2 in gas oven, for about 25 minutes or until brown round edges.

Macaroon Cake

Like butterscotch cake this has its topping spread on the raw mixture. Four ounces butter, 3 egg yolks, 4oz. sugar, ½ cup milk, 2 teaspoons baking powder, 6oz. flour, 1 teaspoon vanilla, pinch of salt. Cream butter and sugar, beat yolks well and add to them the milk and vanilla, mixing well. Add this to the creamed mixture. Fold in sifted flour, baking powder and salt. Spread in a flat greased tin and cover

top with this macaroon mixture: 3 egg whites beaten, 4oz. sugar, 1 cup coconut. Bake at 400 degrees electric oven or regulo 6 or 7 in gas oven approximately 40 minutes.

Honey Nuggets

Four ounces butter or cod fat with butter flavouring, 4oz. honey, 1 dessert-spoon sugar, ½ teaspoon vinegar, 1 egg, 6oz. flour, 1oz. best cornflour, 1 nine-penny cake dark chocolate, 1 teaspoon baking powder, 1oz. cashew nuts, vanilla essence to taste. Cream fat, sugar and honey very well, add vinegar, beat in egg, add flour and cornflour and baking powder. Lastly add nuts and chocolate cut small. Put spoonfuls on greased tray and bake in moderate oven.

Spiced Crumbly-top Cake

Sift together 2 cups flour, 2 teaspoons baking powder, ¼ teaspoon cinnamon, ½ teaspoon nutmeg and ½ teaspoon salt. Add ¾ cup sugar, rub in 2oz. butter, then add 2 unbeaten eggs. Mix well, then add 2-3rds cup milk and stir mixture till smooth. Pour into square tin, then cover with this mixture. Blend 2oz. butter, 1 cup brown sugar, 4 tablespoons flour, ½ teaspoon cinnamon, and ½ teaspoon salt with a fork. This makes a crumbly mixture which is sprinkled on top of uncooked cake. Half a cup of chopped walnuts added is very nice too. Bake in moderately hot oven from ½ to ¾ hour.

Colonial Tart

Line a plate with pastry spread thinly with raspberry or apricot jam. Spread with: 2oz. butter, and 4oz. sugar, beaten together, drop in an egg, grated rind and juice of a lemon, 1 big grated apple, and mix well. Bake.

Aunt Daisy Sponge

Beat 3 egg whites until stiff. Fold in 1 breakfast cup sugar, and let stand 10 minutes, to dissolve sugar. Drop in 3 unbeaten yolks and beat well. Fold in 1 level cupful flour and 1 teaspoon baking powder. Lastly add a walnut of butter dissolved in ¼ cup boiling water. Bake in slow oven.

Shirley Fritters

This is one of our most popular recipes. It uses only ½ cup of cold meat, minced, and makes a good meal (with vegetables) for four people. One cup flour, 1½ teaspoons baking powder, ½ teaspoon salt, 1 well beaten egg, ½ cup milk, ½ cup cold minced meat, 2 teaspoons chopped parsley, 1 teaspoon grated onion, pinch mixed herbs. Use any left-over cold meat, or cooked mince. Meat must be cooked. Sift flour, baking powder and salt. Add milk to egg and mix with dry ingredients only until flour is moist. Then add other ingredients. Fry in fairly deep fat in dessertspoon lots, about 2 minutes each side. Serve with gravy and vegetables. Or thick slices of grilled tomatoes.