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explaining on paper. Both these dishes are so nice and also so useful to prepare the day or night before during the hot weather. Of course if you have a refrigerator, both set in about two hours. —"Edith" (Martinborough).

An "Imperial Cake"

Dear Aunt Daisy,

I am sending you a recipe which was given to me by a friend who comes from Vienna. I have had this cake quite often when visiting at her house, and it is really beautiful. There is no butter in it.

Will you publish the recipe for the One Hundred Pound Prize Cake in your page in *The Listener*?

I copied it down when you gave it over the air, and made it once, but have lost the paper; and it is really such a grand cake that I'm sure it would be of universal interest.

Now for the Imperial Cake recipe. A really good sized one takes five eggs, five ounces of sugar, five ounces of walnuts (put through the mincer), and three tablespoons of dry breadcrumbs. Cream the yolks of the eggs well with the sugar; fold in the stiffly beaten whites; and then the walnuts gradually and lastly the breadcrumbs. Bake slowly in a moderate oven. To make a smaller one, use three eggs, three and a-half ounces of sugar, three and a-half ounces of walnuts and one and a-half tablespoons of breadcrumbs.—"Summer" (Christchurch).

Many thanks for the interesting Imperial Cake. Here is the recipe you want.

Hundred Pound Prize Cake

You will need one pound of butter; one pound of sugar; one pound of plain flour and a-quarter of a pound of self-raising flour (or one and a-quarter pounds of ordinary flour and about a-quarter of a teaspoon of baking powder); eight eggs; a saltspoon of salt; one and a-half pounds of sultanas; one pound of currants; half a pound of seeded raisins; quarter of a pound of glace cherries; six ounces of almonds; two ounces of citron peel; two tablespoons of orange marmalade; the grated rind of one orange; the grated rind and the juice of one lemon; and half a cup of brandy. Prepare the fruit the previous day. Blanch the almonds, cut them in two lengthways; shred the citron peel, and grate the orange and lemon rind. Place these all together in a basin, and pour over the lemon juice and the brandy. Cover the basin closely till needed. Blend the butter and sugar till quite smooth; add the eggs one at a time, using a little of the weighed and sifted flour to prevent curdling. Add the fruit, etc., and the flour mixed with the salt, a little at a time. Have the cake tin ready with four thicknesses of white paper lining. Pour in the mixture, hollow it slightly, and bake very slowly for six hours. When thoroughly cool, wrap well in greaseproof paper, and leave for three weeks before cutting. Ice one week before cutting. Here is the recipe for the icing.

Roll and sift one pound of icing sugar, and mix with half a pound of ground almonds. Add one egg yolk and two tablespoons of lemon juice and water, or any flavouring liked. Keep it stiff, and knead it well. Roll it out to fit the cake, brush it with white of egg. Brush all the crumbs off the cake, press the icing gently upon it, and allow to stand two days before finally covering with the royal icing, which is made as follows.

Mix half a pound of icing sugar with the beaten white of one egg, and a squeeze of lemon juice. Make it very stiff, and spread on the cake with a knife dipped in hot water. Then decorate it just as you wish.

Thanks to the Daisy Chain

Dear Aunt Daisy,

I do want to write and thank you and the ever-helpful "Daisy-Chain" for suggesting the Cream of Tartar remedy for cleaning the copper. I know you write to so many people that you can't possibly remember each one, but I am the person who had moved to the country cottage where there was no wash-house; and a neighbour offered to give me an old discarded copper if I could get the thick verdigris and rust off it.

Well, as soon as I received your advice, I started with the water and Cream of Tartar—filled the copper right up with cold water, put in two tablespoons of Cream of Tartar, and left it for twenty-four hours the first time. Believe me, the rust and verdigris started to clean off; so I repeated it a second time, and left it for forty-eight hours; and do you know, there was only little ring of rust around the centre left. So we have been

treating that with kerosene—just putting in a tablespoonful when the copper was emptied but still warm, and rubbing patiently; and we now have the copper fit to use. Well, Aunt Daisy, you can guess how surprised the person who gave me the copper was to see it, for she was really going to throw it away. That rust and verdigris had been on the copper about thirty years—maybe more; so you see that was really good advice you gave, and a surprise to quite a number of people about here. No wonder you have such a large chain in the Daisy field, if you help them all this way. My small son is sending a piece of his birthday cake to you, and if you would like the recipe I will send it to you. It is an old-fashioned cake.

Well, I do thank you from the bottom of my heart, for your letter of advice, and remain your very grateful Petal.—"A.H." (Featherston).

Well, I'm most grateful to you, too, for letting us know how well the hint worked. Yes, please, I should be very pleased to have the recipe of the very nice flavoured cake, which I enjoyed very much. My thanks to your son for sparing me a piece.

A Good Window Cleaner

Dear Aunt Daisy,

Some of your readers may be glad to know of this good mixture for cleaning windows—equal parts of kerosene, methylated spirits and water. It is easily the best I have tried, and so easy. It is splendid, too, for motor-car windows. —W.H. (Christchurch).

Thank you very much. Now that summertime is here, when flies often spoil our windows so quickly, it is indeed good to hear of anything which makes

this not very popular job an easier one. Have you tried making a pad of newspaper and sprinkling it with ammonia? If you rub over the inside of the windows with this, you will have less trouble with flies.

Chamois leather is excellent for cleaning windows—just squeeze it out of cold water, and rub the glass. To keep the chamois in good soft condition, never let it get dry. Just wash it in cold water, after use, without any soap, and fold it. It is a good plan to keep it in a screw-top jam jar.

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