

RECIPES ASK Aunt Daisy ANSWERS

FOR THE CHILDREN'S PARTIES

CHRISTMAS is a very special time for children, and there are always lots of parties given to them during these holidays. What fun it is, too, in country districts, when all the "grown-up children" come home for Christmas, bringing with them their own youngsters to run wild on the farm, just as they themselves used to do. What eagerness to "get together" with old school-mates on adjacent farms, also home for Christmas!

What a comparing and a showing-off of offspring; and what eager descriptions of one youngster's amazing progress at the piano, and another's absolute gift for making toy aeroplanes. Parties are the order of the day everywhere, so here are some suggestions for wholesome but attractive party dishes.

Candlestick Biscuits

These make a pretty table, for one is put in each guest's place with her name written across it in coloured icing, and the little candle is lighted as the children file into the tea-room. Corn-flour may be used in place of arrowroot if preferred. Beat 4 oz. of butter and 2 oz. sugar to a cream, add 1 well beaten egg. Mix in 8 oz. flour, 2 oz. arrowroot, and 1 teaspoon baking powder. Knead well, roll out fairly thin, and cut into rounds. Bake about 12 minutes. When cold, ice with different coloured icings. In the centre of each biscuit place a marshmallow or similar sweet, cut to represent a candle-holder, and insert a small candle.

Banana Roosters

Choose curved bananas. Insert a toothpick or wooden match in one end to represent a beak, and in the other end, stick a few feathers, or strips of coloured paper, for a "tail." Now insert two toothpicks for legs, and set it upright by each child's plate.

The Crinoline Lady

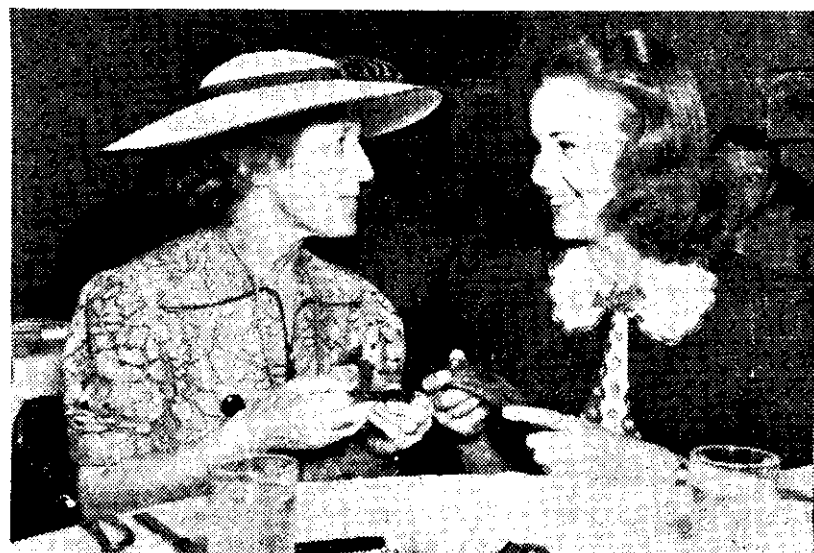
This looks fine in the middle of the table. Make a good madeira mixture for the cake, and cook some of it in a pudding basin, and the rest in a small baking powder tin. When cooked, turn them out and leave until quite cold. Then stand the basin-cake upside down,

which will represent the crinoline half of the lady when iced. Upon it, stand the baking powder tin cake, which will form her body; and on top of it, fix a small doll's head and arms—you can buy a celluloid doll and dismember it. Now your artistry may have full play in the icing of the lady. First cover her with white icing, and then trim the crinoline with coloured festoons, and true-lovers' knots, and frills and so on.

The bodice can have buttons and frills; and you can make any varieties of colour by buying the three primary colours (sold in cartons), and blending them as you like. Put a bonnet on the lady's head. This cake looks nice on one of those flat glass plates with a high stand.

The Ship Cake

This is also made with a good plain madeira mixture for the main part of the cake, and is really only a variation of the "crinoline lady" idea, which can be applied in many different ways, according to one's ingenuity and with any makeshift equipment. A deep tin meat-dish can be bent and pulled out longways to make the shape of the hull of the boat—pointed at one end for her bows, and blunt at the other. Cook the main cake in that, and small baking powder or pepper tins for the funnels. Port holes are made by fixing in round jubes, or other sweets, tiny flags can be made or bought; also little sails. I



AUNT DAISY with Deanna Durbin on the occasion of her visit to Hollywood about two years ago. Compare the Deanna of this photograph with the young woman on our cover

am hoping that some reader will work out this idea, make something special and send us a picture of it, together with a description of all the contrivances and inventions.

Madeira Mixture

Here is a good mixture to use for these two cakes: Half a pound of butter; 6oz. of sugar; cream these together,

then add 4 eggs one at a time, 10 oz. flour sieved with 1 teaspoon baking powder, 2 teaspoons lemon juice, and the grated rind of 1 lemon. Here is another show winner: Half a pound of butter; 1 large cup of sugar; 2 large level cups of flour; 4 eggs well beaten; ½ cup lukewarm milk; 1 teaspoon cream of tartar; 1 small teaspoon soda;

(Continued on next page)

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