

"Here are some of my favourite Chocolate Recipes" says Mrs. CHEERFUL

"Of course I don't mind passing them on to others . . . they're too good not to share!" Mrs. Cheerful believes in using plenty of Bournville Cocoa in her cooking . . . not only because it gives such richness and flavour, and delicious zest to cakes, puddings and so on, but because it also gives that *extra* nourishment that is so valuable when providing meals for a family of five on a moderate budget. So! "Plenty of delicious Bournville Cocoa!" says Mrs. Cheerful.



Cut these Recipes out and paste them in your book.

CHOCOLATE PIE

Take 6-oz. short pastry, 1 egg, 2 teaspoons Bournville Cocoa, 2 tablespoons flour, 2 tablespoons butter, 3 dessertspoons sugar, and jam. Roll out pastry and line a tart plate with it. Decorate the edge and spread a thick layer of jam on the bottom. Beat sugar and butter together, add yolk of egg and beat well. Stir in flour and Bournville Cocoa. Put this mixture over the jam and cook in fairly hot oven about 20 minutes. Beat white of egg stiff, stir in 1 tablespoon sugar, spread over tart and bake till pale gold in low oven.



CHOCOLATE CREAM DESSERT

2 dessertspoons gelatine, 1 cup hot water, 2 tablespoons Bournville Cocoa, 1 cup sugar, 1 teaspoon salt, 1 cup scalded milk, 1 1/2 cup cold milk, 2 egg yolks and whites beaten separately, 1 teaspoon vanilla. Dissolve gelatine in hot water, mix Bournville Cocoa, sugar and salt and add scalded milk. Mix well and add cold milk. Cook in double boiler, adding slowly beaten egg yolks. Cook until it begins to thicken, stirring constantly. Remove from fire,



add vanilla, cool and add dissolved gelatine and fold in beaten egg whites. Pour into mould to set. Makes six servings.



For most satisfactory results use only
BOURNVILLE
COCOA for **EXTRA**
FLAVOUR & NOURISHMENT

PRICES
9d. per 1-lb. Tin
1/5 per 1/2-lb. Tin
2/9 per 1-lb. Tin

CHOCOLATE SHORTBREADS

Cream together 1/2-lb. butter, 1/2-lb. sugar, then add 1 tablespoon Bournville Cocoa and 1 teaspoon baking powder sifted with 1 large cup of flour. Mix to a stiff dough with about 1/2 cup of milk. Roll out on cold oven tray about 1/4 inch in thickness. Bake in moderate oven until brown. Ice if liked. Icing should be ready while biscuits are still hot. 1 cup icing sugar, 1 tablespoon Bournville Cocoa, vanilla to taste, sprinkle with nuts or chopped raisins. Cut into squares while still warm.



CHOCOLATE LOAF

4 breakfast cups flour, 4 teaspoons baking powder, 1 small cup sugar, 1 1/2 tablespoons Bournville Cocoa, 1 cup milk, 1 1/2 cups water, 1 dessertspoon butter and 1/2 teaspoonful salt. Sift flour, powder, Bournville Cocoa and salt two or three times; rub in butter, then add milk and water, mixed. Make into a soft dough and put into buttered loaf tin. Bake in a hot oven about 25 minutes. When cooked turn out on a towel and cover till cold.



CHOCOLATE GINGERBREAD

1/2-lb. butter, 2 1/2 breakfast cups flour, 1 teacup milk, 1 heaped teaspoon carbonate soda, 2 dessertspoons Bournville Cocoa, Peel, and sultanas, 1 teacup sugar, 1 teacup golden syrup, 1 teaspoon vanilla. Cream butter and sugar, dissolve soda in milk, and mix and bake in a meat tin in a moderate oven.



And THIS is how to make a really good cup of COCOA

Milk made into cocoa has its energy value increased by 45%. Make it this way! For each cup mix 1 level teaspoonful of Bournville Cocoa and one teaspoonful sugar with a little cold milk. Bring the rest of the milk to boiling point, stir in the mixed cocoa, bring all up to the boil, take off fire, whisk for a second or two before pouring into cups. Whipped cream on top gives you a delicious cup of "COCOA SUPREME."



Aunt Daisy And Farmers' Wives

One hundred members of the Women's Division of the Farmers' Union were recently entertained to morning tea at the Hotel Waterloo in Wellington by Aunt Daisy and Sinclair Carruthers of Radio Features Ltd. The occasion was the conference of the New Zealand Farmers' Union.

After morning tea, Aunt Daisy introduced Mrs. T. C. A. Hislop, Mayoress of Wellington; Mrs. C. G. Scrimgeour, wife of the Controller of the Commercial Broadcasting Service; Mrs. L. J. Greenberg; Barbara and the artists (Finlay Robb, Bryan O'Brien and Tony Wood) to Mrs. Noel Adams, President of the W.D.F.U.

There were speeches by Mrs. Hislop, Mr. Carruthers, and Mrs. Adams, and vocal items by the three artists. A feature of the entertainment was the playing of excerpts from the special programme presented by famous English film stars in aid of the Canadian Red Cross. This was heard over the air in New Zealand last Anzac night, and the replaying was most successful.

FEMALE "TYPEWRITERS"

(Continued from previous page)

£200 a year each). They were supplied to begin with by the firm that supplied the machines, in the same way as today adding machine manufacturers supply ready-trained operators. The typists were apparently regarded as part of the machinery. They worked in a locked room in the upper part of the building, and their work and meals were served to them through a hatch in the wall. They left a quarter of an hour before the men (perhaps the seclusion was worth while on this account) and no man was allowed to take work up to them without a special permit from a responsible official—only granted with great difficulty.

The Men Were Curious

All this, of course, made them intensely interesting to the men, who used to hide behind the pillars in the corridor to see them pass.

Some difficulty was experienced at first about the title to be given to these new officers. It was suggested that, in order that their sex might not be disclosed, they should be called just "typewriters," and a notice saying "To the Typewriters" was put up at the foot of the staircase.

By 1892 we find women typists employed in seven departments of the British Civil Service. They were not, however, content with being "cheap and without superannuation," and so the British Government was soon the recipient of a petition from women typists asking that their rates of pay might be increased and that they should be placed on the permanent staff of the Civil Service. The "female typewriter" was beginning to feel, and to wish it publicly known, that she was not only a machine.

(Adapted from "Women Servants of the State," by Hilda Martindale.)