

The Doctor always asks . . .



Whenever you have to call the doctor to your child, he always asks, "Have the bowels moved?" It's always wise to have some Califig in the house. In health or sickness, disorders will occur in the digestive system, and this gentle laxative puts them right pleasantly and at once.

California SYRUP OF FIGS *Califig*

Works Wonders

with RHEUMATIC PAINS, LUMBAGO and MUSCULAR CRAMP!

Right from the first application of PAINKILLER, benefit is felt. Pain gradually disappears and ultimate freedom from all pain is assured. True to its name PAINKILLER has proved an effective remedy for the many minor injuries and ailments that are liable to afflict all members of the family. Buy a bottle today and prove it for yourself.

PERRY DAVIS'
VEGETABLE
PAINKILLER

Obtainable at all stores



NOT MORE THAN ONE EGG

MANY are the requests which come to me for fresh ideas for making cakes—large and small—using "not more than one egg." So quick are the Links in our Daisy Chain to adapt themselves to circumstances, that they seem to find an added pleasure in keeping their cake tins reasonably filled, now that this calls for some ingenuity. It has been said that anybody can cook if she has plenty of everything at her disposal, but it takes a genius to cook with very little. If that is so, the Daisy Chain includes many geniuses (not geni!)—for most of my One Egg Dainties have found their way into my files from the letters of my own listeners.

Chocolate Dominoes

These are something really dainty, and call for just a little time—but they are worth doing for a special occasion. I saw them in London, at the Good House-keeping Institute, and was charmed with them. They are just spongecake, half of them dark brown, and the other half white—the dark brown iced with the white icing, and the white ones with chocolate icing. You make the two sponge cakes (in oblong tins if possible, so that there will be no waste when cutting up into dominoes). Ice these when cold, and when the icing is quite set, cut into oblongs neatly, the size of dominoes, and pipe on the spots and the dividing line in contrasting colour—the

chocolate dominoes have white spots, and the white dominoes have chocolate spots. Instead of piping them on, it is just as good to do them neatly with a skewer dipped in the icing. Instead of making a single One Egg Sponge and baking it in two halves, colouring one with cocoa, it is far better to scare up TWO eggs, and make two separate sponges. Otherwise each will be so small or so thin. Here is the recipe:—

White Sponge.—Cream together 3 oz. of sugar and 3 oz. of butter, beat in one large egg and stir in 3 oz. of sieved flour as lightly as possible. (The London recipe had no baking powder, but I should be inclined to put a pinch.)

Chocolate Sponge.—Take the same ingredients—3 oz. butter; 3 oz. sugar; 3 oz. flour; and one large egg, but add one ounce of best cocoa to the flour before sifting it into the creamed mixture. If necessary, a very little milk can be added. You can make a complete set of dominoes, from the double-blank, right up to double-six. Put a thick layer of icing. Write and tell me if you find these appreciated at a party, won't you?

Cheese and Date Fingers

Dates and cheese make a delightful combination. You need 5 oz. flour; 3 oz. butter; 2 oz. grated dry cheese, and a pinch of salt; a pinch of cayenne, and an egg to bind. Rub the butter into the flour, and add the other ingredients, and mix with the egg. Prepare sufficient dates by pouring a little hot water over them in a basin and leaving to cool, and soften. Roll out the pastry, cover one half with the dates, place the other half of pastry on top, and cut into fingers. Bake about 15 to 20 minutes.

Pearl Cakes (Excellent)

Cream 6 oz. butter and $\frac{3}{4}$ cup sugar; add 1 egg, and beat well. Sift in gradually $1\frac{1}{2}$ cups flour with 1 teaspoon baking powder; a cupful of chopped dates, and $\frac{1}{2}$ cup of chopped walnuts. Mix well. The mixture will be dry and stiff. Do not add any more liquid. Take off small pieces and roll in cornflakes to make little balls. Bake in moderate oven about 15 to 20 minutes. Keep in an airtight tin.

One Egg Wholemeal Sponge

This is a successful recipe from "Dorothy Anne" of Christchurch. She says: "Sift the wholemeal well, and do not use the coarse flaky bits which remain in the sifter. They can be utilised when rolling out wholemeal scones." Sift together several times 1 breakfast cup wholemeal and 1 teacup of sugar. Make a hole in the middle, and pour in 1 tablespoon of melted butter, and one large egg well beaten. Then rinse out the basin in which the egg was beaten, with 4 or 6 tablespoons of cold water—enough to make it a batter mixture, and beat all well again till smooth and bubbly. Lastly stir in slowly 1 heaped teaspoon of baking powder, and bake in sandwich tins about 20 minutes.

One Egg Banana Cake

This was sent by a "Regular Listener" at Blenheim, who says it is very successful. (Continued on next page)

"Hurrah! for Mum's Cooking!"

is the family verdict
—thanks to light, delicious
and tasty baking with

EDMONDS
ACTO
BAKING POWDER



A Product of T. J. Edmonds Ltd., Christchurch. Makers also of Edmonds 'Sure-to-Rise' Baking Powder, 'Sure-to-Please' Custard, 'Sure-to-Set' Jellies and Edmonds ACTO Cake Baking Powder.