



CAREFUL CHRISTMAS COOKERY

OUR Christmas Cooking will be extra interesting this year—a test of our ingenuity, for we shall pride ourselves on making as good a show as usual with less material, and at less cost! Here are some suggestions which Links of the Daisy Chain have sent in for economical Christmas Cooking, using less sugar and fewer eggs.

Wholemeal Christmas Cake

Here as a reasonable cake, using only 4 eggs, 6oz. sugar and no golden syrup: Half a pound of butter, 6oz. light brown sugar, 4 eggs, 10oz. wholemeal flour, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{4}$ teaspoon baking soda, good pinch cayenne pepper, $\frac{1}{2}$ teaspoon each salt and grated nutmeg, $\frac{1}{4}$ teaspoon each almond, rum and vanilla flavourings, $\frac{1}{2}$ lb. each raisins, sultanas and currants, $\frac{1}{4}$ lb. each lemon peel and dates, 2oz. each walnuts and preserved ginger, a few cherries, 3oz. almonds, grated rind $\frac{1}{2}$ lemon, 1 tablespoon marmalade, 1 tablespoon black currant jam, which must be home-made. Mix all the fruits and nuts together, add the jam. Cream the butter and sugar, add the flavourings, beat well. Add the eggs one by one, beating vigorously between each addition. If mixture curdles, add a little of the flour, which has been sifted several times with the other dry ingredients. Now sift in the rest of the flour mixture, add all the other ingredients, and again mix well.

REASONABLE XMAS PUDDINGS

THE first one is a "pudding parallel" of the "Ship's Cake." It needs no eggs, and is used exclusively by a good chef, so I've called it

Chef's Pudding

One cup flour, 1 cup breadcrumbs, 2 cups mixed fruit, 1 cup sugar, 1 teaspoon ground ginger, 1 teaspoon spice. Boil 2 tablespoons dripping in a *teacup* of milk. When boiling, add 1 teaspoon baking soda (put the milk in a large saucepan, as the milk "fluffs up" when soda is added). Stir into the dry ingredients, to which has been added a pinch of salt, and steam or boil 3 to 4 hours. For a rich Christmas Pudding, add more fruit and nuts. These quantities must be strictly adhered to. The mixture will appear to be too thin, but there is no cause for anxiety, as the cooked pudding will prove. Finely-grated peel of oranges or lemons may also be added if liked.

Family Christmas Pudding

One large cup breadcrumbs, $1\frac{1}{2}$ cups flour, 1 cup shredded suet, $\frac{3}{4}$ teacup brown sugar, 1lb. mixed fruit, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon soda, 1 teaspoon spice, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoon caramel essence. Mix all the dry ingredients in a basin, add the essence to a little milk—about quarter of a cup. Add two beaten eggs to the milk and flavouring, and mix all well together. Put into a greased basin and steam for $3\frac{1}{2}$ hours. Makes a good, large pudding.

Have a tin lined with greaseproof paper, three parts fill with the mixture. Bake in a moderate oven 2-2 $\frac{1}{2}$ hours, depending on depth of tin.

Custard Cake (2 eggs)

Less fruit may be used if liked—it is a lovely rich mixture. Half a pound of butter, $\frac{1}{2}$ lb. brown sugar, 1lb. 2oz. flour, 2 small level teaspoons baking powder, 1lb. raisins, 1lb. currants, 1lb. sultanas, $\frac{1}{4}$ lb. mixed peel, 2oz. cherries if liked, 1 teaspoon mixed spice, almond, lemon and other essences to taste—about $\frac{1}{4}$ teaspoon each, 2 eggs and $\frac{3}{4}$ pint milk. Rub the butter into the flour, sift in the dry ingredients, add the sugar and the fruit. Boil milk, pour on the beaten eggs to make a custard, then pour over the other ingredients. Mix well. Cook about 3 hours, and keep a week before cutting.

Eggless Christmas Cake

One pound of flour, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. butter, 1lb. dates, 2oz. walnuts, 2 teaspoons cocoa, 2 teaspoons vinegar, 2 teaspoons bicarbonate of soda, dissolved in

1 breakfast cup of milk. Cream the butter and sugar. Add a little milk, then cocoa, vinegar, and the rest of the milk and soda. Then add fruit and flour. Put in a meat tin and bake one hour in a slow oven. It is really nicer cooked in an ordinary round tin, about two hours.

Ship's Cake (1 egg)

This was given in *The Listener* for November 23, uses only one egg, and is a really popular cake for Christmas.

FROM THE MAIL BAG

Irish Tea

Dear Aunt Daisy,

I have been very interested to hear about the different ways of making tea to make it go further. Though born in Scotland I spent about 12 years in Ireland, at Belfast, and round that way, and this is how they made the tea. They had a little tin pan about the size of a pineapple tin, with a long handle, called a "Tea-drawer." The required water was put in, the pan set on the hot turf or peat, and when the water came to the boil the tea was put in and the pan pulled back, to a cooler spot. In some cases no teapot was used.—*Birkdale.*

May Belle
LINGERIE

LOVELIEST NEXT TO YOURSELF