



HOME-MADE BISCUITS

BISCUIT recipes are being eagerly sought after, for they are easy on both eggs and fuel, while still providing the little touch of sweetness and finish to afternoon tea or supper — or the packed lunch upon which thousands of workers, as well as school children, now have to depend.

Peanutties

This recipe comes from "Wee Wyn," of Auckland, who said she roasted the peanuts while the oven was heating up for a cake. She used ¼lb. butter, three-quarters cup brown sugar, 1 cup wholemeal, ¼ teaspoon salt, 1 teaspoon baking powder, three-quarters pound of peanuts, 1 teaspoon golden syrup, vanilla flavouring, and a little milk to mix. Cream butter and sugar well, and add the other ingredients. Bake in teaspoon lots on cold oven tray. Remove from tray after they have been cooled a little. If quite cold, they will break up.

Chocolate Crackles

These need no cooking, so are especially useful. Mix together in a bowl 3 tablespoons of cocoa, one cup of coconut and 8oz. icing sugar. (If unobtainable, just roll ordinary sugar fine). Melt 8oz. butter and add to the mixture, also a little essence of lemon (or real lemon juice). Finally mix in 4 cups of puffed wheat, or puffed rice or wheat flakes. Put little quantities into paper cases to set. Should make at least four dozen.

Coconut Buttons (Or Crispettes)

These are very popular for overseas parcels. Put into a bowl ½lb. butter, a small cup of sugar and 3 tablespoons of boiling water. Cream very well; the boiling water helps greatly. Then add 2 level cups flour sifted with one teaspoon baking powder and one tablespoon of cocoa, add finally one cup of coconut. The mixture should be fairly stiff. The cocoa may sometimes be left out, to make a change. Roll into small balls, flatten a little, and dip top side into sugar. Place on cold tray, and bake in fairly hot oven for about 10 minutes.

Milk Biscuits

(Plain and Nice)

Into 2 cups of flour sifted with about half a teaspoon salt, rub 3 level tablespoons of butter and mix with milk. Roll out very thin indeed, cut into squares, prick well all over, and bake in hot oven on greased shelf.

Jelly Crystal Biscuits

Beat well together ¼lb butter, 3oz. sugar and a packet of jelly crystals. Add 8oz. of fine wholemeal sifted with a bare teaspoon of baking powder. Mix with milk, fairly dry. Put teaspoonfuls on a cold, greased tray, flatten with fork, and cook in a moderate oven about 15 minutes.

Aunt's Wholemeal Eggless Biscuits

This recipe comes from Ruth at Wanganui. Two cups of white flour and 2 small cups of wholemeal, 1 cup of

butter, 2 level teaspoons of baking powder, 1½ cups sugar, and three-quarters cup of water. Boil water and sugar for ¼ hour. Put aside to cool until just warm. If left too long it will get sticky. Rub butter into the flour and baking powder. Then add the sugar mixture. Roll out and cut into shapes. Any flavouring essence may be added — you can get caraway and ginger, beside the usual vanilla, lemon and pineapple.

Raisin Nut Bars

One egg, ¼ cup butter, ½ cup sugar, ½ cup golden syrup, 1 cup chopped nuts, 1 cup raisins (or sultanas or currants), 2 cups flour, ¼ teaspoon baking soda, 1½ teaspoons baking powder, ½ cup milk, pinch of salt. Cream butter and sugar, add beaten egg, syrup and milk warmed, then all dry ingredients, lastly nuts and raisins. Grease meat dish, spread mixture in it thinly, and bake about a quarter of an hour in a fairly quick oven. When cold, cut into bars 3 inches long and 1¼ inches wide, making about four dozen bars.

FROM THE MAIL BAG

Moth Holes in Men's Suits

Dear Aunt Daisy,

I heard you speak of one of our Links being in difficulties over moth holes in her husband's trousers. Well, I had the same experience, and can well imagine her distress. However, I gathered together my wits, cut a piece of cloth from the inside seam, as your correspondent also did, and then applied a very thin line of the new and popular glue, sold in collapsible tubes, around the edge of the patch. Then I laid it underneath the moth hole and pressed in the usual way. You can guess just how successful it was when my husband did not even know a thing about it. I may add that no glue showed through on the right side.—*Another Link (Kelburn).*

Recovering Feather Pillows

Dear Aunt Daisy,

When we were young, my mother always melted beeswax or yellow soap to a jelly, and brushed it on the inside of any firm material to keep the feathers from coming through feather pillows. Another good idea she had was this—when a thin place appeared on a rug or carpet, she would take a steel knitting needle, lay it along the thin place, and sew over with a matching wool, carrying on until the thin place was covered. Sew the rows close together, and match your mend if possible. When finished, cut the loops of wool, and give a brush to it, when you will hardly notice the mend. I thought that seeing how often you are asked about carpets you might like to know.—*N.O., Blenheim.*

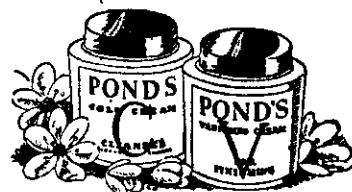
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