



## FILLINGS FOR TARTS

**I**T is very useful to be able to make a good variety of fillings, both sweet and savoury. One good baking of pastry can be made into lots of tart-cases, both little individual ones, or bigger ones, made in sandwich tins, or pie-plates, and these will keep for a few days. So that by making different fillings you have plenty of change without much trouble.

### Cheesecakes

Line patty tins with short pastry. Make a breakfast cup of curds by straining junket through cloth or strainer. Cream together a tablespoon each of butter and sugar, add an egg, and beat well, then mix in a few currants (or sultanas), and the curds. Mix all well, half-fill the tart-tins, and bake golden brown in a good oven.

### Maids of Honour

Half a pound of junket-curds strained fairly dry, 6oz. butter, 1 mashed potato, grated rind of 3 lemons and the juice of one, the yolks of 3 eggs, 6oz. sugar, 2oz. of almonds put through mincer (or walnuts flavoured with a little almond essence), a little grated nutmeg or spice. Mix the butter and the curd together well. Beat the eggs and sugar together. Then mix everything well. Line patty tins with puff pastry, and fill with mixture, and bake in a good oven.

### Savoury Fruit Tarts

Make a cheese pastry by adding grated cheese to ordinary recipe. A good one is 6oz. wholemeal, 3oz. white flour, 4oz. butter, 3 tablespoons grated cheese, ½ teaspoon baking powder, and one egg to mix, with a little extra water or milk if required. Line patty tins and bake. Fill with a savoury mixture made of ½ cup raisins or sultans, chopped, 4oz. minced cold ham, 2 tablespoons chopped pickles, bound together with a spoonful of mayonnaise.

### Dainty Cheese Filling

Mix well together 2 tablespoons whipped cream, 3 tablespoons grated cheese, 2 tablespoons chopped celery, a dash of salt and of cayenne. Fill cold pastry-cases with this.

### Picnic Pie

Use flaky pastry to line a pie-plate. Put on a layer of sliced cooked pork sausages, then a layer of rashers of bacon. Smear with a little tomato sauce. Break three or four eggs carefully on top, so that the yolks remain whole. Season with a little pepper and cover with a top crust. Bake in steady oven, long enough to cook the pastry, bacon and eggs. Excellent for a substantial supper.

### Grapefruit Cheese

Juice of three large grapefruit and rind of one, ¼lb. butter, 2 cups sugar, 2 well-beaten eggs. Put butter and sugar, juice and rind into large basin or double saucepan. Stand over a pan of boiling water. When these have

melted and blended together, add the well-beaten eggs, stirring constantly and thoroughly until the mixture thickens. Pour into small pots, cover when cold. This will keep a considerable time, and is delightful change from lemon.

### Saucepan Chocolate Cakes

Put 2oz. butter, 3oz. sugar and 1 teacup of water in a saucepan, boil for 1 minute. Cool, add a little vanilla essence. Into a bowl, sift ½lb. flour, 1 teaspoon baking powder, and a dessertspoon cocoa. Pour on contents of saucepan, and mix well. Half-fill patty tins or cake cups, and bake about 15 minutes. Ice with chocolate icing.

### Lemon Cheese

One cup sugar, 4 lemons—grated rind and juice, 2 tablespoons butter and 2 eggs. Cook till thick in a double boiler.

### Pumpkin Lemon Cheese

Boil 4lbs. pumpkin, strain well and mash. Add ½lb. butter, 4lbs. sugar, juice and rind of 3 large lemons. Boil all together for half an hour, stirring well all the time. Bottle and tie down.

### Banana Mock Cream

Beat together until very stiff the whites of 2 eggs and 1 sliced banana. Banana dissolves and helps to form cream.

## FROM THE MAIL BAG

### Leaking Wooden Tubs

Dear Aunt Daisy,

You were speaking of a Link in the Daisy Chain who is bothered because her wooden washing tubs have large cracks in them. Well, here is my simple recipe:—I had the same trouble and was at my wits' end over it until one day I had an idea. Why not try plasticine for the cracks? I found some pieces of plasticine among the boys' old toys and plastered it thickly over the cracks, pressing hard, and gradually thinning down to about two inches away from the cracks. Does this sound complicated? It's just like patching clothes. I tried this a year ago, and my tubs are still as good as new. The plasticine seems to harden as time goes on.—Yours, L.C. (Lower Hutt)

Another recommended method is to mix a little goldsize with white lead, work it into the cracks with flat knife, and leave till really dry. Put plug in tub, and run cold water over it to help the setting.—O.H.

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