

MORE CHRISTMAS CAKES

IT is a good idea to have one or two cheaper Christmas cakes to come and go on as well as the good one, which can then be kept for the more special occasions. Here are some suggestions:—

Wartime Christmas Cake

(No eggs, butter or sugar)

This keeps well, but should not be cut for a week or two after baking. Boil together for 3 minutes the following ingredients: 1 breakfast cup of soft brown sugar, 1 breakfast cup currants, 2 small cups sultanans, 1 breakfast cup cold water, 1 teaspoon mixed spice, pinch of salt, 3oz. margarine or lard. When the mixture is cold, add 1 teaspoon baking soda dissolved in a little warm water, and ½ teaspoon baking powder, sifted into 2 breakfast cups flour. Make mixture stiff. Use a little more flour if necessary. Bake in a moderate oven about 2 hours.

Ship's Cake

This was perhaps the most popular of our last year's Christmas Cakes. It has proved itself a splendid "overseas" cake. Half-pound butter, 2 large cups flour, 1 tablespoon raspberry jam (or home-made gooseberry), ½ cup sugar, 1 tablespoon golden syrup, one egg, 1 to 1½lb. mixed fruit, 1 teaspoon vinegar, 1 teaspoon baking soda dissolved in 1 cup of milk. Cream butter and sugar, add egg and beat. Add golden syrup, jam and vinegar. Then add flour and fruit. Lastly, add the soda and milk. Bake in a moderate oven, slowly, for approximately 2½ hours.

Delicious Apple Fruit Cake

This cake must not be cut for at least a fortnight. Have ready 1½ cups of stewed apples, sweetened with ½ cup of sugar, and with 1 level tablespoon of butter melted into it. Mix together 1 cup brown sugar, 1 tablespoon cocoa, 1 dessertspoon spice, ½ teaspoon baking soda, 2 large cups flour, lemon peel, and dried fruit to taste (about 1½ to 2 cups). Add the apple mixture, and a little milk if necessary. Line tin with greased paper. Bake in a moderate oven for about 1½ hours.

Four Egg Cake

(Good)

This comes from a women's institute member. The method of making it is unusual. More fruit may be used if desired. Put into a bowl 10oz. butter, ½lb. white sugar, 1¼lb. flour and grated rind of a lemon. Rub well together until no butter shows, and everything is fine and crumbly. Add 1lb. fruit (sultanans, dates and peel). Stir well and leave until next day. In the morning, add 2 level teaspoons baking powder, and 4 well-beaten eggs, and as much cold water as is necessary to make the right consistency. Bake slowly for about 2 hours.

Eggless Christmas Cake

(Improves with keeping)

Half pound each of flour, sugar, ground rice, currants and sultanans, ¼lb. mixed peel, ¾lb. butter, 12 drops almond essence, 1 teaspoon soda, ½ pint boiling milk. Mix flour, rice, sugar, fruit and peel. Cream butter, mix well

with dry ingredients. Put soda in 1 tablespoon cold milk, add the boiling milk, essence, and milk and soda to the dry ingredients, boiling hot, and beat well together. Bake in a large tin; fair oven for 4 hours. (350 to 375 degrees).

Economical Christmas Cake

(With lard and yeast)

Four breakfast cups flour, 1lb. sugar, 1lb. raisins or currants, ½lb. lard, ¼lb. candied peel, 2 large eggs, a piece of yeast about the size of a walnut, a small teaspoon each of nutmeg and soda, milk to mix. Rub lard into the flour, mix in the other dry ingredients. Make a well in the mixture. Put the 2 eggs and crumbled yeast into the well. Dissolve the soda in a little warm milk, and with a little more slightly warm milk, make into a good cake mixture. Bake in a moderate oven for 2 hours. Keep in an airtight tin for 2 weeks before using.

FROM THE MAIL BAG

Mending Cracked Linoleum

Dear Aunt Daisy,

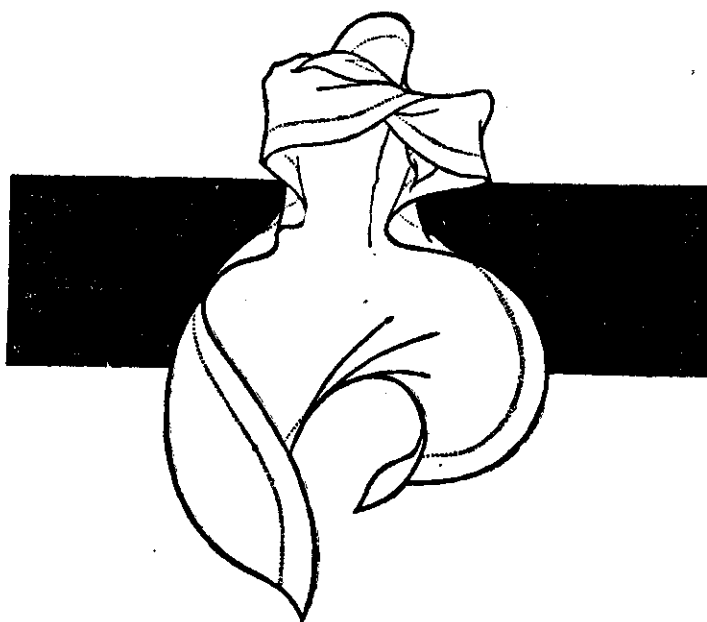
I wonder if you can help me. Linoleum has been very difficult to buy, but a few days ago I thought I was very fortunate in getting a big bundle at an auction sale. Imagine my disappointment on opening it to find it had been rolled up for a long time, and that it cracked as I opened it. I wonder if there is any way of softening it. In the meantime, I have left it rolled.—*Matiere.*

I think you can manage as another Link in the Daisy Chain did, when fitting up an old back room as a sun porch for a sick friend. She enlarged the windows and hung them with soft lavender curtains, and painted the walls, but the problem was the floor. This she covered with old broken bits of linoleum of different pattern, cracked, and with little holes in places. She filled all holes and cracks with putty and smoothed the surface, then painted it lavender with a good linoleum paint. The effect was splendid—just like new linoleum. She even made her own putty—a pound of whiting and a teaspoon of salt worked well with raw linseed oil, a little at a time.

Lighting a Fire

Dear Aunt Daisy,

Do you know that slack coal and crushed coke, to which water has been added, make the best fire you could wish for? To save paper for fire-lighting, here is a tip which may interest your listeners. Take a tin, an empty jam tin, or something of the sort, and almost fill it with kerosene; into this place a few fair-sized pieces of coke. To light a fire without paper, all you have to do is to take a piece of the coke, and (here is the most important point), rub the coke in the ashes; then place it in the fire and light with a match, and you will get a fire that will start anything. Pumice will do just as well if coke cannot be got.—*Palmerston North.*



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