



*Do women
have to put up with these?*

A skin that looks coarse?
A muddled skin-colour?
A skin that looks harsh and rough?

You hate to see it—your skin losing its fresh look!

**A fascinating, immediate change can
come over your face . . .**

Free your skin: Dirt, old make-up stick in pore-openings. Fatigue, wind, dry air rob skin of oil and moisture. To sweep pore-openings clean of embedded dirt . . . to replace needed oil and moisture—there is an exclusive formulation of skin-helping ingredients in Pond's Cold Cream.

They work on your skin as a team—in inter-action. As you swirl on Pond's, you help both sides of your skin.

Feel a wonderful smoothness come to your skin, as it takes up the refreshing oil and moisture in Pond's Cold Cream.

Feel your skin getting back its flexibility. Each night give your skin this special oil-and-moisture treatment.

Soft-cleanse—swirl Pond's Cold Cream over face and throat. Tissue off well.

Soft-rinse quickly with more skin-helping Pond's Cold Cream. Tissue off lightly.

Look your loveliest and you radiate a happy-hearted confidence to all who see you.

You will see the wonder of this skin-helping cream—*immediately*—after your very first Pond's creaming.

As you use Pond's, you will delight in your lovelier skin—and gain an attractive new self-confidence.

Go today to your favourite Cosmetics counter and get a jar of Pond's Cold Cream. Also available in handy tubes.



You can do something to change your skin.



You can feel your skin responding.



*You owe it to yourself to bring
out your beauty.*

THE LADY MAUREEN COOPER says: "Pond's Cold Cream is just ideal. It leaves my skin so wonderfully clean, and smooth and soft."

3/6 jar.

Made in the laboratories of Industrial Chemicals Ltd., Auckland, for the Pond's Extract Company Export Limited, New York.

PCN32

Why Pay More?

1-OZ. BOTTLE **1/-**

4-OZ. BOTTLE **3/-**

Because 70% of N.Z. women use Hansell's Essences, huge quantities have to be made to meet this demand. This keeps manufacturing costs down hence the low prices to you.

HANSELL'S CLOUDY ESSENCES

Hansell Laboratories Ltd., Masterton.
The Essence Specialists
of New Zealand.

Ask Aunt Daisy

PREPARE FOR EASTER



It is satisfactory to have some really good cakes away in the tins before Easter week itself, so that you have only the hot cross buns to make on Thursday, ready to pop in the oven to heat through on Good Friday morning. The buns are quite simple to make. If you haven't compressed yeast, use the dried. Packets of compressed yeast in New Zealand weigh 1¼ oz.; remember to use only luke-warm liquid when mixing yeast and sugar.

Hot Cross Buns

One pound flour, ¾ oz. yeast, 1 level teaspoon powdered cinnamon, 2 oz. mixed candied peel, 2 oz. sultanas, pinch salt, 2 tablespoons castor sugar, 1 teaspoon mixed spice, 2 oz. butter, 2 oz. currants, ½ pint milk, 1 egg. Sift flour with salt and spice, rub in butter and add prepared fruit and sugar, keeping back half a teaspoon of sugar to mix with yeast. Mix sugar and yeast till liquid, then stir in luke-warm milk. Strain this mixture into centre of dry ingredients, make into soft dough, adding also beaten egg. Divide into small portions, shape into buns, put on greased slide. Mark with a cross, leave to rise until twice the size. Bake in hot oven, brush over with sugar and milk, and return to oven for 2 minutes.

Royal Chocolate Sponge Cake

This is the chocolate cake which the Queen specially enjoyed at the Karitane Hospital afternoon tea in Dunedin. It was made by a member of the Dominion Executive of the Plunket Society. Four eggs, 6 oz. sugar, 4½ oz. flour, 1 tablespoon cornflour, 1 small teaspoon baking soda, 2 small teaspoons cream of tartar. Heat 2 tablespoons of butter and 1 tablespoon of milk in a saucepan. Mix in a cup 1 heaped tablespoon of cocoa in 3 tablespoons of water, and add this to the mixture in the saucepan. Bring all to boiling point. Beat eggs and sugar until light and fluffy. Sift in flour, cornflour, cream of tartar and baking soda. Stir with mixing spoon and lastly add the boiling mixture from the saucepan. Place in 8-inch sandwich tins and bake in oven 375 degrees, with top heat off and bottom heat at low for about 20 minutes. Fill with mock cream, made as follows: Two tablespoons butter, 3 tablespoons icing sugar. Beat butter and sugar, add 1½ tablespoons boiling water and 1½ tablespoons cold milk. Ice with a thin layer of butter icing, made from icing sugar and melted butter, thinned with milk and flavoured with a small teaspoon of peppermint essence. Allow to dry and ice on top with chocolate icing. Decorate with grated chocolate.

Lady Jellicoe Chocolate Cake

Here is a Vice-Regal recipe, given to the Old Girls' Association of New Plymouth High School. Half a pound butter, ½ lb. sugar, 10 oz. flour, 6 oz. chocolate, 4 eggs, small teaspoonful baking powder, 6 drops vanilla essence. Cream butter and sugar, add eggs and mix well. Sift in flour, chocolate and baking powder, and two teaspoonfuls milk. Mix well and put in a large tin. Bake 1 hour in medium oven. Icing (when cake is cold): 1 lb. icing sugar, ½ lb. chocolate. Melt chocolate in saucepan with a little water and stir in icing sugar. Pour over hot

when the thickness of cream.

Macaroon Cake

Four ounces butter, 3 egg yolks, ½ cup milk, 2 teaspoons baking powder, 4 oz. sugar, 1 teaspoon vanilla, 6 oz. flour, pinch of salt. Cream butter and sugar, beat egg yolks well, and add to them the milk, and vanilla, mixing well. Add this to the creamed mixture. Fold in the sifted flour, baking powder and salt. Spread in a flat greased tin and cover the top with the following macaroon mixture. Three egg whites (beaten), 4 oz. sugar, 1 cup coconut. Bake at 400 degrees for approximately 40 minutes.

Viennese Cake

One and a half tablespoons cocoa, 1½ tablespoons (small) raspberry jam, about ¾ cup boiling water, 4 oz. butter, 6 oz. sugar, 2 eggs, vanilla essence, 8 oz. flour, 2 flat teaspoons baking powder, pinch salt. Mix cocoa to thin paste with

MOULDY JAM

THIS may be attributed to failure to boil sufficiently, so that too much water is left in the jam. Or the jam jars may not be absolutely clean and thoroughly sterilised, or the jam not sealed down properly. When sealing with paraffin-wax, put on a second lot after the first has cooled and set, in case the first covering shrinks away from the sides of the jar. Finish with cellophane covers. A circle of white paper dipped in vinegar and fitted over the top of the jam before sealing is also a good idea. Jam should be stored in a dry place, and not (for example) in a kitchen cupboard, where the door may be left half open and cooking steam can enter

boiling water, stir in raspberry jam, then make up to ¾ cup with boiling water. Let it cool. Cream butter and sugar, add eggs one by one, beating well. Add vanilla essence. Sift very well flour, baking powder and salt. Add alternately with the liquid. Bake in flat tin in moderate oven approximately 45 minutes. Ice with chocolate icing.

Easter Horseshoes

Four ounces ground almonds, 2 oz. coarsely chopped almonds, ½ oz. ground rice, 4 oz. castor sugar, 3 egg yolks. Mix together the ground almonds, sugar and ground rice. Add beaten egg yolks slowly and mix well. Roll out and cut into strips about 4 inches long. Roll these strips in the chopped almonds, and shape into horseshoes. Then put on sheets of greaseproof paper or white paper, not too closely together, and bake in moderate oven about 20 minutes.

Canadian Meringue Cake

This is a variation of apple sauce cake, topped with a meringue baked at the same time. Half cup shortening, 1 cup brown sugar, 2 egg yolks, unbeaten, 2 cups sifted flour, 1 teaspoon baking soda, ¼ teaspoon salt, 1 teaspoon cinnamon, ½ teaspoon each cloves and nutmeg, 1 can thick unsweetened apple sauce. Cream shortening with brown sugar, add egg yolks and blend well. Sift together the flour, baking soda, salt and spices, add to the creamed mixture

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