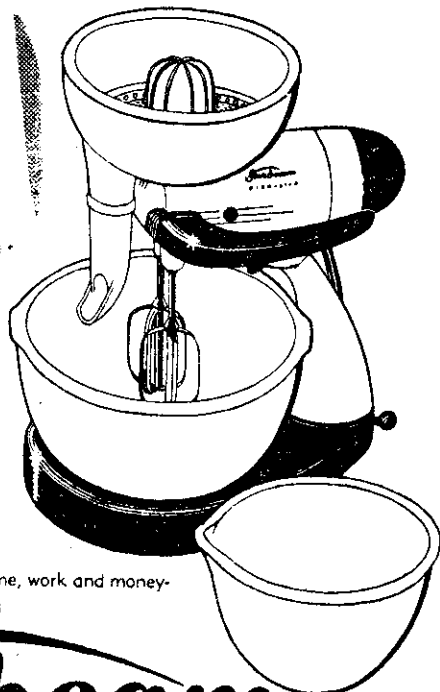


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ASK AUNT DAISY

Accessories for Sponges

FOLLOWING on our sponge cake recipes last week, here are some suggestions for fillings. The easiest and quickest one, of course, is jam, especially raspberry. Glorified by a layer of whipped cream, this is generally quite acceptable. Nevertheless, by varying the fillings we can make an assortment of sponge cakes—just as a woman makes a variety of costumes from one suit by varying her accessories.

Coconut Orange Filling

Half a cup of sugar, 4 tablespoons flour, dash of salt, one-third cup orange juice, 3 tablespoons lemon juice, 2 tablespoons water, 1 egg well beaten, 2 tablespoons butter, 1½ teaspoons grated orange rind, ¼ cup desiccated coconut. Combine sugar, flour and salt in top of double boiler. Add fruit juice, water and egg. Place over rapidly boiling water and cook 10 minutes, stirring constantly. Remove from boiling water, add butter and orange rind. Beat. Fold in ¼ cup desiccated coconut. Make enough filling to spread generously between two 9-inch layers.

Lemon Filling (English)

Three tablespoons butter, juice 2 lemons, grated rind ½ lemon, 2 eggs, 1 cup granulated sugar, pinch salt. Put butter in top of double boiler, add lemon juice and rind. Beat eggs until thick and stir into the sugar. Add salt and stir into first mixture. Cook and stir over hot water until thick. Cool, and it may be used as a cake, tart, or sweet sandwich filling.

Fluffy Mocha Filling

Beat 1 tablespoon butter to cream, add 2 cups sifted icing sugar, 1 tablespoon cocoa, ¼ teaspoon salt, ½ teaspoon vanilla, about 2 tablespoons strong coffee. Beat till smooth and spreading consistency.

Honey Filling

Two cups icing sugar, 2 tablespoons melted butter, 3 tablespoons honey, ¼ teaspoon almond essence. Blend well, and add teaspoons of boiling water till it is of right spreading consistency.

Apricot Filling

Quarter of a cup of sieved, cooked, dried apricots, 1 tablespoon lemon juice, about one and one-third cups sifted icing sugar. Put apricot pulp and lemon juice in bowl, and stir in sugar till of correct spreading consistency.

Passion Fruit Honey

Ten passion fruit, 1 tablespoon butter, 1 small cup sugar, 1 beaten egg. Heat all in basin over boiling water till thick, stirring with wooden spoon. A delicious filling.

Pineapple Filling (Quick)

Whip 2 egg whites stiff. Then beat in gradually 1 cup icing sugar and 1 tablespoon pineapple juice. Stir in as much finely chopped pineapple as the icing will hold, adding a little more sugar if necessary.

Pineapple Filling (No Eggs)

Bring to the boil a breakfast cup of pineapple juice and thicken with a dessertspoon of cornflour moistened with cold pineapple juice. Cream well together a tablespoon of butter and a tablespoon of honey. Add this by teaspoons to the cooled cornflour and pineapple mixture, beating evenly all the time. Finally beat in some grated pineapple as desired. A good filling. Ice with pineapple flavoured icing.

Vanilla Cream Filling

Six heaped table-spoons icing sugar, 1 heaped tablespoon butter, 1 good table-spoon sweetened condensed milk, few drops essence vanilla, about 2 table-spoons boiling milk to mix to desired consistency. Grated orange or lemon rind as desired. Cream butter, add condensed milk and other ingredients. Beat very well, spread between cakes. Enough for 2 sandwiches.

Orange Filling (No Gelatine)

Three ounces of flour, 1 cup sugar, grated rind 1 orange, ½ cup orange juice, 3 tablespoons lemon juice, ¼ cup

ORANGE COCONUT CAKE

Four ounces flour, 4 oz. sugar, 1 teaspoon baking powder, grated rind of orange, 4 oz. butter, 2 eggs, 1 tablespoon orange juice, 2 tablespoons desiccated coconut. Cream butter and sugar, add beaten eggs, then dry ingredients as usual. Bake about 20 minutes (regulo 5 to 6 if gas; if electric 375 degrees, bottom medium, top low). A very light and soft cake. Ice with butter icing.

water, 1 egg slightly beaten, and 1 dessertspoon butter. Combine all smoothly together. Cook in double boiler about 10 minutes, stirring. May be used also for eclairs, or with coconut for pastry tarts.

Oriental Filling

1: Two ounces raisins, 2 oz. walnuts, 2 oz. ginger, about 2 tablespoons raspberry or apricot jam. Mince the raisins, walnuts and ginger, mix to a nice paste with jam. Spread between sponge sandwich mixture. A grating of orange or lemon rind may be added. 2: Dissolve 1 dessertspoon of gelatine and 1 table-spoon sugar in ½ pint of hot water. When cool, but not set, add essence to taste (almond is nice), chopped nuts, figs, dates, etc., to taste. When almost set, spread between layers of cake, and let set properly.

Caramel Filling

One cup brown sugar, 2 tablespoons butter, ¼ cup cream. Mix well together and cook over hot water, stirring and blending till smooth and thick.

Pineapple Butter Frosting

This is an American one. Combine ¼ cup melted butter and one cup of sifted icing sugar. Mix well. Blend in 6 table-spoons crushed pineapple (pulp and juice) alternately with 2 cups sifted icing sugar. Mix until all blended. Thin, if necessary, with small amount of hot water.

FROM THE MAILBAG

Silver Fish and Moths

Dear Aunt Daisy,

My problem is silver fish and moths. About March of last year we laid a new carpet in the hall. When spring cleaning I found the under-felt was invaded with moth-grubs, and one corner of the carpet itself where it went under a support was eaten. We removed carpets and felt to the sunshine, washed the floorboards well and sprayed well with an insecticide solution, also a fly-killer. After this we noticed dozens of silver fish dead and dying in the corners and sides of the hall. We laid newspapers down, then under-felt, more paper, then the carpet. I have lived in my present house for

N.Z. LISTENER, JUNE 4, 1954.