

before, and rub the skin, either over a round-edged board, or in the hands. I prefer the hands. In this way the skin, with a little working, becomes lovely and soft; also, by this method, the fur is not touched at all. This is the best method. It was passed on to be by a woman of 80, who had been curing skins all her life, and had done a lot of taxidermy.
"M.P.," Wanganui.

More Fruit Cake Ideas

Dear Aunt Daisy,

For the past few weeks I have heard you discussing fruit cakes. I have been married only a few years and love cooking, but until recently could not master a good moist fruit cake. No matter what recipe I tried, regardless of how many eggs, or how much butter, they always resulted in dry, tasteless flops. Then I tried this recipe and was thrilled with the result. I have made it twice now, and can guarantee it will keep for months. I made the last one in May and for curiosity's sake I have kept half to see how long it will keep. The piece left is as fresh now (in August) as it was when first baked. Also in the first one I tried an egg substitute which was passed on to me, and it made no difference to texture or taste; so I am giving you this hint for what it is worth. It is, of course, no use for sponges, but any other cakes become light and feathery. Eight ounces butter, 3 tablespoons orange marmalade, 4 eggs, 10 oz. flour, 1 dessertspoon cocoa, $\frac{1}{2}$ teaspoon baking soda, $\frac{1}{4}$ lb. mixed peel (finely shredded), 4 oz. ground almonds (if liked), 8 oz. brown sugar, 1 teaspoon each vanilla and almond essences, 2 teaspoons mixed spice, $\frac{1}{4}$ teaspoon salt, 3 lb. mixed fruit (cherries, raisins, sultanas, dates, figs, etc.), 4 tablespoons sherry or strong black coffee (or some of each). Prepare 8-inch deep cake tin with at least 3 or 4 thicknesses of brown paper on bottom and sides, then waxed or greaseproof paper. Beat butter and sugar to cream, then beat in marmalade and essences. Beat in eggs, one at a time until mixture is smooth. Stir in sifted flour (or with the usual amount of corn-flour mixed in), spice, cocoa, salt and baking soda. Add the prepared fruit, peel and ground almonds. Lastly stir in liquid. Turn into prepared tin, smoothing down evenly. Place in a slow oven, and bake very slowly, covering for first half of the cooking time with two thicknesses of paper. Takes about $3\frac{1}{2}$ to 4 $\frac{1}{2}$ hours at 300 degrees to cook. It weighs $4\frac{1}{2}$ to $5\frac{1}{2}$ lb. when cooked.

Egg Substitute

When short of eggs, gelatine makes an excellent substitute for egg whites, and makes all cakes (except the sponge-type), very light and feathery. One dessertspoon of gelatine equals two egg whites. Dissolve the gelatine in half a cup of hot water and whip it to a stiff froth. Beat one egg well and add to gelatine. In any cake this will take the place of 3 eggs.

"An Auckland Listener," New Lynn.

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N.Z. LISTENER, OCTOBER 1, 1954.



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