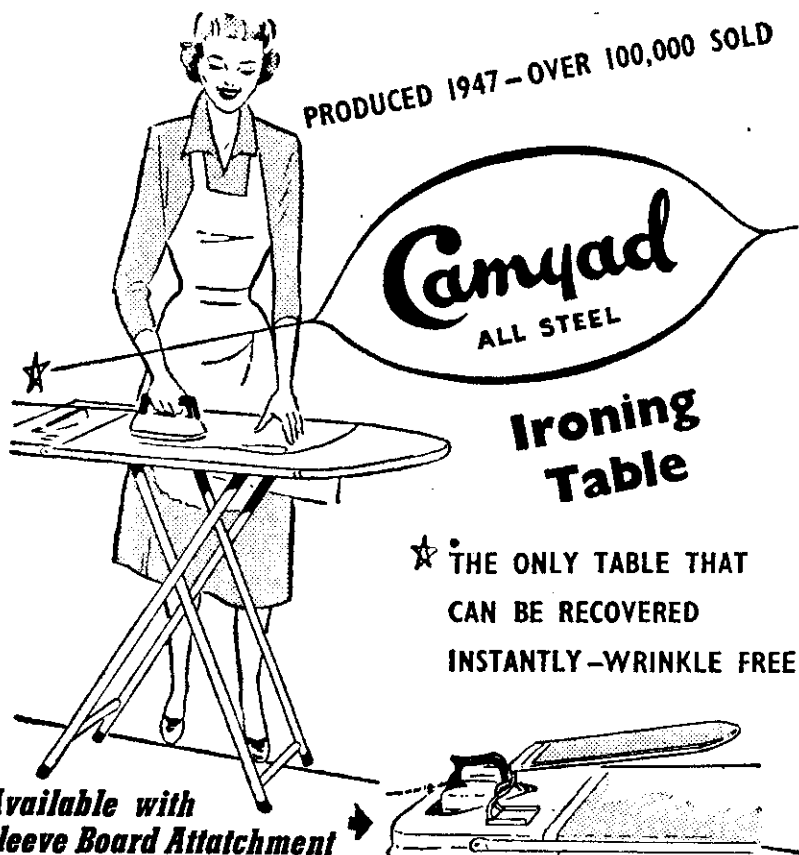




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Ask Aunt Daisy

Cherries and Gooseberries

CHERRIES, more expensive than gooseberries, are more of a luxury. Both make good pies—cherries by themselves, with a squeeze of lemon, and gooseberries, either by themselves or with apples to soften the flavour. The gooseberry recipes for jams, marmalade, sauces, pickles and chutney will stretch over into next issue, and here we will concentrate on cherries.

Cherry Pie

Half fill piedish with cherries, put layer sugar, sprinkling lemon juice, then fill dish with cherries. Add a little water and put pie-funnel or tiny cup in middle to hold up crust as fruit softens. Damp edge of dish, line with pastry strips, dampen these and fit top crust (flaky or short), decorate and bake in pre-heated oven—not too fast—about the middle, so that cherries and pastry both cook.

Another Cherry Pie

Make a syrup by boiling together sugar and water (2 cups water to 1 cup sugar) for 5 mins. Add squeeze lemon, pinch salt, and cherries. Gently simmer for minute or two, to soften. Take out with perforated spoon, and fill piedish. Thicken syrup slightly with cornflour, and pour enough over cherries to half-fill dish. There should be more fruit than juice. When cool, cover with short or flaky pastry and bake as usual. Red currants mixed with cherries make a lovely pie.

Cherry Liqueur

Allow 3 lb. sugar to every 3 lb. cherries. Remove stalks, wash, drain well. Place layer cherries, layer sugar, and so on, in earthenware jar. Cover and stand in sunny place 3 or 4 weeks. Strain off juice, add about 1/4 pint rum or brandy. Pour into bottles. Should be fairly good liqueur.

Cherry Rolls

Use 1 1/2 cups flour, 1 1/2 teaspoons baking powder, 2 cups cooked red cherries, seeded and drained, 1/2 teaspoon salt, 2 tablespoons butter, about 1/2 cup milk. Sift flour, baking powder and salt into basin. Cut in butter. Add milk gradually till soft dough formed. Roll 1/4 in. thick on floured board. Cover with cherries, sprinkle with sugar and dot with small pieces butter. Moisten edges, roll into long roll, and press edges together. Cut into 1 1/2 in. slices. Place in greased baking pan and pour cherry sauce over. Bake in hot oven about 30 min., basting often. Serve with sauce poured round, and whipped cream.

Cherry Sauce: 1 cup sugar, 1 tablespoon flour, 1 cup cherry juice (in which cherries were cooked), 1 cup water, 1 tablespoon butter. Combine sugar and flour, add fruit juice and water. Cook and stir until smooth and thick. Add butter.

Cherry Roll (Different)

Two cups flour, 2 teaspoons baking powder, 1/2 teaspoon salt, 4 tablespoons butter, 1/2 cup milk, sugar to taste, ripe sugared stoned cherries. Cut butter into flour, baking powder and salt. Mix slowly with milk, roll out about 1 in. thick. Put cherries over dough, and roll up. Cook about 20 minutes in hot oven. Serve with cream.

Gooseberry Marmalade (Requested)

Green gooseberries (3 lb.), 2 lemons, 5 small breakfast cups water, 6 lb. sugar. Shred lemons as for marmalade. Cover

with 2 cups boiling water, leave all night. Next day, boil up with gooseberries and the other 3 cups cold water for an hour. Add warmed sugar, stir till dissolved. Bring to boil, and boil hard for not more than 10 minutes. Delicious. Green in colour. Test for setting.

Cherry Jam

Stone 4 lb. cherries carefully, saving juice. Bring to boil 4 lb. sugar and 3 teacups water. Boil 10 minutes, add cherries and juice 1 lemon, boil 30 minutes, or until it will set when tested. Bottle.

Cherry and Red Currant Jam

To every 4 lb. cherries, allow 1 pint red currant juice (to make, boil red currants with little water till soft and

SPECIAL NEW YEAR CAKE (New Lynn)

Eight ounces butter, 3 table-spoons orange marmalade, 4 eggs, 10 oz. plain flour, 1 dessertspoon cocoa, 1/2 teaspoon baking soda, 1/4 lb. mixed peel (finely shredded), 4 oz ground almonds (if liked), 8 oz. brown sugar, 1 teaspoon each vanilla, almond essence, 2 teaspoons mixed spice, 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 in. deep cake tin with at least 3 or 4 thicknesses brown paper on bottom and sides, then waxed or greaseproof paper. Cream butter and sugar. Beat in marmalade and essences, and eggs, one at a time, until mixture smooth. Stir in sifted flour (with usual amount cornflour mixed in), spice, cocoa, salt and baking soda. Add prepared fruit, peel, and ground almonds. Lastly stir in liquid. Turn into prepared tin, smoothing down evenly. Place in slow oven, and bake very slowly covering for first half of cooking time with two thicknesses paper. Takes about 3 1/2 to 4 1/2 hours at 300 degrees to cook. Weighs 4 1/2 to 5 1/2 lb.

marshy, then strain as for jelly). Simmer until cherries soft, then add pound for pound of sugar. Stir till sugar dissolves, then boil till sets when tested. Bottle when it cools a little.

Baked Spiced Cherries

Three parts fill casserole with cherries, sprinkle sugar to taste, put in 3 or 4 slices lemon and cinnamon flavouring. Stick cinnamon is best, if available. Cover with water, bake moderate oven, covered, till cherries tender. Uncover last 5 minutes.

Cherry Sauce

Looks (and tastes) good on ice cream, creamy rice pudding or steamed pudding. Cook cherries in syrup (one part sugar, 2 parts water). Drain syrup, put in saucepan with thin slices lemon, and simmer, uncovered, about 5 mins. Combine 1 tablespoon cornflour with 1 teaspoon powdered cinnamon, mix to paste with cold water; stir into syrup and boil till thickened. Remove lemon slices and add cherries. Take from heat and add 1/4 cup sherry if desired.