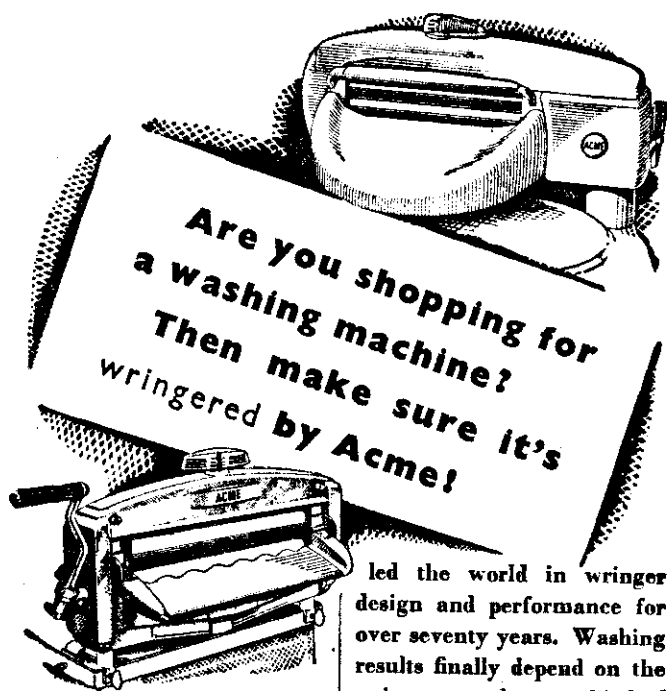




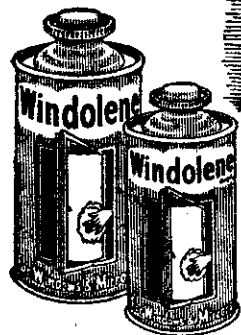
A washing machine fitted with an Acme wringer tells you that the manufacturer of the washer has your full interests at heart. He knows, just as more than five million women know, that Acmes, whether hand or power, are the finest wringers made and that Acme has

led the world in wringer design and performance for over seventy years. Washing results finally depend on the wringer, so whatever kind of washing machine you buy make sure it's wringered by Acme

However you wash
—you should have
ACME wringing

Factory Representatives: GUTHRIE & NORTON LTD.
Paykel's Buildings, 9 Anzac Avenue, AUCKLAND C.1

Manufactured by ACME WRINGERS LIMITED, DAVID ST., GLASGOW S.E., SCOTLAND



Windolene
cleans windows
quicker, easier!

*A Brilliant
Longer-lasting Polish!*

You'll appreciate—no water to spoil your hands, no bucket to bend your back . . . Just smooth Windolene on, wipe it off—it's SIMPLE, QUICK, EASY! Ideal for enamel stoves, too. Get Windolene to-day.



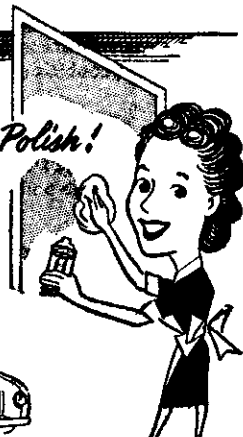
TILES



MIRRORS



CAR WINDOWS



W.52

ASK AUNT DAISY

Cakes for Camping



NOWADAYS there are many seaside cottages and baches and caravans so well equipped for cooking that it is almost as easy to "keep house" in them as it is at home. But there are also lots of quite primitive huts, as well as tents, used especially by young people with families; and for these I'm giving some easily-made biscuits and little cakes which are very useful and, generally, need no oven. Such ideas come in handy for snacks, or even instead of dessert with a cup of coffee. So pack up this page in with your supplies, including the items mentioned as necessary.

Saucepan Cake

This is an old one, beloved of "bachelor girls." Half pound each of butter and sugar. Put them into a saucepan and melt them together. Beat 2 eggs and add, stir till thick. Mix in 1 tablespoon cocoa, ½ teaspoon vanilla, ½ lb. chopped walnuts, and 1 cup of sultanas. Lastly, add a lb. of round wine biscuits, broken with a rolling-pin (not too fine). Press into a greased, square tin and leave till next day, or even the day after before cutting.

Marion's Special (Original)

"Marion" concocted these pleasant little cakes. The icing makes them lovely and is really very simple to make; but the cakes are quite nice without. Melt together 2 tablespoons milk and 4 oz. butter and 4 oz. sugar. Beat in 5 tablespoons dried milk powder, 1 tablespoon cocoa, ½ teaspoon vanilla essence. Work in 5 malted milk biscuits crushed and 2 tablespoons chopped raisins. Put a tablespoon in paper cases, ice with chocolate and vanilla flavoured icing. Leave a few hours to set. Makes about 2 dozen.

Chocolate Log Cake

This uses malt biscuits and is very popular. You can sometimes buy it at home cookeries. Half a pound sifted icing sugar, 1 egg, 1½ tablespoons cocoa, 2 tablespoons butter, vanilla to taste, and ½ lb. malt biscuits. Melt butter and sugar, add cocoa, then egg and icing sugar. Make into creamy mixture, and keep standing in saucepan of hot water. Put four biscuits side by side on greaseproof paper, spread with the icing, then put another layer, and so on. Finally coat the top and sides with icing, sprinkle with nuts, and leave for 2 to 3 days before cutting.

Camp Lamingtons

Cut stale sponge cake or madeira into squares or oblongs of convenient size and dip into the following easy icing, holding each one on a skewer while dipping. Afterwards roll in desiccated coconut and put aside to dry: Two ounces of grated chocolate or cocoa, 2 cups icing sugar, 2½ tablespoons water, vanilla to flavour if desired. Heat all together but do not boil. Improved by 1 tablespoon butter.

Truffles

Quarter pound stale plain cake, ¼ lb. sugar, ¼ lb. minced peanuts, vanilla flavouring, apricot jam, and a bar of plain chocolate. Rub cake into fine crumbs, add sugar and nuts. Flavour with vanilla, and mix to firm paste with warm apricot jam. Shape into round

cakes the size of a walnut and leave in cool place to set. Melt chocolate and coat each cake with it then roll in coconut.

Chocolate Kisses (No Cooking)

Two ounces of grated plain chocolate, 2 oz. ground almonds, 2 oz. castor sugar, 2 oz. crisp plain biscuits, white of 1 egg. Grate chocolate, add sugar and almonds. Put crushed biscuits through sieve. Mix

FRUIT BOMBE

TWO eggs, 1 dessertspoon (rounded) gelatine, 1 tablespoon cornflour, 1 tablespoon sugar, 1 pint milk, vanilla essence, 1 packet jelly crystals (red), 2 cups (breakfast) hot water, 1 extra tablespoon sugar, berries and bananas for garnishing. Separate whites and yolks of eggs. Soften gelatine in 3 tablespoons boiling water. Combine cornflour, sugar and egg yolks and blend smoothly with ½ breakfast cup milk. Heat rest of milk and pour on blended ingredients. Return to saucepan and stir till mixture thickens, cook a few minutes longer. Cool, then stir in gelatine. Add egg whites stiffly beaten with extra tablespoon sugar, flavour with vanilla. Pour into a wet mould. Dissolve jelly crystals in hot water, and when mould is quite set, pour hot jelly down sides of mould and leave to set. Turn out and garnish with berries in season and slices of bananas dipped in lemon juice.

with egg white to a stiff paste. Roll out, cut into rounds, and leave to dry. Stick together with cream or jam.

Caramel Cookies (Favourite)

First make the caramel. This is simply a tin of sweetened condensed milk boiled in a saucepan of water for 3 hours, and allowed to cool. People often boil up to 2 or 3 tins at a time, and have them ready. Then mix together 1 tin of caramel, 1 cup chopped dates, sultanas, raisins, or any fruit or nuts mixed, 1 tablespoon dry cocoa, 1 teaspoon vanilla essence, and sufficient biscuit crumbs to make a stiff mixture. Roll teaspoonful lots in coconut, and leave to set on greaseproof paper. They keep well.

Coconut Biscuits

One tin of sweetened condensed milk, a teaspoon of vanilla, and enough coconut (1 cup or more) to make a stiff paste, also ¼ cup of cocoa. Mix well, and form into balls. Allow to stand on greased paper to dry.

Spiders (Vegetable Fat)

It is a good idea to have some vegetable fat with you—bought at health food shops—for frying with and cooking generally, because it does not get rancid like dripping. "Spiders" are really good, and need no cooking: 4 cups cornflakes (or wheatflakes), 1 cup icing sugar, 1 cup coconut, 1 cup raisins, ½ lb. vegetable fat, ½ teaspoon vanilla, 4 tablespoons cocoa. Melt the vegetable fat and pour over the dry ingredients. Mix well,