

'And on their lids
The baby sleep is pillowed'

—SHELLEY



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Prepared by Richard Hudnut Ltd., 21 Federal Street, Auckland.



ORANGES HAVE COME!

WE are all rejoicing in oranges after the scarcity; and at first we couldn't get past the joy of just eating them as they are. Now we have reached the stage of sparing some for use in desserts and cakes, fillings and icings. So here are some suggestions. Orange cream cocktail is very nourishing. Mix well together a cup of orange juice with $\frac{1}{4}$ cup of rich milk and a teaspoon of sugar. For variation add $\frac{1}{4}$ teaspoon cinnamon. To make golden fizz beat 1 egg (better if white and yolk beaten separately, and then combined). Add sugar to taste and beat. Add juice of 1 big orange, and beat. Fill up glass with milk, and beat lightly. Sprinkle nutmeg on top. An excellent pick-me-up.

Orange Filling De Luxe

Three-quarters of cup sugar, put it into the yolk of an egg and stir it, don't beat. Then put in 1 heaped tablespoon flour, and then juice and grated rind of 3 oranges and 1 lemon. Add a little water with the juice. Mix all well and cook in a double saucepan with 1 tablespoon butter. Stir well till thick and bubbly. Put in between layers, and also over top of cake.

Orange Egg Cream

Half an ounce (2 dessertspoons) powdered gelatine dissolved in $\frac{1}{4}$ pint hot water. Beat separately the yolks and whites of 2 eggs. Add to yolks a pinch of salt and about 3 tablespoons sugar, stirring well in; then add the mixture gradually to the well-beaten whites. To this add the dissolved gelatine, 1 breakfast cup orange juice, and about 1 teaspoon lemon juice. Beat all well and pour into a wetted mould to set. Very good served with chocolate sauce.

Orange Dreams

Half an ounce powdered gelatine (2 dessertspoons) dissolved in $\frac{1}{4}$ pint hot water, 1 breakfast cup orange juice ($\frac{1}{2}$ pint), $\frac{1}{4}$ cup lemon juice, 1 cup sugar, $\frac{1}{2}$ cup cream, 1 tablespoon grated orange rind. Add sugar, orange juice and grated rind, and lemon juice to the dissolved gelatine. Then fold in whipped cream. Pour into little individual moulds or cups, previously wetted; leave to set. Serve turned out on to thin slices of orange, and put a little more whipped cream around each.

Orange Coconut Cake

Oven temperatures are approximate, and vary with the differences in gas or electric power. Four ounces flour, 4 oz. sugar, 1 teaspoon baking powder, grated rind of an 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 on regulo 5 to 6, if gas; if electric, 375 degrees, bottom medium, top low. A very light and soft cake. Ice with butter icing.

Orange Juice Cake

Make this one carefully—the recipe looks long, but you will find it quite simple. Two cups sifted flour, 2 teaspoons baking powder, $\frac{3}{4}$ teaspoon salt, 2 teaspoons grated orange rind, 1 teaspoon vanilla, $\frac{1}{2}$ cup butter, $\frac{1}{4}$ cups

sugar, 2 egg yolks, 2-3rd cup orange juice, 2 egg whites. Sift flour once, measure, add baking powder and salt, sift three times. Add orange rind and vanilla to shortening and cream well. Add 1 cup sugar gradually and cream together till light and fluffy. Add $\frac{1}{4}$ of the flour and mix well. Add egg yolks to orange juice and beat slightly to break up the yolks; add to creamed mixture alternately with remaining flour, a small amount at a time, beating after each addition till smooth. Beat egg whites till foamy, add remaining $\frac{1}{4}$ cup sugar gradually, and continue beating till stiff. Add to batter and beat thoroughly. Turn into 2 layer tins which have been greased and lightly floured. Bake in moderate oven (375 degrees), about 25 minutes. Spread quickly with orange frosting between layers and on top.

Orange Sandwich Cake

Two cups flour, 1 tablespoon butter, $\frac{1}{2}$ cup cold water, 1 teaspoon cream of tartar, 2 teacups sugar, 3 eggs, $\frac{1}{2}$ teaspoon baking soda, 1 orange. Beat butter

UNCOOKED-CHUTNEY

Two pounds dark plum jam, 1 large bottle mustard pickle, $\frac{1}{4}$ lb. raisins. Strain liquor from pickles into the jam. Put raisins and pickles through mincer. Mix with jam, adding more vinegar if necessary. Bottle.

and sugar to a cream, add well-beaten eggs, then water, juice of orange and grated rind, lastly add flour, soda and cream of tartar sifted. Bake in two large round tins in good oven for about 20 minutes. Filling: 1 teaspoon lemon juice, 1 teacup sugar, $\frac{1}{2}$ cup cold water, 1 teaspoon butter, 1 heaped teaspoon flour. Mix all and boil till very thick. An egg added is a big improvement. May also be iced with coffee icing (sugar and coffee boiled). As this recipe makes large cakes, you may ice one with lemon icing, and cut the other through and fill as above, or with lemon cheese.

Orange Filling for Sponge

This is for very special occasions. Soak 1 tablespoon gelatine in juice of a large orange. Whip $\frac{1}{2}$ pint cream with a little sugar, and a teaspoon of brandy. Add grated rind of orange. Stand gelatine and juice in a cup in a saucepan of boiling water, and stir till gelatine has dissolved. Let cool, add to cream, and whip again till stiff. Another recipe: Three ounces of flour, 1 cup sugar, grated rind 1 orange, $\frac{1}{2}$ cup orange juice, 3 tablespoons lemon juice, $\frac{1}{4}$ cup water, 1 egg slightly beaten, and 1 dessertspoon butter. Combine all smoothly and cook in double boiler about 10 minutes, stirring. May be used also for eclairs, or with coconut for pastry tarts.

Orange Sponge Custard

One tablespoon butter, $\frac{1}{4}$ cup sugar, 1 tablespoon self-raising flour (or flour with just a pinch of baking powder, not phosphate), juice of 2 oranges and grated rind of one, $1\frac{1}{4}$ cups milk, 2 eggs. Cream butter and sugar, add flour, orange rind and juice, and mix well. Add the milk and mix again, then stir in the beaten

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