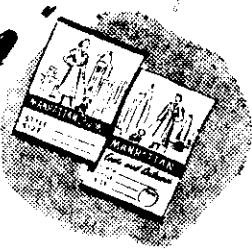


Cut and Finish
that everyone admires . . .

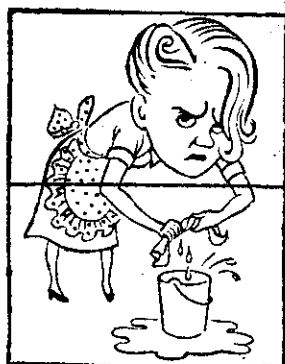
Value
that's your own,
happy secret!

Your friends will
admire your "Manhattan"
frock but they'll never guess
your own happy secret—the
modest price. "Manhattan"
combines fashion flair
with value that makes a
very real saving;

see
"Manhattan"
COATS • FROCKS
first



M.H. 251

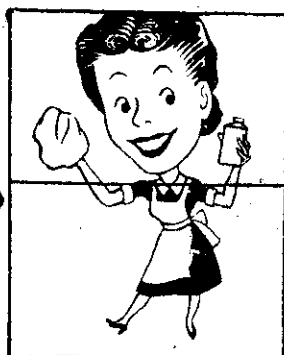


OLD WAY

Messing about with
water—horrid job.
Takes so long, too

NEW WAY

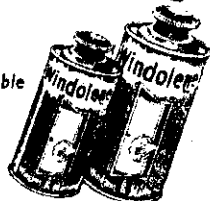
Use Windolene—
It's quick, it's easy!
And no messy water



Quicker, Easier Window Cleaning!

Just pour Windolene on to a soft cloth . . .
Then spread it over the whole window,
and allow to dry . . . A quick polish—and
see the sparkle!

Available
in 2
sizes



Windolene

and mirrors
CLEANS WINDOWS EASILY

W.55



CHRISTMAS PUDDINGS

THEORETICALLY, the mid-summer Christmas of the Southern Hemisphere assumes that the traditional Christmas pudding is out of place and unappreciated. In actual fact, however, it is seldom very hot in New Zealand by December 25. Many people have tales to tell about lighting the fire on Christmas afternoon. In any case, most of us have family re-unions and gather around the festive board, and while trifles and jellies hold pride of place at teatime, the old Christmas pudding still remains part of dinner. It is easy on the housewife, too, because it is nearly always made ready in advance, and has only to be popped in a saucepan of boiling water and re-steamed for 2-3 hours. The old days of pudding-cloths have practically gone, and the easier method of steaming (or boiling) the pudding in a greased basin is in general use. Put a piece of greased paper over the top of the pudding, and then tie a square cloth (wrung out of hot water) over that. Bring the opposite corners of the cloth up and tie in two knots over the top of the basin. Lift the pudding by this. Plunge into boiling water. When cooled, take off the cloth. The pudding is thus kept dry, and can be wrapped in cellophane like the ones we buy. On Christmas Day just re-steam the pudding covered with greased paper, or replace the clean cloth, as you please. The longer the cooking the better. Keep water boiling and saucepan lid tight.

Eggless Christmas Pudding

All measurements are level and a breakfast cup is used. Sift together $\frac{3}{4}$ cup flour, $\frac{1}{2}$ teaspoon baking soda, small teaspoon salt, $\frac{1}{2}$ teaspoon mace, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon each ground cloves, allspice, and ginger. Add to this mixture $\frac{1}{2}$ cup each shredded suet, brown sugar, currants, sultanas, and raisins (see that this fruit is washed and dried), 1-3rd cup each finely shredded mixed peel and blanched almonds or cashew nuts, $\frac{1}{2}$ cup each raw finely-grated carrot, potato and apple, 1 teaspoon grated lemon rind and 3 teaspoons lemon juice. Combine everything thoroughly, turn into greased pudding basin, filling 2-3rds full. Cover with greased paper and tie down. Steam at least 3 hours. Re-steam for 2 hours or so before serving.

English Christmas Pudding

One pound shredded suet, 2 lb. mixed fruit, $\frac{1}{4}$ lb. mixed peel, 1 lb. brown sugar, $\frac{1}{2}$ lb. treacle or golden syrup, 1 lb. breadcrumbs, 1 breakfast cup flour, $\frac{1}{4}$ lb. chopped almonds, milk to mix, ginger and nutmeg to taste. Mix all ingredients, including almonds if liked, with a little milk. Boil 5 hours. Makes 4 medium sized puddings.

Oxfordshire Pudding

This is a traditional recipe. When it specifies boiling for 3 hours, it refers to the old English custom of boiling the puddings in a huge boiler (they were safe to keep good till after Easter). It is a good mixture. One pound raisins, 1 lb. sultanas, 1 lb. currants, 1 lb. castor sugar, 1 lb. mixed peel (or less to taste), 1 lb. breadcrumbs, $1\frac{1}{2}$ lb. finely shredded suet, 1 teacup flour, 1 teaspoon mixed

spice, $\frac{1}{2}$ grated nutmeg, grated rind and juice of 1 lemon, and grated rind and juice of 1 orange, 6 eggs and a little milk. Mix all dry ingredients well, add eggs and sufficient milk to mix properly, and boil well for 9 hours. This pudding will keep without spirits or wine.

Family Pudding

One large cup breadcrumbs, $1\frac{1}{2}$ cups flour, 1 cup shredded suet, $\frac{3}{4}$ teacup brown sugar, 1 lb. mixed fruit, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon soda, 1 teaspoon spice, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoon caramel essence. Mix all dry ingredients in a basin, add essences to a little milk (about $\frac{1}{4}$ cup). Add 2 beaten eggs to the milk and flavouring, and mix all well. Put into greased basin and steam $3\frac{1}{2}$ hours.

Wholemeal Pudding

One cup wholemeal, 1 cup milk beaten with 1 egg, 1 cup wholemeal breadcrumbs, 1 cup fruit (or more), 1 cup shredded suet, a small teaspoon of salt, 1 cup brown sugar, essence or spice. Mix all together. Add lastly 1 small teaspoon soda dissolved in a little boiling water. Steam 3 hours in basin.

Butter Pudding

Half pound flour, 6 oz. butter, 6 oz. brown sugar, 5 eggs, 2 oz. fine white breadcrumbs, $\frac{1}{2}$ lb. raisins, $\frac{1}{2}$ lb. sultanas, $\frac{1}{2}$ lb. currants, $\frac{1}{4}$ lb. citron peel chopped finely, $\frac{1}{4}$ lb. almonds, 1 teaspoon grated nutmeg, 1 gill brandy (optional), 1 teaspoon bicarbonate of soda (small) dissolved in 1 tablespoon milk, saltspoon salt. Cream together butter and sugar, followed by eggs, flour and fruit with bicarbonate of soda. Place in greased basin, fill basin to brim, cover with butter paper and pudding cloth. Steam 4 hours.

Old American Pudding

One cup hot milk, 1 cup stale breadcrumbs, 1 beaten egg, 1 cup sugar, 1 heaped cup flour, 1 cup butter and suet, $\frac{1}{2}$ cup wine, $\frac{1}{2}$ cup brandy, 1 cup raisins, 1 cup currants, $\frac{1}{2}$ cup candied pineapple, $\frac{1}{2}$ cup cherries, 1 cup dates, 1 cup figs, $\frac{1}{2}$ cup almonds, $\frac{1}{2}$ cup walnuts, 1 teaspoon allspice, 1 teaspoon cinnamon, 1 teaspoon baking powder, pinch salt. Chop fruits and nuts, and leave to soak several hours in wine and brandy. Pour hot milk over breadcrumbs. Add egg well beaten, sugar, finely chopped butter and suet. Sift flour, baking powder, salt and spices and add to mixture. Now add fruit. Beat well. Steam in greased basin about 3 hours. Sauce: Add 2 cups sugar to 1 cup creamed butter, then 1 beaten egg. Beat well. Thin with brandy, or essence of brandy and water, or cream and vanilla.

Regular Christmas Pudding

One and a half cups flour, 1 breakfast cup suet, 1 breakfast cup breadcrumbs, 1 cup raisins, 1 cup sultanas, 1 cup currants, $\frac{1}{2}$ lb. mixed peel, $\frac{1}{4}$ lb. glace cherries, 1 teaspoon spice, 1 teaspoon baking soda, 1 small cup golden syrup, $\frac{1}{2}$ cup brown sugar, $\frac{1}{4}$ lb. almonds, 1 large egg or 2 small ones, 1 cup milk, 1 wineglass brandy, grated rind of 1 orange. Mix as for any plum pudding. Boil 4-5 hours.