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Ask Aunt Daisy

ORANGES IN PUDDINGS

LAST week we considered the use of oranges with meat and vegetables. Now let us think of orange desserts, both homely puddings and less ordinary desserts both hot and cold. We are so often accused of monotonous cooking, so let us spread our wings a little.

Sunny Bread Pudding

Cut some stale bread into neat cubes — 4 cups full. Beat up 3 eggs, and mix with 1 1/3 cups sugar, 1/4 teaspoon salt, 1 1/2 cups orange juice. Pour this over the bread. Stir in 2 tablespoons raisins and 1/4 cup coconut. Bake in buttered piedish in a "custard oven" (350 degrees or Regulo 4) until set. Just brown off the last minute or two with increased heat, if necessary. Serve plain or with orange sauce (below).

Orange Pudding Sauce

Mix 1 tablespoon cornflour, 1/2 cup sugar, a teaspoon grated orange peel and a cup of orange juice. Boil 4-5 minutes, stirring well, then take from fire and stir in 1 tablespoon lemon juice and 2 tablespoons butter. Serve hot.

Orange Rice Pudding

Have 2 cups fluffy, cooked rice, and while hot sprinkle with 1 teaspoon grated peel. Let cool and then fold the rice into 1/2 pint thin cream or top milk. Serve with a sauce made by combining a cupful of orange juice, 1/2 to 3/4 cup of sugar or honey, and a little grated peel, all well stirred.

Orange Ice Cream

Freeze 1 cup cream quite firm. Make orange mixture thus: Bring to boil 1 cup sugar and 1 cup water, cool, and mix with 1 cup orange juice, 3 tablespoons lemon juice and 1 tablespoon grated orange peel. Freeze this. Finally whip the frozen cream and add the frozen orange mixture, beaten up. Combine thoroughly. Finish freezing.

Simple Orange Pudding

Bring to boil 1 pint water and 1 good big tablespoon butter. Beat up 2 egg yolks, 1 1/2 tablespoons cornflour, grated rind and juice of 2 oranges, and 1/2 cup sugar, and add to boiling water and butter. Cook a little. See that there are no lumps. Fold in whites beaten stiff with 4oz castor sugar. Put into piedish. Bake lightly, slow oven, till pale brown.

Orange Raisin Dessert

First make the orange mixture: combine 1 cup raisins, 1/2 cup walnuts, thinly peeled rind of an orange, and put all through a fine mincer. Then cream together 1/4 lb. butter and a small cup sugar, add 2 beaten eggs, then the orange mixture. Sift together 4 oz. each of flour and wholemeal and a pinch of salt. Dissolve a teaspoon baking soda in a cup of sour milk. Add the flour mixture and the sour milk in alternate small lots to the first mixture, stirring well each time. Turn into oblong pyrex dish and bake in moderate oven approximately 45 minutes. While very hot spread with 1 cup sugar (or honey) mixed with the juice of the orange.

Orange Pavlova Pie

First make the meringue shell with 4 egg whites, 3/4 cup sugar and 1/4 teaspoon cream of tartar. Beat the whites till frothy and add the cream of tartar. Gradually add the sugar and continue

beating until stiff. Spread in 9-inch ungreased pie plate. Bake 1 hour in slow oven (300 degrees or Regulo 2). Cool. Now for the filling: 4 egg yolks, 1/2 cup sugar, few grains salt, 2 tablespoons orange juice, 1 tablespoon lemon juice, a teaspoon each of grated orange and lemon peel, a cup of cream, whipped, and 2 tablespoons icing sugar. Beat egg yolks, sugar, salt, orange and lemon juice and grated peel in the upper part of double boiler (or use basin in saucepan of hot water), and place over hot water, stir and cook until thick. Whip up the cream with icing sugar and spread half of it over the cooled shell. Spread the filling on top and then cover with the remaining whipped cream. Chill in refrigerator 12 hours or more.

Orange Spanish Cream

Two tablespoons gelatine, 2 cups milk, 1/2 cup sugar, 3 eggs, separated, 1/4 teaspoon salt, 1 teaspoon each grated orange peel and lemon peel, 1 cup orange juice, 2 tablespoons lemon juice, strawberries or other berries, orange slices. Soften gelatine in milk 5 minutes. Heat in top of double boiler. When gelatine is dissolved add sugar. Pour hot mixture slowly over slightly beaten egg yolks. Return to double boiler and cook about 5 minutes, stirring constantly. Remove from heat. Add salt, grated peel, orange and lemon juice. Fold in stiffly beaten egg whites. Chill in mould until firm. Unmould and garnish with berries and orange slices. The dessert will separate into a clear layer and a layer of creamy sponge.

Orange Nut Pie

One cup milk, 2/3rd cup orange juice, 1 cup sugar, grated rind 1 medium orange, 1/3rd cup flour, 1 tablespoon butter, 1/4 teaspoon salt, 1/2 cup chopped nuts, 3 eggs (whites and yolks separated). Bake a flaky pie crust in pie plate and let cool. Scald milk in double boiler, blend sugar, flour and salt, with a little milk. Add gradually to hot milk, stirring till smooth. Cook 5-10 minutes or until thick. Beat egg yolks gradually, and add hot thickened milk, stirring till smooth. Return to double boiler, add orange juice, grated rind and butter, and cook 5 minutes more. Stir in nuts, pour into baked pie-shell. Cover with meringue from egg whites and set in oven.

FROM THE MAILBAG

Saving a Swan Skin

Dear Aunt Daisy,

I am wondering if there is anyone in the Daisy Chain who could tell me how to cure and soften a swan skin with the down on. We had the swan given us, and I have saved all the soft feathers. But the children want the down part kept. It is really lovely and soft, and would make lovely puffs for small babies. I hope someone will be able to help me before it spoils. I have washed it in detergent and the down has come up beautifully. "Just Another Link,"
Christchurch.

Here are some suggestions from the Daisy Chain: From M.H., Middlesmarch — "A few years ago we were fattening some young roosters to eat. When eventually killed, I did admire the feathers on the head, as they were purebred birds, and thought I would like to cure them for hat trimmings. So I

N.Z. LISTENER, AUGUST 21, 1953.