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### Ask Aunt Daisy

## Orange Cakes, Salads, Frostings



I HAVE already given recipes using oranges in desserts and puddings, and even new ideas for using them with meat and vegetables. Now let us have them in salads, cakes and frostings or fillings.

### Orange Luncheon Salad

Cut up cold roast meat into slivers—lamb, veal, chicken especially. Combine with an equal quantity of orange pieces and diced celery. Serve on lettuce and other salad greens, garnished with toasted almonds, and with lemon mayonnaise.

### Orange Cottage Salad

This is a flexible recipe, using cottage cheese as the substantial item; combined with orange pieces, raisins, banana slices, shredded carrot, diced celery, plenty of apple slices, dates and prunes stuffed with cheese, all served on crisp lettuce leaves and garnished with chopped mint. Prepare on individual dishes and pass round the mayonnaise you prefer.

### Orange Coconut Cake

This was sent to me as a "special." 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, and juice, then dry ingredients as usual. Bake about 20 minutes, regulo 5 to 6 if gas, if electric 375 degrees, bottom medium, top low. A very light and soft cake. Ice with butter icing.

### Canadian Orange Cake

Cream ½ cup butter, add 1 cup sugar, 2 eggs well beaten, 1 teaspoon vanilla, 1 teaspoon baking soda dissolved in ¾ cup warm water, ½ teaspoon salt sifted with 2 cups flour. Beat well. Then add 1 whole seedless orange (skin and all), 1 cup raisins, ½ cup walnuts, all put through mincer. Beat well. Bake in slow oven 350 degrees, or regulo 4, for 50 minutes approximately.

### Orange Sponge Cake

Six eggs, grated yellow rind of 2 oranges, 10 oz. castor sugar, 6 oz. thrice-sifted flour, pinch of salt, 1 teaspoon lemon juice or a little less essence of lemon. Separate yolks and whites of eggs. Beat yolks for a minute or two, then add sugar by degrees and beat until thick and pale lemon coloured. Now add the grated rind of an orange and lemon juice or essence. Beat again. Whisk white of egg to a light froth. Add salt and whisk until the basin can be turned upside down and egg whites remain in place. Gently combine sugared yolks and whites. Whisk together, until very light and you see big bubbles on the mixture, then stop beating. Now add the thrice-sifted flour—a very little at a time, sifting it over the creamy surface and working

it in with circular movements with the tip of the spoon, barely disturbing the surface texture. Occasionally run the spoon down through the mixture to ensure the flour is being absorbed evenly. Grease a deep cake tin and dust it out with equal parts of flour and castor sugar. Shake out any excess. Pour mixture in gently. Tie a greased and floured band of double paper around outside of tin to extend from the centre to about 2 inches above rim. Bake in a moderate oven about 1¼ hours, covering top with a greased paper should it tint too early.

### Iced Orange Sponge Cake

Half a pound flour, 6 oz. sugar, ¼ lb. butter, 3 egg yolks, juice of 2 oranges and grated rind of 1, 1 teaspoon baking powder. Cream butter and sugar. Add egg yolks, and mix in all dry ingredients. Divide and bake in 2 round sandwich tins about 20 minutes. Flavour some icing sugar with orange juice, and put a layer between the cakes. Spread a thin layer over the top and sprinkle with grated rind.

### Orange Cake

Beat 3 eggs with nearly a breakfast cup of sugar for 10 minutes (all the beating need not be done at once). Add the juice and grated rind of an orange and beat again. Then add 1 heaped breakfast cup of flour, 1 teaspoon baking powder, and a pinch of salt. Bake in a greased tin in a fairly hot oven 400 degrees or regulo 6 for about 30 minutes.

### Coconut Orange Filling

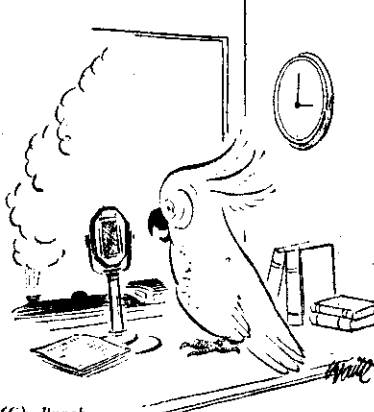
Half a cup sugar, 4 tablespoons flour, dash of salt, 1-3rd cup orange juice, 3 tablespoons lemon juice, 2 tablespoons water, 1 egg well beaten, 2 tablespoons butter, and 1½ teaspoons grated orange rind, ¼ cup desiccated coconut. Combine sugar, flour and salt in top of double boiler. Add fruit juice, water and egg. Place over rapidly boiling water and cook 10 minutes, stirring constantly. Remove from boiling water, add butter and orange rind. Beat. Fold in ¼ cup desiccated coconut. Makes enough filling to spread generously between two 9-inch layers.

### De Luxe Orange Filling

This was given me in San Francisco by Noel Francis, and is to be put between layers of sponge cake as well as spread over the top. Three-quarter cup sugar—put into the yolk of an egg and stir—don't beat. Then put in 1 heaped tablespoon of flour, and then the juice and grated rind of 3 oranges and 1 lemon. Add a little water with the juice. Mix all together well, and cook in a double saucepan with 1 tablespoon butter. Stir well till thick and bubbly.

### Orange Filling

Three ounces flour, 1 cup sugar, grated rind, 1 orange, ½ cup orange juice, 3



(C) Punch

"... Calling at Downbridge, Dipswitch, and Hummingdale High"

N.Z. LISTENER, AUGUST 28, 1953.