

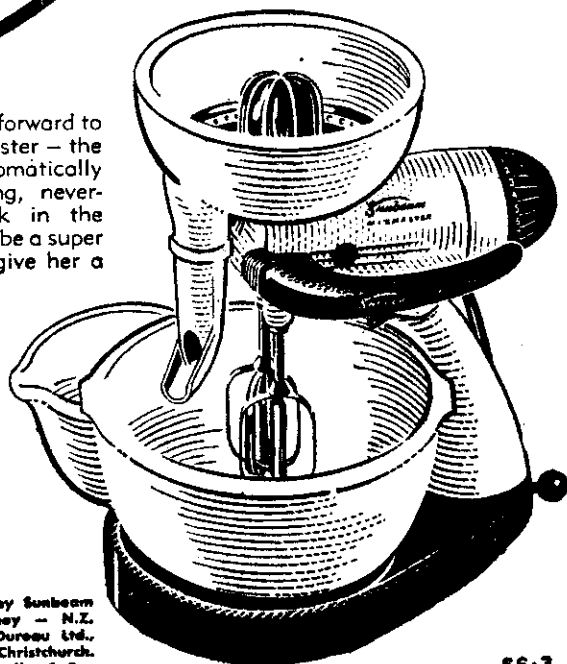
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THE MIXER WITH MORE SPECIAL FEATURES

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Ask Aunt Daisy

TIME FOR CHRISTMAS CAKES

IT is time now to get the rich Christmas cakes made, so that they may have time to mature in flavour, and while eggs are still at reasonable prices. It is a good idea to make some less rich fruit cakes nearer Christmas, so that you need not use the rich ones quite as everyday ones. Here are some well-tried recipes, chosen from my files, and not from my current cookery book, so that you may have a wider choice than the eleven given there. Don't forget to sift your flour well. A teaspoon of glycerine mixed in with the creamed butter will help to keep the cake moist instead of using brandy. A tiny sprinkling of cayenne pepper is a good hint for bringing out flavour. The favourite recipe for a dark cake with some black currant jam is in the book.

College Christmas Cake

This is a prize-winner. Eighteen ounces flour, $\frac{3}{4}$ lb. butter, $\frac{3}{4}$ lb. sugar, 6 oz. candied peel, 6 oz. almonds, $\frac{1}{2}$ lb. candied cherries, 7 eggs, 1 dessertspoon treacle or golden syrup, $\frac{3}{4}$ lb. each of raisins, currants, sultanas, $\frac{1}{2}$ teaspoon salt, essences of lemon, vanilla and almond (about a small teaspoon each), a tablespoon brandy is optional. Cream the butter and sugar, and mix as usual. Should take $3\frac{1}{2}$ to 4 hours in slow oven, about 350 degrees, or regulo 4. Decrease heat a little towards the end of the time.

Custard Christmas Cake

Although an economical recipe, this cake is a consistent favourite, said to be as rich tasting as any extravagant one. Two pounds flour, 2 lb. sultanas, 1 lb. currants or raisins, $\frac{1}{2}$ lb. peel, 1 lb. sugar, 1 lb. butter, 4 eggs, 4 teaspoons baking soda, grated nutmeg to taste (about $\frac{1}{2}$ teaspoon), 1 dessertspoon each of almond and lemon essence, 1 pint boiling milk. Rub butter into flour, mix all dry ingredients, beat eggs slightly, then pour boiling milk over eggs and essences, add to dry ingredients, and mix well. Bake 4-5 hours. Mixture is a very wet one.

Mangatainoka Celebrated Cake

Half a pound each of currants, stoned raisins, sultanas, sugar, flour and butter, $\frac{1}{4}$ lb. candied lemon and citron peel, 2 oz. ground almonds, 1 dozen large moist prunes, 1 teaspoon grated lemon rind, $\frac{1}{2}$ teaspoon grated nutmeg, $\frac{1}{4}$ teaspoon baking soda, 4 eggs, $\frac{1}{2}$ gill brandy or wine. Stew prunes just long enough to remove stones, drain well. Sift flour with nutmeg and soda, clean and dry fruit, cut peel very thin. Cream butter and sugar. Add eggs beaten to a stiff froth, add all fruit except prunes, lastly add flour, then brandy or wine. Mix thoroughly, put $\frac{1}{2}$ mixture into prepared tin, lay prepared prunes on, strew with ground almonds, and 1 tablespoon icing sugar, add remainder of mixture. Put in heated oven, turn down to 350 degrees or regulo 4.

Wee Wyn's Cake

One pound each of currants, sultanas, seeded raisins, brown sugar and butter, 1 teaspoon baking powder, $\frac{1}{4}$ lb. mixed peel, $\frac{1}{4}$ lb. cherries, $\frac{1}{4}$ lb. Jordan almonds, $\frac{1}{4}$ lb. flour, $\frac{1}{2}$ teaspoon salt, 10 large eggs, 1 tablespoon rosewater,

added last. Cream butter and sugar. Add eggs one at a time, beating well in between. Then add flour, fruit, etc. Bake in moderate oven 6 to $6\frac{1}{2}$ hours. Makes 2 large cakes.

Pineapple Cake

One cup butter (about $\frac{1}{2}$ lb.), $1\frac{1}{2}$ cups brown sugar, 4 eggs, 3 cups flour, $1\frac{1}{2}$ cups chopped figs, $1\frac{1}{2}$ cups candied cherries, 1 cup raisins, $\frac{1}{2}$ cup shredded peel, 1 teaspoon baking powder, 1 teaspoon ground cloves, 2 cups chopped nuts, 2 small teaspoons salt, 2 teaspoons each of cinnamon and allspice, a cupful of tinned pineapple juice and the pineapple pieces drained and chopped small. Cream the butter and sugar, add the egg yolks, and beat well. Sift 2 cups of the

POT POURRI

SPREAD out to dry very thoroughly in the sun, rose, pinks, wallflower, mignonette, and other sweet-scented flower petals. While drying sprinkle very lightly with a mixture of $\frac{1}{4}$ oz. borax to each $\frac{1}{2}$ lb. salt. When dry add up to twice as much dried lavender, a few bruised cloves, or ground cloves, $\frac{1}{2}$ teaspoon mixed spice, $\frac{1}{2}$ teaspoon cinnamon and a few drops attar of roses from chemist. Mix on newspaper and then fill into jars and cover.

flour with the spices, baking powder and salt, and add this alternately with the fruit juice. Next add the nuts and all the fruit mixed with the other cupful of flour. Lastly add the stiffly-beaten egg whites. Put into well-greased and papered tin and bake in slow oven for $3\frac{1}{2}$ -4 hours. This makes a very large cake with a delicious flavour, and it keeps well and moist.

Christmas Cake

One pound butter, 2 level breakfast cups sugar, 8 eggs, $\frac{1}{4}$ cup golden syrup dissolved in $\frac{1}{2}$ cup warm milk, 2 lb. sultanas, 2 lb. currants, $\frac{1}{4}$ lb. mixed peel, $\frac{1}{4}$ lb. cherries (or any fruit to make 4 to 5 lb.), 1 teaspoon rum essence, $\frac{1}{2}$ cup walnuts broken small, 2 teaspoons glycerine, pinch salt, 2 breakfast cups white flour, 2 breakfast cups wholemeal, 1 small teaspoon baking powder. Cream butter and sugar, add eggs one at a time with a little flour. Add syrup and milk, fruits, and rest of dry ingredients. Bake moderate oven $3\frac{1}{2}$ to 4 hours, gas $\frac{1}{2}$ hour on 3, 1 hour on 2, 2 hours on 1. Keeps well. Test before taking up.

Good Cake

Half a pound each butter, sugar, raisins, sultanas and currants, 5 eggs, 2 oz. each figs, cherries, peel, preserved ginger, dates and almonds, and 10 oz. flour. Mix as usual—cream butter and sugar, beat eggs well and add, and lastly add prepared fruit. Moderate oven about 3 hours.

FROM THE MAILBAG

To Temper Waffle Iron

Dear Aunt Daisy,

I have been given an electric waffle iron, and hear that if correctly tempered before use it will never need to be greased. Now just how do you temper

