

Christmas Cake

ONE AND A QUARTER lbs. butter, 1lb. sugar, 1½lbs. flour, 12 eggs, 1lb. currants, 1lb. raisins, 1 lb. sultanas, ½lb. peel, 4ozs. of cherries, 4ozs. ground almonds, 2 tablespoons glycerine, 2 tablespoons brandy, 1 nutmeg (grated), 1 teaspoon cinnamon, pinch salt, bottle ginger ale.

Cut up fruit very fine and soak all night in ginger ale (a 6d. bottle for the amount of fruit will do). Cream the butter and sugar, add eggs well beaten, little by little, not to have the mixture curdle, beat well. Then add flour and spices, fruit and lastly the glycerine and brandy.

Note:—Do not dry the fruit after it has been soaking in the ginger ale.

This cake requires 4½ hours cooking. For an electric oven 400, bottom element low, when range comes down to 300 put top element on for a while. For a gas oven, the same time for cooking, shelf three ledges from the top all the time. Regulo at four for an hour, then down to two for the remainder of the time.

PRIZE RECIPE

Fried Chicken, Corn Fritters

AS a number of people have young roosters to be killed at this time of the year I am sending a recipe for a delicious and unusual dish. Cut a young plump chicken into pieces and roll in flour seasoned with salt and pepper. Heat 2 tablespoons of butter in a pan, fry the chicken quickly till it browns, then reduce heat and simmer gently for ½-hour.

Mix the contents of one tin of sweet corn with ½-teaspoon of baking powder, 1 well beaten egg, salt and paprika. Stir in enough grated breadcrumbs to absorb the moisture and beat well. Drop tablespoonfuls of the mixture into a pan of heated butter and fry golden brown. Drain on paper.

Lift the chicken on to a hot dish, add a tablespoon of flour to the butter in the pan, cook a few minutes and add a cup of vegetable water if available, boil up and pour over the chicken. Surround dish with the fritters.

I have made the same dish with a young rabbit which, while not as delicate in flavour as chicken, is equally delicious.—Mrs. M.M.L. (Taurunui).

Macaroon Custard

THREE dessertspoons powdered gelatine, ½ cup cold water, ½ cup sugar, 3 eggs, 2½ cups milk, ½ cup cream, 6 macaroons, ½ teaspoon vanilla, 6 drained cherries, whipped cream.

Mix the egg yolks and sugar, gradually add milk and stir over boiling water until custard coats the spoon, and remove from heat. Moisten gelatine with cold water and dissolve over boiling water, then stir into custard. Whisk egg whites to stiff froth, and add, with the vanilla and crushed macaroons to custard. When cold, add the cream and pour the mixture into wet moulds. Leave until firmly set, then unmould and serve on glass dishes garnished with cherries and whipped cream.

Ham Custard

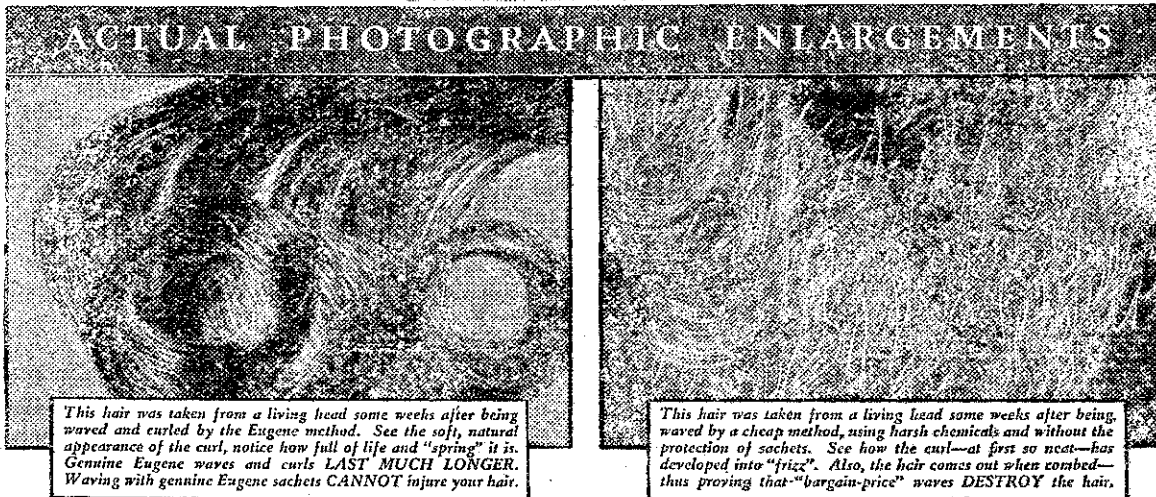
HAIF-POUND good short pastry, 1 to 1½lb. ham, 3 eggs, salt and pepper to taste, 1½ pints milk.

Line a pastry dish with pastry. Beat eggs, add milk, ham cut up finely, salt and pepper. Pour into pie dish, bake in slow oven 1 to 1½ hours or until pastry is cooked and custard set. Leave until quite cold and serve with salad.—Mrs. F.C. (Auckland).

Of vital importance to Bright Young Things and Matrons too!



Doris Weston,
Warner Bros. Player.



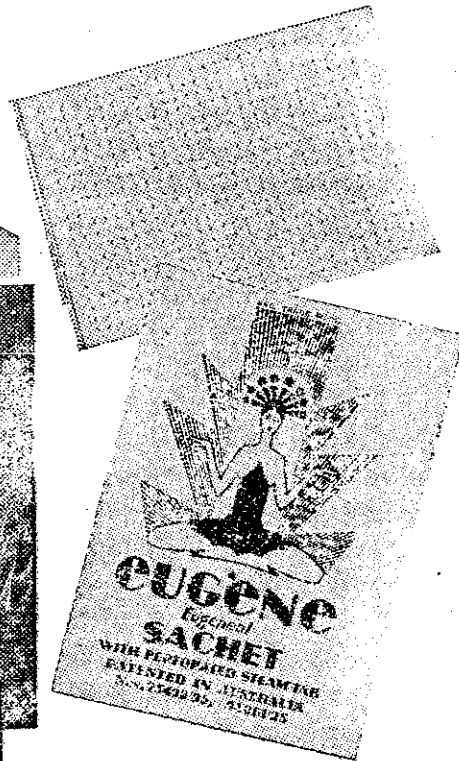
This hair was taken from a living head some weeks after being waved and curled by the Eugene method. See the soft, natural appearance of the curl, notice how full of life and "spring" it is. Genuine Eugene waves and curls LAST MUCH LONGER. Waving with genuine Eugene sachets CANNOT injure your hair.

This hair was taken from a living head some weeks after being waved by a cheap method, using harsh chemicals and without the protection of sachets. See how the curl—at first so neat—has developed into "frizz". Also, the hair comes out when combed—thus proving that "bargain-price" waves DESTROY the hair.

Two essentials for a really good permanent wave are: the Eugene permanent waving machine—which supplies even, controlled heat to your hair—and Eugene Sachets.



The special patented Eugene pad is perforated, so that when the envelope is moistened with Waving Lotion, and heat applied, the steam that is generated comes through the perforations onto the hair. Only impregnated steam—not even the gentle Eugene Lotion—touches the hair. Whereas in other methods harsh chemicals are applied directly to the hair. A Eugene Wave is safest. Look for the Eugene emblem—a sign of a perfect permanent wave.



Well-groomed hair is every woman's greatest beauty asset, and—waved by Eugene—it grows lovelier with the years.

Only the Eugene method can wave long hair successfully, and wave on the top of the head. Special provision is made for white and grey hair. And... whatever your colouring... your genuine Eugene Permanent Wave means from six to nine months of lustrous, natural-looking waves and curls.

If you are unable to obtain a genuine Eugene Wave, write to the Sole Wholesale Distributors:
HILLCASTLE (N.Z.) LTD., 122 WAKEFIELD STREET, WELLINGTON

eugène

(Pronounced U-Jean)

Eugene Ltd. . . London . . Paris . . New York . . Berlin . . Sydney

THERE IS NO WAVE LIKE A EUGENE WAVE

Backache-Nervy Get Up Nights?

Thousands of sufferers from Kidney trouble and Bladder weakness have stopped Getting Up Nights, Backache, Cries Under Eyes, Swollen Ankles, Nervousness, Stiffness, Rheumatism, Dizziness, Lumbago, Burning, Itching, Smarting, Acidity and Loss of Vigour by a Doctor's new discovery called Cystex (Siss-text). Gently soothes, tones, cleans, and heals, raw sore kidneys. In 15 minutes Cystex starts eliminating Kidney Poisons. Brings new health, youth and vitality in 48 hours. Guaranteed to end your troubles or money back. Get Cystex at all chemists.

A Real Friend To The Married

By AMICUS.

Companion work, "Married Bliss." Both books of vital interest to engaged and married couples.

Either book, 1/-, post free.

MENDEL SPITZ, LTD.,

The Dependable Mail Order Chemists, Dept. 15, 163 Broadway, Newmarket, Auckland, S.E.1.

Superfluous Hair Guaranteed KILLED by **RUSMA** Registered

Consultations Free. Strictly Confidential. Moderate Fees.

BANK N.Z. CHAMBERS, Manners St., Wellington.

Send stamped, addressed envelope for particulars.

Consult **FLORENCE HULLEN** C.M.D. Phone 43213

VITAL FACTS IMPORTANT TO MARRIED PEOPLE

Every married person, and those intending to marry, should send for a copy of THE HUSBAND AND WIFE'S HANDBOOK.

Written by Dr. Alcott, leading London specialist, on subject of birth control. POST FREE in plain wrapper for 1/-. (Postal Note or Stamps) from

Chemists' Supplies Co., DEPT. 'R', BOX 117, CHRISTCHURCH.