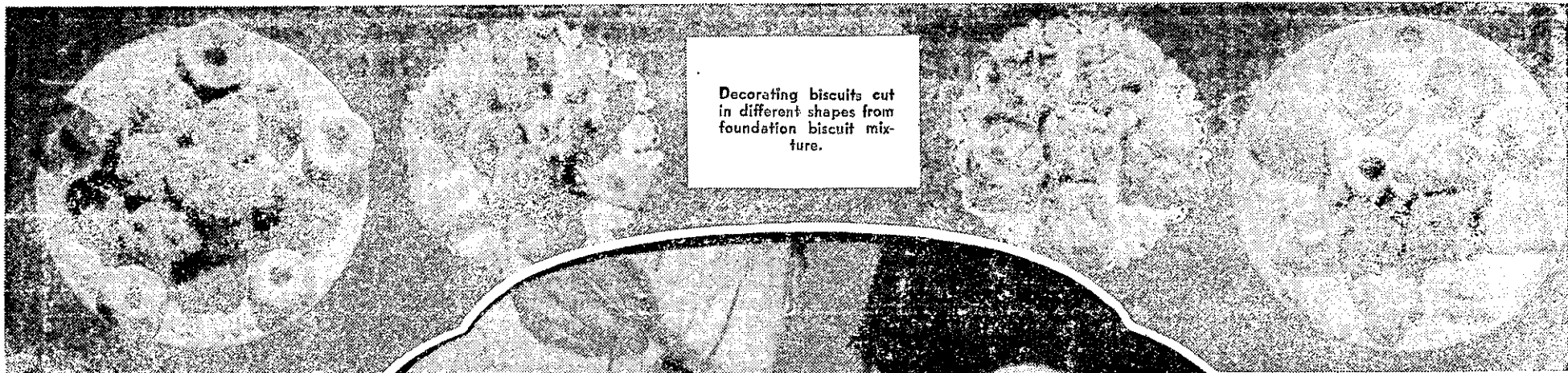




Decorating biscuits cut in different shapes from foundation biscuit mixture.

AFTER all our preparations for the festive season, the thought of still more cooking is not at all attractive.

But we must make some provision for the family. Why not biscuits?

The biscuit tin is an institution which defies the modern demands for change, and there is little doubt that this happy condition is attributable to the wide variety of biscuits from which the housewife may choose in order to win the approval of the entire family.

The popular film star, Richard Greene, might like Queen Victoria's plum pudding, but I know of a family in the King Country who are very fond of the Queen's scones. This recipe has been used ever since Queen Victoria first went to Balmoral for her summer holidays.

A tablespoon of butter is rubbed into one pound of flour, then two tablespoons sugar, 1 teaspoon baking soda and two teaspoons of cream of tartar are added. Beat up one egg with a cup of milk and mix with the dry ingredients, roll out about half an inch thick, cut into rounds two inches in diameter, brush over with milk (or



BISCUITS

By Chef

milk and egg), and bake in a quick oven fifteen minutes. These scones are usually eaten hot and merely buttered, but occasionally jelly or jam is served.

Scones are the same the world over, and New Zealand is essentially a scone-loving country—every woman makes scones, dashing them through on the shortest notice, but with such a hot oven it isn't economical to make scones alone in a gas oven.

There are several biscuity recipes—the rolled out shortcake for instance—that can be popped in when the oven is out if time permits. The electric oven of course is famed for the variety of cooking that can be accomplished when all elements are turned off.

The prize this week has been awarded to Mrs. A. C. Campbell, Opuawhanga R.D., Hikurangi, North Auckland, for her splendid recipe for bread rolls. In addition to being delicious eaten hot, cold crispy bread rolls are always an acceptable adjunct to your tea table.

Coconut Biscuits

TWO cups wholemeal flour, 1 cup white flour, 1 teaspoon baking powder, 1 teaspoon salt, 1 cup desiccated coconut, 1 cup butter or butter substitutes, 1 cup brown sugar, 2 or 3 tablespoons milk, 1 teaspoon grated yellow lemon rind.

Cream the butter and sugar, add the grated lemon rind, coconut, wholemeal, sifted white flour, salt and baking powder, and sufficient milk to form a stiff paste. Mix evenly, knead well, and roll on a lightly floured board. Cut into rounds, place on buttered baking trays, prick the surface with a fork, and bake slowly in a moderately hot oven till evenly brown and crisp. Leave on trays till cold, and store in an air-tight container lined with a greaseproof paper.

Butter Biscuits

SIX oz. sugar, 8oz. butter, 1 egg, 10oz. flour, pinch of salt, 1 teaspoon baking powder, 1/2 teaspoon mixed powdered spice, 1 tablespoon melted chocolate, 2oz. blanched chopped almonds, 1 tablespoon castor sugar.

Cream the butter and sugar, add the egg yolk, melted chocolate, sifted flour, salt, baking powder, and spice. Mix thoroughly and

castor sugar, spread over the paste and cover meringue with blanched chopped almonds. Bake slowly in moderately hot oven for 25 to 30 minutes till firmly set and light brown, then cut the hot mixture into neat finger-lengths and leave on tray till cold.

Biscuit Mixture

FOUR OZS. (1 cup) butter, 4oz. (1/2 cup) sugar, 1 egg, flavouring as required, 8oz. (2 level cups) flour, 1/2 teaspoon baking powder, pinch of salt.

Cream the butter and sugar thoroughly, gradually add beaten egg, flavouring, sifted flour, salt and baking powder, mixing to firm smooth paste. Roll thinly on lightly floured board, cut into required shapes, brush surface with milk or beaten egg, or decorate as required, and place on buttered baking trays. Cook in a moderately hot oven for 15 to 20 minutes till lightly brown and crisp, leave on trays till cold, and store in dry greaseproof-lined containers. This mixture is a suitable foundation mixture for vanilla, lemon, orange, coffee, chocolate, nut, date, caraway, cinnamon, spice, or plain biscuits.

Almond Biscuits

FOUR OZS. butter, 6oz. sugar, 8oz. flour, 4oz. ground almonds, 2 eggs, 8 tablespoons sifted icing sugar, 2oz. chopped scorched almonds.

Cream the butter and sugar thoroughly, add the egg yolks, sifted flour, ground almonds, and mix to a smooth, firm paste. Roll on lightly floured board to about 1/2 inch thickness and cut into finger-lengths or small rounds. Bake on buttered baking trays in moderate-

ly hot oven till crisp and tightly browned, and leave on trays till cold. Mix the egg whites and sifted icing sugar to a smooth icing, spread a thin layer on each biscuit, sprinkle with chopped scorched almonds, and leave till firmly set before serving.

Fruit Rice

DISSOLVE one packet orange jelly crystals in 2 cups hot water. When cold, whip until foamy and thick, then fold in 1 cup cold cooked rice and 1 cup chopped raisins, dates and preserved ginger, mixed. Put into a glass dish and serve with lemon, flavoured custard.—Mrs. E.J. (Motueka).

Macaroon Cake

QUARTER-POUND butter, 1/2 lb. sugar, yolks of 3 eggs, pinch of salt, 1 cup flour, 1 heaped teaspoon baking powder, 1/2 cup milk, 1 teaspoon essence of vanilla.

Cream butter and sugar, add yolks of eggs and beat well; then flour, salt, baking powder and milk alternately, lastly flavouring. Put this in a well-buttered and floured cake tin.

Top Mixture.—Beat the egg whites stiff, then add 1/2 teaspoon of 1A sugar and 1 cup of shredded coconut. Spread this over evenly, and bake in a moderate oven 40 minutes.—Miss A.H.W. (Parnell).

Wine Finger

HALF-CUP butter, 1/2 cup sugar, 1 level cup plain flour, 1/2 cup self-raising flour, 1 egg, pinch of salt, 2 dessertspoons sherry or 1 dessertspoon each of sherry and brandy, 1 tablespoon blanched chopped almonds, 1 dessertspoon castor sugar, 1/2 teaspoon powdered cinnamon.

Cream the butter and sugar, add the egg yolk, liquor and sifted flour and salt. Mix evenly, knead till smooth, roll to about 1/2-inch thickness on lightly floured board, brush surface with egg white, and sprinkle with thick layer of sifted cinnamon with dessertspoon castor sugar, and the chopped nuts, pressing firmly into the mixture with rolling pin. Cut into strips about 1 inch by 3 inches, place on buttered baking trays and bake slowly till lightly browned and crisp. Leave on trays till cold before storing in airtight containers.

Cornflake Nutties

HALF CUP butter, 1/2 cup sugar, 1 egg, 2 tablespoons milk, 1 1/2 cups flour, 1 teaspoon baking powder, pinch of salt, 1/2 cup sultanas, 1 tablespoon chopped candied peel, 2 cups cornflakes.

Cream the butter and sugar, gradually add the beaten egg, then milk, cleaned sultanas, chopped peel, sifted flour, salt and baking powder, and mix evenly. Lift teaspoonful of the mixture into cornflakes on paper, and toss till completely covered. Place on buttered baking trays, bake in a moderately hot oven till lightly brown and crisp, cool on trays, and store in airtight tins.

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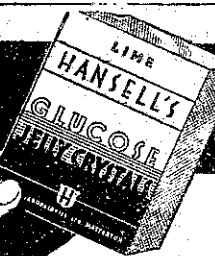


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