

HOME MAKERS CORNER

By "Lynette"

LESSENING THE CHRISTMAS RUSH

Towards the end of the year we often hear the housewives counting off the weeks to Christmas with more than a hint of dread in their voices. It is unfortunate that the Christmas message of peace and goodwill is lost for some in a flurry of cooking, shopping and summer holidays. Invariably the weather is hot and this adds to the trial of the many preparations. The wisdom of doing the Christmas shopping early is well known, and yet few realise that the baking can be lightened by doing much of it in advance, and also by planning for simpler methods.

In addition to baking the Christmas cake early, it is a good plan to stock up with biscuits at the same time. Such things as Afghans, peanut brownies, Anzac biscuits, chocolate biscuits, and gingernuts, take none of the precious dried fruits and keep indefinitely in airtight tins. If you feel you can't spare your tins for so long, use mason jars instead. Mince pies are one of the most delightful traditional delicacies and do not necessarily mean much work at the last minute. Dried apples are quite suitable for the mince, and when prepared, it can be stored in jars for weeks beforehand. Place on the shelf alongside the mince a packet or two of bought pastry (which only requires the addition of water) and the pies are as good as made!

Have you ever tried a jellied Christmas pudding? It has all the flavour but none of the heaviness of the hot pudding and is much better suited to our climate. Here is a recipe:—

Cold Christmas Pudding: 1 level teaspoon gelatine; $\frac{1}{2}$ cup cold water; 1 cup milk, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup dates, $\frac{1}{2}$ cup chopped walnuts, 2 tablespoons cocoa, $\frac{1}{2}$ cup sugar, pinch salt, $\frac{1}{2}$ teaspoon vanilla, whites of 2 eggs.

Soak gelatine in water. Warm milk and cook in it the fruit, nuts, sugar, salt and cocoa. When the mixture boils remove from heat and stir in the gelatine and vanilla. Beat and add the egg whites and set in a mould.

Threepences and sixpences always add to the fun of eating the pudding, and can be cleaned quite easily by boiling in an old aluminium saucepan, or a saucepan containing a piece of aluminium such as an old lid. When the water is boiling add for each quart of water 1 tablespoon each of baking soda and cooking salt. This easy method can also save you time in cleaning your table silver, the tarnish being transferred from the silver to the aluminium by a reaction similar to electro-plating.

Finally, here is a quick way of icing a sponge or other light cake. Place a paper d'oyley over the cake and sift icing sugar on to it. Press the icing sugar through the holes on to the cake with a spoon. Remove the d'oyley very carefully and the remaining pattern looks very effective, especially on a chocolate cake.

In Loving Memory



PROMOTED TO HIGHER SERVICE

Mrs. Annie Helyer, Wellington Central Union

In the passing of our loved friend, Mrs. Annie Helyer, the W.C.T.U. has said good-bye to a stalwart. For by far the greater part of her long life, nearly ninety years, she evinced both by word and work her determination to fight evil, particularly as caused by the liquor trade. In the far back days she, together with her husband, gave yeoman service in the Prohibition League and later in the New Zealand Alliance. But always she found in the Union the best scope for her work toward the abolition of the liquor trade and to both Wellington and Central Unions she set a fine example of quiet, steady faithful work. Although very quiet in manner she had a forceful personality and an unusual business ability. For some years she held office in Wellington Union and later transferred to Central, where for nearly thirty years, up to the time of her death, she held the office of Treasurer. Her books, beautifully kept, and her knowledge of the work always up to date.

Her interest never flagged and her service was willingly rendered as unto the Lord. Mrs. Helyer held firmly the conviction that service to God can best be given through service to mankind.

Her ideals and her sterling qualities have helped in no small measure to strengthen the very fabric of our Unions.

To Central Union we offer our sincere sympathy, knowing full well how the members there will miss their friend.

For her daughter and granddaughter we pray that their memories of their loved one may be happy and that they may go forward in the strength of the Lord.

Of Mrs. Helyer we would say, "Blessed are the dead that die in the Lord."

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At the Southland District Convention, members remembered those who had passed away since last Convention. The hand of the Great Reaper has been heavy on the Invercargill Central Union. The following is the list:—

Invercargill Central: Mesdames J. D. Gilmore, Gilmore Snr., J. J. Wesney.

Gore: Mesdames Byars, Hume, Brock.

Invercargill South: Mrs. Grenfell.

Otautau: Mrs. Brown.

Special mention must be made of two very faithful and beloved workers with many years' service to their credit. These are Mrs. Alice Wesney, who for many years served on the District Executive and in the Central Union, and Mrs. Louie McKenzie, also of the Central, and formerly for years District President. They are greatly missed.