

Don't Overlook These New
and Important Uses for
DURYEY'S MAIZENA
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If your recipe calls for four eggs to one quart of milk, use three eggs and for the egg omitted use one-half tablespoon of Duryea's Maizena. For smoother, glossier gravies and sauces use a dessertspoonful of Maizena instead of a tablespoonful of wheat flour.

For lighter, flakier biscuits, pie crusts and muffins, make your pastry flour with one-fourth cup of Duryea's Maizena and one cup of wheat flour.

A little Duryea's Maizena dusted on top of cakes before icing prevents the frosting from running off.

One-quarter teaspoonful of Duryea's Maizena put into each of your salt shakers will keep the salt from caking.

**DURYEY'S
MAIZENA**

Copies of cook book containing many proven recipes can be obtained from your local grocer or from

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Variation in Sponge Cakes



SPONGE CAKE is essentially a summertime cake; there is something about its fairy-like lightness, its delicacy of texture that makes it peculiarly appropriate for serving with the cool, refreshing drink that is always associated with warm-weather entertaining, and the very fact that it is lacking in those richer qualities which constitute the appeal in many popular cakes makes it even more intriguing and attractive.

In making sponge cakes of any type it is very essential that the ingredients be of the highest quality. Fine granulated sugar is the only kind that will make a perfect sponge cake; powdered sugar is apt to make a paste when beaten with the eggs, and the coarser types of granulated sugar will produce a coarse-grained, hard-textured cake. Pastry flour, of course, is desirable in making any type of cake, and is particularly essential in making so delicate a thing as a sponge cake. As to the eggs, naturally one will endeavour to have these as fresh as possible, but it will be well to remember that an egg that is two or three days old will beat more satisfactorily than new-laid eggs, and that storage eggs, if of the highest quality, will prove very acceptable.

The correct flavouring of a sponge cake is important. Fresh orange or lemon rind and juice make the most refreshing and delicious cakes, and in the sponge cake which contains neither butter nor leavening the acid supplied by these juices effects a more complete coagulation of the egg albumen, and thus helps in the leavening of the cake. Therefore the orange or lemon juice acts in two ways to improve the cake. In cakes leavened with baking powder, however, it would be very dangerous to the best results to use an acid juice for flavouring, though the grated rind of the fruit, which will supply a very delicate flavour, may be quite safely used. Flavouring extracts—vanilla, almond or lemon—are all appropriate for this type of cake. In the simpler forms of sponge cake, a tiny pinch of mace or nutmeg combined with grated lemon rind will add a very intriguing flavour.

Sponge cakes are temperamental things, in a way, almost every recipe for making them calling for a different method of procedure in their manufacture. Those included here are some of the more unusual varieties.

Golden Glow Angel Cake

Ten whites of eggs, five yolks of eggs, 1½ cupfuls of granulated sugar, 1½ cupfuls of pastry flour, one teaspoonful of cream of tartar, ½ tea-

spoonful of lemon extract, half teaspoonful of vanilla.

BEAT the yolks of the eggs to a stiff foam, then add the sugar, sifted three times; beat all to a light, lemon-tinted cream in which no grains of sugar are apparent. Next fold in the whites of the eggs, beaten until stiff and dry with the cream of tartar, add the extracts and combine all thoroughly. Finally fold in the flour, sifted, measured and sifted again four times. Bake in a tube pan in a hot oven from forty-five minutes to one hour.

Balmoral Cake

Four eggs, half cupful of granulated sugar, seven-eighths cupful of pastry flour, one teaspoonful of vanilla.

BREAK the eggs into the upper part of a double boiler, add the sugar and place over hot water on the back of the range or just off a low flame, if gas is used. Then with a rotary egg beater whip the mixture over the hot water until it almost doubles in quantity and becomes thick and creamy; it should get quite warm, but not hot, during the beating. Add the vanilla, then the flour, which should be sifted several times. Pour into a greased and floured pan and bake for about forty-five minutes. Ice with a thin orange confectioners' icing.

There is no more practical and useful cake, and scarcely one that is more attractive and delicious than the jelly roll. Sponge cake to be used as a roll must be baked lightly and quickly; therefore the batter should be spread very evenly and thinly in the pans, which should be of the very shallow dripping pan variety. In preparing the pans grease them well, then dust generously with flour. In rolling coax the first fold gently, then finish expeditiously. Wrap it in the cloth for a while after rolling; ice, if desired, but not until it is almost cold. Use for filling, lemon honey, beaten jelly, chocolate or coffee cream, orange filling or whipped cream.

Sponge Jelly Roll

Three eggs, one cupful of granulated sugar, quarter cupful of cold water, one cupful of pastry flour, one teaspoonful of baking powder, quarter teaspoonful of salt, two teaspoonfuls of hot melted butter, one teaspoonful of lemon extract.

SIFT the flour once and measure it, then add the baking powder and salt and sift all together once more. Break the eggs into a mixing bowl and beat to a froth, beating

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