

CHRISTMAS PICNIC RECIPES . . .

Something for afternoon tea before leaving for home will be needed, and all the items for this meal are better packed in one or two separate containers so that they can be kept in reserve. Something savoury and something sweet will fill the bill, and here are recipes for both kinds of food:—

Ham-cheese Rolls

Cut small strips of cheese and roll a piece of cooked ham round each. Wrap very thin slices of processed cheese round the ham and place the rolls on a dish with the cut ends down; if they are left undisturbed for a while, they will keep their shape. Serve the rolls with water crackers.

Sausage rolls and ham patties are appetising. They can be made the previous day and save the time which would be spent making sandwiches before leaving for the outing.

Coffee-chocolate Cake

$\frac{1}{2}$ cup of butter	Pinch of salt
$\frac{1}{4}$ cups of sugar	4 flat teaspoons of baking powder
2 eggs	1 flat teaspoon of grated nutmeg
About 1 teacup of milk	1 flat teaspoon of ground cinnamon
1 tablespoon of cocoa	
$2\frac{3}{4}$ cups of flour	

Cream the butter, add the sugar gradually, then beat in the eggs. Sift the flour, salt, baking powder, and spices together and add them gradually to the butter mixture alternately with the milk, beating all the time. The mixture should drop easily without being too moist, so use only sufficient milk to obtain the right consistency. Divide two-thirds of the mixture between two 8in. sandwich tins which have been greased and floured. Mix the cocoa to a smooth paste with $\frac{1}{2}$ tablespoons of cold water and add it to the remaining

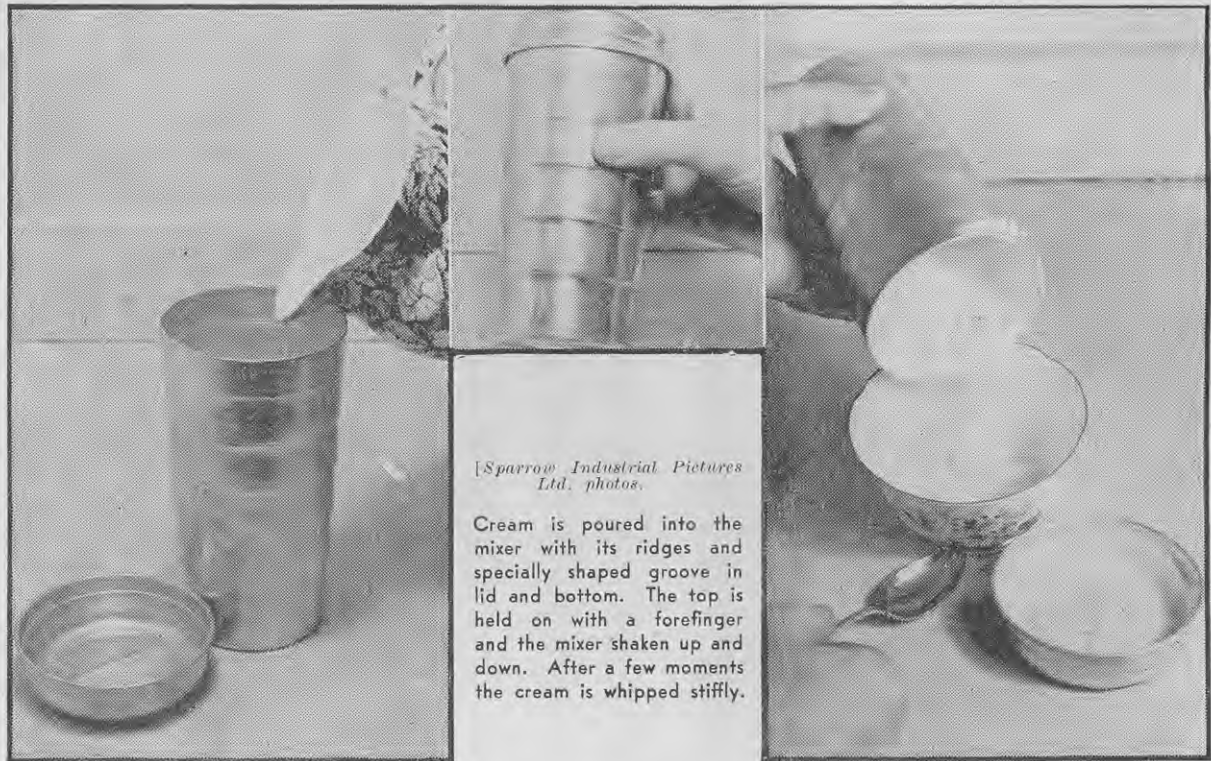
third of the cake batter. Bake the three layers in a moderate oven (375 degrees) for 15 to 20 minutes, cool them, and put them together with coffee-chocolate icing, made as follows:—

3 flat tablespoons of butter	5 tablespoons of strong coffee
3 cups of icing sugar	1 teaspoon of vanilla
5 flat tablespoons of cocoa	

Cream the butter and add the cocoa and sugar gradually, beating them well until the icing is fluffy. Add the coffee and vanilla a little at a time while continuing to beat. Spread the icing between the layers with a broad-bladed knife or spatula, putting the dark layer in the centre. Spread icing over the top and sides of the cake, leaving broad knife marks for a decorative appearance.

Pack the cake in a round tin. Take a paper dolly and use the lid of the tin as a plate when the cake is to be cut.

A Kitchen Mixer which Saves Minutes



[Sparrow Industrial Pictures Ltd. photos.]

Cream is poured into the mixer with its ridges and specially shaped groove in lid and bottom. The top is held on with a forefinger and the mixer shaken up and down. After a few moments the cream is whipped stiffly.

A QUICK mixer is a helpful addition to the stock of kitchen gadgets. It is useful for mixing thickenings of flour and cornflour with milk, water, or stock. It beats one or two eggs with little trouble and is much easier to wash up than an egg beater.

One type available in New Zealand is shaped like a tumbler and has a series of ridges round it. At the base is a groove shaped to act as a propeller, and the tightly fitting lid has another groove which, running in the opposite direction to the base groove, acts as a repeller. When the mixer is shaken

these grooves and ridges agitate the liquid and the beating is speedily effected.

The mixer is a favourite with children, for their mothers can make frothy milk shakes with it. The housewife likes it, as thickenings for sauces, gravies, soups, and custards are mixed to a smooth consistency quickly and easily. The mixer illustrated has another use—as a measurer, because it is marked on the outside in small quantities up to $\frac{3}{4}$ pint.

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