



IN EVERY HOME
THE AUSTRALIAN
WOMEN'S WEEKLY
1933–1982



Find more delicious retro treats by searching
The Australian Women's Weekly Digital Archive
at <http://trove.nla.gov.au/newspaper>



1937

American Fudge (Brittle)

One heaped cup flour (self-raising)
3/4 cup sugar
4 rounded tablespoons butter
1 egg
1 cup mixed fruits (cherries, walnuts,
preserved ginger, dates, raisins, etc.) all
chopped up finely
1 tablespoon coconut (if liked)
1 dessertspoon cocoa, salt.

Sift dry ingredients, rub butter through, add chopped fruits, then beaten egg. Mix and gather up into a stiff ball of dough. Take the ball, place on greased tray about 10 x 7 inches (17 x 25 cm) and press out with the hand. Bake in a moderate oven about 20 minutes. Cut down into strips while hot, and leave on tray till cold. When cold, sprinkle thickly with icing sugar. Keep in an airtight tin.

Consolation Prize of 2s/6d (about \$30.00 today) to M. Smith, 38 Richmond St, Casino, NSW



1944

*Casserole
Rabbit,
Corn and
Tomato*

One domestic rabbit
1 pint (2 cups) water
small bunch herbs (parsley, thyme, sage)
2 slices lemon
1 onion

salt, pepper
1 cup milk
2 tablespoons flour
2 cups sweet corn
2 large tomatoes

Soak rabbit in salted water 1/2 hour. Cut into joints, place in saucepan with water, herbs, lemon, sliced onion, salt and pepper. Simmer gently 1 1/2 hours or until tender. Remove rabbit, place in ovenware dish. Strain 1 cup rabbit liquid, mix with milk and blended flour. Stir over heat until sauce boils and thickens. Fold in corn and chopped, peeled tomatoes. Pour over rabbit in casserole, cook in a moderate oven 20 to 30 minutes.



1951

Ginger Beer

Ginger beer plant

Mix together 1 cup sugar, 1 tablespoon ground ginger, juice 2 lemons, 1 quart (1.1 litre) water. Keep covered, allow to stand 3 days. Pour off nearly all liquid, feed the plant daily for 7 days with 2 teaspoons sugar and 2 teaspoons ground ginger.

To make ginger beer

Place 5 cups sugar and 5 cups boiling water into vessel large enough to hold all ingredients (china or earthenware is best). Stir with wooden spoon until sugar dissolves. Add 1 1/4 cups strained lemon juice, scant pint of ginger plant. After stirring thoroughly, add 1 dessertspoon ginger and 10 quarts (11.4 litre) cold water. Stir well, cover. Stir again in 2 hours, cover and stand 24 hours without moving. Strain all clear liquid through muslin. Bottle, cork and use in three days. Put sediment back into jar and cover. Feed daily as directed. Makes 10 to 12 quart (11.4–13.7 litre) bottles, filled below neck of each bottle. Ginger beer can be made many times from original plant.



1960

Pineapple Crunch

Crunch mixture

1 cup crushed breakfast cereal
1/4 cup brown sugar
1/3 cup melted butter
1/2 teaspoon allspice

Pineapple filling

1 tablespoon gelatine
1/4 cup cold water
3 eggs (separated)
1 cup crushed pineapple
1/2 cup passionfruit pulp
1 cup cottage cheese
2 tablespoons lemon juice
1 teaspoon grated lemon rind
3/4 cup sugar
whipped cream and cherries

Prepare crunch mixture

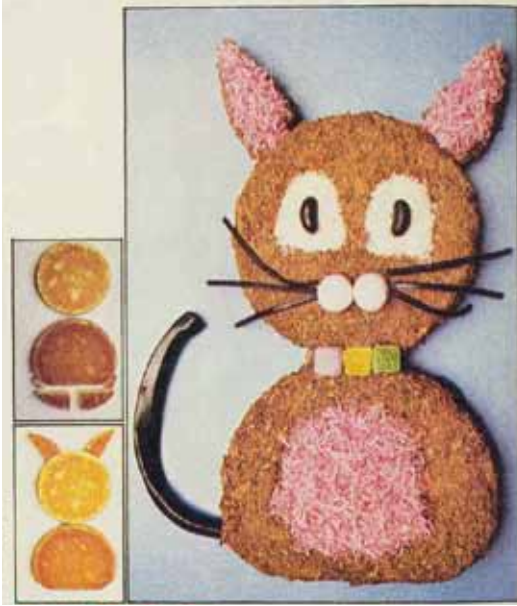
Combine crushed cereal, sugar, spice and melted butter. Reserve 3 tablespoons of crunch mixture for topping. Press remainder firmly into greased oblong dish, chill.

Prepare pineapple filling

Soften gelatine in cold water. Combine egg yolks, pineapple, lemon juice, rind, 1/4 cup sugar and passionfruit pulp. Cook over hot water until thick, stir constantly. Add gelatine, stir until dissolved. Remove from heat, add sieved cottage cheese, beat until smooth. Chill until partially set. Whip eggwhites until stiff, gradually add remaining sugar. Fold into gelatine mixture, pour onto crunch crust. Sprinkle with reserved crumbs, place in refrigerator. When firm, cut into squares, serve with cream, decorate with cherries.

1978

Pussycat Cake



1 packet buttercake mix
1 1/2 quantities chocolate Vienna Cream
125 g (4 oz) dark chocolate
shredded or desiccated coconut
pink food colouring
sweets for decoration

Make up cake mixture as directed on packet. Pour mixture into greased 20 cm (8in) and 15 cm (6 in) sandwich tins, which have bases lined with greased greaseproof paper. Bake in moderate oven, allow 30 minutes cooking time for the 20 cm (8 in) cake and 20 minutes for the 15 cm (6 in) cake. Cool in tins 5 minutes, turn on to wire rack to cool. Cut cakes as shown. Assemble cakes on board (see picture). Spread Chocolate

Chocolate Vienna Cream

Cream 125 g (4oz) butter until light and fluffy. Add 2 cups sifted icing sugar and 3 tablespoons sifted cocoa. Mix. Add 2 tablespoons milk a little at a time, mix until of spreading consistency.

Vienna Cream evenly over cakes with spatula or knife. Mark out eyes and stomach of cat. Sprinkle grated chocolate over remaining parts of face and body. Use white coconut to mark eyes. Tint 1 cup of coconut pink with few drops of pink food colouring. Arrange over ears and centre of stomach. Cut liquorice for whiskers and tail, arrange jelly beans for eyes, marshmallows for nose and jubes for necktie, as shown in picture.