Introduction

We're having a children's party!

There is magic in the very words . . . the crackle of paper wrappings, the red and blue and yellow of balloons, the shine of birthday candles round a cake.

But, underneath the glitter and excitement, the children's party has a deeper significance, too. In many respects it is a first step towards social adjustment—an adventure into the give-and-take of happy human relationships. A party is the most natural place in the world to learn the difficult lesson of becoming what other children call a good sport.

If the very thought of a children's party conjures up a frightening prospect of extra work, then this book has been written expressly for you. Its object is to smooth the path of party-giving and help you prepare the kind of fare that will not only enchant your little guests but make any occasion a party, right through the year.

The recipes are new, novel and exciting—yet as kind to little digestions as they are to the housekeeping purse. In fact, they illustrate how easy it is to prepare the gayest, most delectable fare—for parties and every occasion—if your shelf is well stocked with Cottee's good things to eat and drink.

COTTEE'S PASSIONA LTD.

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On the opposite page, reading clockwise, we show you the Lime and Strawberry Birthday Cake, recipe on p. 8; Cottee's Fruit Juice Cordials; Fairy Tarts, p. 5; Frogs in the Pond, p. 15; Whipped Raspberry Chiffon, p. 11, and Peanut Butter Fudge, p. 27.
Nothing on your party table is more important than the cakes. From the big candle-crowned beauty to the all-occasion cookies, you'll find these recipes very simple to follow—and the results as decorative as they are delicious.

**Jelly Fish**

Jewel-bright tropical fish made of jelly and cake! For a lovely centrepiece, you might arrange them on a mirror "lake" and add water lilies cut from marshmallows, and green jelly leaves. (To save time, make the cake and jelly a day or two in advance and assemble your fish a few hours before the party.)

Cream together thoroughly 4 ozs. (4 tablespoons) butter or margarine, 7 ozs. (1 cup) sugar. Add 2 eggs. Beat 3-4 minutes or till light and fluffy. Combine 4 cup Cottee's Lime Coola Cordial, 1 cup milk, few drops green colouring. Sift 8 ozs. (2 cups) self-raising flour. Add the flour and lime-flavoured milk a little at a time, beginning and ending with flour. Turn into greased shallow tins (such as two 8" square tins or a large lamington tin) lined on the bottom with paper. Bake 20-25 minutes in a moderate oven. Dissolve two Cottee's Lime Coola Jellies in 3 cups of water, set them in the tins in which you baked the cake and chill for at least 12 hours. Turn the jelly out on to a sheet of wet greaseproof paper and stamp both the cake and jelly into identical shapes with a fish-shaped cookie cutter. Place the jelly cutouts carefully on top of the cake cutouts. **Success Tip:** To prevent the jelly from breaking when you are turning it out, be sure to set it in a shallow tin.

**Sunbonnet Susies**

These dainty little cakes will probably be voted "too pretty to eat"—until somebody tastes one! Then their speedy disappearance is assured, for the freshly roasted flavour of Cottee's Peanut Butter is something that few children can resist.

Cream thoroughly together 3 ozs. (3 tablespoons) butter or margarine, 1 rounded tablespoon Cottee's Peanut Butter, 1 teaspoon vanilla, 4 ozs. (4 tablespoons) sugar. Add 2 eggs. Beat 3-4 minutes with electric mixer (medium speed) or wooden spoon until light and fluffy. Add in alternate lots, a little at a time, 4 tablespoons milk, 6 ozs. (1½ cups) self-raising flour. Half fill 24 paper cake containers and bake in a hot oven 12-15 minutes. When the cakes are cold, cover the tops smoothly with pale pink icing and allow the icing to set. Now, using the writing nozzle of your icing set or a cone of stiff paper and a small quantity of chocolate icing, give each cake eyes, eyebrows, two dots for a nose, and a mouth. Use a broader icing nozzle or paper cone for the hair—and yellow icing for some, so that you will have blondes.
as well as brunettes. Colour a small quantity of icing blue (washing blue is wholesome if you have no blue food colouring) and add hair ribbons. Finally, dip your finger in well-diluted red colouring and “rouge” each cheek. When the icing has hardened, remove the paper containers and make the bonnets by simply folding paper d’oyleys across the middle. Insert a wooden savoury pick through the ends of each bonnet and right through the cake. In addition to securing their headgear, the savoury picks will enable your Sunbonnet Susies to sit up and take notice!

**Chocolate Treasure Chests**

Their open lids reveal a royal ransom in rubies, emeralds, shining pirate gold! The treasure is so good to eat, too, for the jewels are Cottee’s Strawberry, Lime Coola and Fruit Salad Jellies, with the famous locked-in flavour of real fruit.

These treasure chests, minus jewels, can be prepared a couple of days before the party. For the foundation, use any of the simple cake mixtures in this section or, if time is your problem, buy a sheet of plain cake from a reliable shop. Cut it into even pieces 2½-3” long and a little over 1” wide. Ice the pieces on all four sides with chocolate icing, leaving the top and bottom uniced. The sides may be dipped in decorettes or left plain, just as you prefer. To make the lids, melt some dark chocolate very slowly over warm water. Spread patches of melted chocolate approximately the size of the cakes on to waxed or greaseproof paper. As the chocolate begins to set, trim the edges evenly with a knife. When the lids are quite hard they will lift easily off the paper and can be stored until required. To assemble the cakes, pile each treasure chest high with twinkling pieces of Cottee’s Strawberry, Lime Coola and Fruit Salad Jelly and prop the lids into position.

**Peanut Butter Hats**

One bite just naturally leads to another, for right in the centre of these intriguing three-cornered cookies you discover buried treasure: a fat little nugget of the nuttiest, most taste-tantalising peanut butter.

The foundation mixture for these novel cookies is the same as the one used for Fairy Tarts, but instead of baking it in little balls you flatten the balls out into round flat biscuits. Into the centre of each you put a scant teaspoonful of Cottee’s nut-sweet Peanut Butter. Now fold one side of the biscuit into the middle, so that it reaches, but does not cover, the peanut butter centre. Make two similar folds of the remaining area so that you have, in effect, a quaint little 3-cornered hat. Pinch the corners firmly, place on cold ungreased trays and bake in a moderate oven until crisp and tinted.
Elfin Meringues

What elf could resist them—for into every shell you tuck a jewel-bright berry or a luscious, glistening spoonful of Cottee’s Passionfruit Spread! Nothing could be simpler or more utterly delicious.

Make the meringue shells a week or two in advance, if you wish, and store them in an airtight tin. Three egg whites and 6 ozs. (6 tablespoons) of castor sugar will make 25-30 small meringues.

Have the egg whites at room temperature and beat them stiffly before you start sprinkling in the sugar. (Don’t add more than a teaspoonful at a time if you are using a rotary beater, or a dessert-spoonful at a time with an electric mixer.) Cover cold oven trays with ungreased white or brown paper and shape your meringue mixture into tiny nests with a teaspoon. Some may be decorated with almond slivers and some coloured pink or green. Have your oven very, very slow so that your meringues will be dried out rather than cooked in the ordinary way. Even small meringues will require about an hour. When they are perfectly cooked, they will lift easily off the paper and feel light as a leaf in your hand. Store when cold.

To assemble, fill half the shells with Cottee’s Passionfruit Spread. (The wonderful fresh-passionfruit flavour, combined with melt-in-the-mouth meringue, is something which must be tasted to be believed!) Melt a small quantity of Cottee’s Black Currant Jelly over gentle heat and coat whole strawberries with the melted jelly. Place a glazed berry in each shell.

THE CHEF TOUCH. Berries, banana slices, nuts and crystallised fruit will retain a brilliant ruby-red glaze on your tarts, pies, cakes and desserts if you simply coat them in this delectable melted jelly. That summer-sweet flavour of ripe black currants will do wonders for their taste-appeal, too!

Date and Peanut Specials

These are the cookies that make people say “Mmmm!” and reach for another. Only take minutes to mix, and—in spite of their party air—they’re perfect for school lunch boxes or between-meal nibbling.

Cream thoroughly together 5 ozs. (5 tablespoons) butter or margarine, 1 rounded tablespoon Cottee’s Peanut Butter, 4 ozs. (4 tablespoons) brown sugar, 1 teaspoon cinnamon, 1 teaspoon vanilla, 1 teaspoon nutmeg. Beat in 1 small egg. Add 1 cup roughly chopped dates and mix to a stiff dough with 6 ozs. (1/2 cups) self-raising flour.

Arrange teaspoonfuls of the mixture on cold ungreased trays and bake in a rather hot oven until tinted—approximately 12 minutes. (Fruit-filled cookies keep their shape better if baked quickly, and there is no danger of the fruit becoming hardened by long cooking.) When cold they may be decorated with dribbles of thin lemon icing and pieces of cherry. Of course, this IS gilding the lily, for they’re right up in the extra-special class, as it is with that wonderful flavour combination—brown sugar, dates and Cottee’s Peanut Butter.
Fairy Tarts

You bake tiny, meltingly tender cookies, dip them in hundreds-and-thousands, and fill their hollow centres with Cottee's scrumptious Lemon Butter. They're as easy as that—and fit for the Fairy Queen! If you keep them, unfilled, in a tin, beside a jar of lemon butter, you've got a treat at your fingertips any time.

Cream thoroughly together 4 ozs. (4 tablespoons) butter or margarine, 5 ozs. (5 tablespoons) castor sugar, ½ teaspoon vanilla. Mix in 1 small egg. Combine and add 5 ozs. (1½ cups) plain flour, 2 ozs. (4 tablespoons) cornflour.

Mix well, then form into small balls about the size of a marble. Arrange on cold, ungreased oven trays a small distance apart and bake in a rather hot oven until risen but not tinted—about 6 or 7 minutes. Remove the tray from the oven and quickly press the handle of a wooden spoon, or the head of a clothes peg, into the centre of each cookie to form a well. Return to the oven and reduce the heat. Bake slowly until tinted, then cool on wire trays before storing. Before serving “ice” the cookies with Cottee's Lemon Butter, then dip them in a small dish of hundreds-and-thousands. Fill the centres with more lemon butter.

GROWN-UPS will be enthusiastic about these unusual little cookies, too, though they probably won’t insist on hundreds-and-thousands. Cottee's satiny Lemon Butter has dozens of delightful uses, but it's especially hard to resist in these crunchy little shortbreads.

Animal Place Cards

These place cards are good to eat, as well as good fun. Just imagine a dog, a fish or a saucy little duck inscribed with your name! Small guests will want to take them home—if they can resist eating them on the spot.

Make up a batch of the Chocolate Kittens biscuit mixture, but instead of making it into cats’ faces cut it out in a variety of shapes with animal biscuit cutters. Bake in a moderate oven. When the cookies are cold, make a small quantity of soft white icing and, using an icing tube or a cone of stiff paper, write each child’s name on a cooky. Make or buy some little patty cakes, ice their tops and sprinkle them generously with decorettes or hundreds-and-thousands. Place each cake in a coloured paper cake container, make an incision across the centre and insert the base of an animal cooky. The cake will hold the cooky upright.
**Orange Twinkles**

You bite into these crisp sugar-frosted cookies and—surprise!—discover chewy pieces of Cottee’s Sweet Orange Marmalade. Grown-ups like their tangy flavour, too.

Cream thoroughly together 4 ozs. (4 tablespoons) butter or margarine, 4 ozs. (4 tablespoons) sugar. Beat in 1 egg. Mix to a soft dough with ½ cup Cottee’s Sweet Orange Marmalade, 1 tablespoon milk, 8 ozs. (2 cups) self-raising flour.

(Don’t substitute another marmalade, because the consistency and flavour of Cottee’s Sweet Orange are as exactly right for this recipe as they are for your breakfast toast.) The dough should be fairly soft, but firm enough for you to break off small pieces to make the cookies. Press each piece firmly into a saucer of sugar before placing it, sugar-side-up, on a cold greased tray. Bake 10-15 minutes in a moderate oven.

**Chocolate Kittens**

When you’re looking for a biscuit with a tempting new flavour... which doesn’t demand a precious egg... and which keeps its figure perfectly in the oven, then this recipe is the answer. Little folk will love the kitties with the big green jujube eyes!

Cream thoroughly together 5 ozs. (5 tablespoons) butter or margarine, 5 ozs. (5 tablespoons) sugar, 1 tablespoon Cottee’s Peanut Butter, ½ teaspoon vanilla. Mix in 1 tablespoon Cottee’s Raspberry Jam, 1 tablespoon cocoa, 4 ozs. (1 cup) plain flour.

The dough should be fairly stiff but still pliable, so add a mite more flour or a few drops of milk if it is difficult to handle. Roll out ⅜” thick on a floured board. If you don’t own one of these attractive little cat’s head biscuit cutters, simply draw the head on a piece of stiff paper, cut it out and use it as a pattern. This method is slower, but just as good. Bake 10-15 minutes on ungreased trays in a moderate oven. When the cookies are cold, melt a small piece of chocolate and use it to “glue” the eyes, nose and whiskers in position. The eyes and nose are cut from red and green jubes (the large variety sold in sweet shops as jellettes are fine). Pieces of cherry and angelica may be used instead. Shredded coconut is perfect for the whiskers, or you can pipe them on in white icing. *A WORD OF WARNING:* Don’t store the kittens on top of each other or they’ll stick together.
**Peanut Butter Scones**

By no stretch of the imagination can scones be classified as “Cakes and Cookies,” but these are so featherlight and good that they just refused to be left out. You'll know the reason when you taste them. Even people a little shy of peanut butter have been seen to take a third!

Sift into a mixing bowl 8 ozs. (2 cups) self-raising flour, 1 teaspoon sugar, small ½ teaspoon salt. Melt together over low heat 1½ ozs. (1½ tablespoons) margarine, 1 heaped tablespoon Cottee’s Peanut Butter. Combine with ⅓ cup cold milk.

Stir the combined liquids lightly into the flour with a knife. Turn out on a floured board, fold over and pat out six times, then press or roll half an inch thick. Cut into about 18 small scones, glaze with melted shortening, sprinkle with a few chopped peanuts and bake on a cold ungreased tray in a *hot* oven. They take 10-12 minutes, and come up in the world in a way that will surprise you. They keep fresh longer than ordinary scones, and that delicate, freshly-roasted flavour of Cottee’s Peanut Butter makes them a year-round favourite.

What would a birthday be without a cake? Here are two new and very special recipes—both basically simple, yet novel enough to delight any birthday, boy or girl.

**Raspberry Creams**

Cream-filled biscuits with a difference: that luscious raspberry flavour isn't only in the filling, it's built right into the biscuit! The secret? Cottee’s quick-freeze ripe red berries every summer to give their conserves the year-round flavour of fresh fruit.

Cream thoroughly together 4 ozs. (4 tablespoons) butter or margarine, 3 ozs. (5 tablespoons) sugar, 1 tablespoon Cottee’s Raspberry Jam. Beat in 1 small egg. Mix to a stiff dough with 4 ozs. (1 cup) plain flour, 2 ozs. (½ cup) self-raising flour, 1½ ozs. (5 tablespoons) cornflour.

Place small balls of the mixture, about the size of marbles, on ungreased oven trays. Flatten the balls into biscuits with a fork, dipping the fork repeatedly in flour to prevent it from sticking. The biscuits will spread a little during cooking, but not very much. Bake in a moderate oven 12-15 minutes, or until nicely tinted. Join in pairs when cold.

**PINK RASPBERRY FILLING.** Blend a tablespoon of lump-free icing sugar into a tablespoon of soft butter or margarine. Now add a tablespoon of Cottee’s Raspberry Jam and enough icing sugar (3 or 4 tablespoons) to make a thick, smooth cream. (There’s no need to add any colouring, for Cottee’s Raspberry Jam has all the rich red colour of fresh berries.)
Lime and Strawberry Birthday Cake

Could anything be nicer than this tall pink cake covered in misty-green marshmallow? We’ve photographed it in colour inside the front cover . . . and it’s had its portrait painted for our cover!

Sift 12 ozs. (3 cups) self-raising flour. Soften in mixing bowl (in cold weather, stand bowl in hot water), 6 ozs. (6 tablespoons) butter or margarine. Stir in 9 ozs. (1½ cups) sugar, half the sifted flour, ½ cup milk, 3 ozs. (in measuring cup) Cottee’s Strawberry Topping, 1 teaspoon vanilla, about ⅛ teaspoon red colouring. Beat for 5 minutes with wooden spoon, or electric mixer (low-to-medium speed). Add the remaining flour and 3 eggs.

Now beat for approximately 4 minutes, or till mixture looks light and fluffy. If the pink looks too pale, add a few drops more colouring. Divide equally into 3 8” sandwich tins which have been greased, floured and lined on the bottom with paper. Have your oven pre-heated to slightly above moderate temperature, and stagger your cake tins so that they will all receive their share of oven heat. (Unless you have an unusually roomy oven you will have to bake them on two different levels.) They should take approximately 20 minutes. Turn out carefully and allow to become quite cold. Make up a batch of Lime Marshmallow (see the Sweets for Treats section for recipe) and use it to join the layers together and completely cover the cake. When the marshmallow has set, pop in the appropriate number of candles and write the child’s name in chocolate icing. Chocolate bunnies make a charming decoration both on and around the cake, and can be either bought from confectionery shops or cut from biscuit dough (the Chocolate Kittens mixture), baked and dipped in melted chocolate. If you would like to add a couple of quaint mushrooms, like the ones on our picture cake, make up a small quantity of marzipan, using approximately ⅛ cup marzipan meal, a scant ⅛ cup sifted icing sugar and just enough egg white to mix to a firm, but pliable paste. To make the tops of the mushrooms, flatten small balls of marzipan in your palm, mark the gills with a knife and set aside to harden. The stalks are pieces of firm marzipan rolled between the palms until round. They should be fairly thick, and it’s a good idea to insert a wooden savoury pick from end to end to strengthen them. The pick will protrude slightly at each end, and helps secure the top end to the mushroom and the bottom to the cake. For a touch of realism, brush the gills of each mushroom with diluted food colour—either mauve or pink—and sprinkle the tops with matching coloured sugar, first moistening them with cold water so that the sugar sticks. These mushrooms are all the better made a week or two before you need them, as they are apt to be fragile when freshly made.

In the colour photograph above of opposite page:
Marshmallows, p. 28, in Party Favours; Top right is Peanut Butter Fudge, p. 27; Snowballs on the centre dish, p. 28, and Turkish Jellies in the foreground, p. 27. On page 29 we tell you how to make Jack-in-a-Box, Bonbons and Window Boxes.
The sweets on your party table can be as lovely and decorative as flowers—and only take minutes in the kitchen! The recipes are simple, yet the results are colourful and mouth-watering. Glistening jellies sparkle in new forms, velvety creams hide under luscious toppings, cool gossamer desserts entice your spoon.

**Honeyed Bavarian Cream**

You'll like its fluffy, creamy texture...its delicate honey flavour. A gala dessert when you serve it with Cottee's smooth, rich chocolate topping.

Combine in a small saucepan 1 Cottee's Pineapple or Fruit Salad Jelly, 1/4 cups water. Heat till dissolved, then cool. Add 1 teaspoon lemon juice, 1/2 teaspoon grated lemon rind, 1 brimming tablespoon honey. Chill till syrupy. Add 1 cup Carnation Milk.

Beat with a rotary beater or electric mixer until the mixture fluffs up and just holds its shape. Turn immediately into moulds and chill till set.

In spite of their party-pretty ways, you'll find them a wonderful answer to the dessert problem, too, for as well as being easy they contain important foods. Cottee's Jellies, for example, supplement the day's protein ration while they delight you with the goodness of fresh fruit. Ripe strawberries, raspberries, passionfruit and pineapple are at their best in Cottee's lavish Toppings.

**Whipped Raspberry Chiffon**

It melts in your mouth—and tastes like fresh raspberries and cream! And look how easy it is to make!

Combine in a small saucepan 1 Cottee's Raspberry Jelly, 1/2 cup water. Heat till dissolved, then cool. Stir in 2 teaspoons lemon juice, 1/4 cup Cottee's Raspberry Topping. Chill to ice-crystal stage 1 cup Carnation Milk.

Whip the chilled milk till it resembles whipped cream, then beat in the jelly mixture. (It should be cold, but not set beyond the syrupy stage.) Turn immediately into a mould or individual dishes. If you have a deep heart-shaped cake tin it will hold it exactly. Or you can leave it in the mixing bowl and spoon it into dishes when it sets, as we did for the colour photograph.

**Whipped Chocolate Chiffon**

Make it exactly like Whipped Raspberry Chiffon, but omit the lemon juice and replace the Raspberry Jelly and Topping with Strawberry Jelly and Chocolate Topping. The flavour combination is scrumptious and the colour an unusual dusty-pink. An encore number if ever there was one!
**Whipped Pineapple Chiffon**

Follow the recipe for Whipped Raspberry Chiffon, substituting Cottee’s Pineapple Jelly and Topping. This is a delectable sweet, creamy yellow as a primrose, studded through and through with tiny segments of ripe pineapple. (Cottee’s Jellies and Toppings not only contain extracts of fresh fruit, but delicious little-pieces of the fruit itself.)

**Passionfruit Perfection**

A cool, creamy mould crowned with fruit in emerald jelly. Cottee’s Passionfruit Topping goes into the sweet as well as over it, making every mouthful doubly delicious.

Make up 1 Cottee’s Lime Coola Jelly. Arrange in a mould a few strawberries or banana slices. Pour on cooled jelly to the depth of ⅛ an inch. Chill.

Combine in a small saucepan 1 Cottee’s Pineapple Jelly, 1 cup water. Heat till dissolved. Chill till syrupy, then add ¼ cup Carnation Milk, ¼ cup Cottee’s Passionfruit Topping. Whip until light and foamy as whipped cream, then pour immediately on to the firmly-set green jelly. Chill several hours before unmoulding. Surround with the remainder of the green jelly, broken into shimmering pieces with a fork, and serve with extra topping. (You can really taste the sunshine in Cottee’s Passionfruit Topping, the luscious stored-up sweetness of the fresh vine-ripened fruit.)

**Pineapple Sundaes**

Whether your guests are six or sixty they’ll find these pretty sundaes very difficult to resist. Choose stemmed glasses, or goblets, to show off this colourful dessert. Pour Cottee’s Lime Coola Jelly into the bottom of each glass to the depth of about an inch. Allow to set firm. Make up the Passionfruit Perfection recipe, substituting Cottee’s Pineapple Topping for the Passionfruit Topping in the mixture. Pour immediately on to the green jelly, nearly filling the dishes. Sliced bananas or chopped tinned (not raw) pineapple may be folded into the mixture if you want to make it more elaborate. Slip long green “leaves” of angelica into the dessert, between the pineapple mixture and the glass. Serve topped with a spoonful of Cottee’s Strawberry Conserve.

Have you discovered, yet, how Cottee’s Strawberry Conserve can transform the simplest sweets you serve? Everyday blancmanges and milk puddings become party fare when you top them off with that wonderful rosy conserve fairly crammed with big whole berries.
**Apricot Caramel Fluff**

This is a close—and lovely—relation of Lime and Apple Snowdrift. You replace the Lime Coola Jelly with your choice of Cottee’s Pineapple or Orange, and instead of stewed apple you add stewed apricots, fresh or dried, sweetened to taste. Serve it chilled in little dishes, drenched in Cottee’s Caramel Topping.

**Lime and Apple Snowdrift**

The colour charms your eye . . . the flavours chime together like a peal of bells. You save precious eggs when you make a fruit snow this easy tempting way—and the possibilities are endless. Try stewed plums, apricots or rhubarb with Cottee’s Strawberry Jelly, too.

Combine in a small saucepan 1 Cottee’s Lime Coola Jelly, 1 cup water. Dissolve over heat, then cool. Add 1 cup stewed apple, ½ teaspoon thinly grated lemon rind.

When the mixture becomes cold and begins to thicken, whip with a rotary beater or electric mixer until it begins to hold its shape. Turn into individual dishes or moulds. Serve chilled. Note—One large Granny Smith apple will yield about one cup. Sweeten it with restraint—unless you have a sweet tooth. The cool, refreshing flavour of Cottee’s Lime Coola Jelly is particularly inviting in this fluffy fruit dessert.

**Refrigerator Facts.** Chilling makes your sweets much easier to unmould—but did you know that it’s a good idea to keep them covered in the refrigerator? Just as fruit tends to pass on its perfume to other perishable foods, so do the concentrated fruit extracts in Cottee’s Jellies. Easy solution: Cover the mould with a plate, or use plastic covers.

**Raspberry Velvet**

Put away your beater, for this gloriously smooth pink dessert demands nothing more elaborate than a spoon. You’ll probably agree that it’s one of the easiest sweets you’ve ever made, as well as one of the nicest.

Combine in a small saucepan 1 Cottee’s Raspberry Jelly, ½ cup water. Heat till dissolved, then cool. Stir in ¼ cup Cottee’s Raspberry Topping, 1 cup unbeaten Carnation Milk.

Turn into individual dishes and chill before serving with an extra spoonful of Cottee’s Raspberry Topping. The double raspberry flavour and little flecks of fruit contained in both the topping and the jelly, put it in the party class with grown-up folk as well.

(If you prefer a soft creamy consistency, just increase the amount of topping from ¼ cup to ⅓ cup, and serve very cold.)

**Caramel Velvet**

Few and far between are the people who don’t enjoy a caramel-flavoured dessert—especially when, like this one, it’s studded with ripe banana.

Follow the recipe for Raspberry Velvet, but replace the Raspberry Jelly with a Cottee’s Pineapple Jelly, and the ¼ cup Raspberry Topping with ¼ cup Cottee’s Caramel Topping. Cut two or three bananas into thin slices, just as you would for a fruit salad, and add them to the mixture before you turn it into little dishes. Served chilled.
**Cottee's Jellies in Party Dress**

Everybody knows that food which appeals to the eye is likely to do you more good, because the mere sight of it stimulates your digestion and—quite literally—makes your mouth water.

Of course, it's always easy to make Cottee's Jellies look attractive, with their clarity, rich shining colour and little flecks of fresh ripe fruit. For a children's party, however, you may want to make something a little different and more spectacular, so we've worked out some new novelties which look as colourful and exciting as decorations on your party table.

Remember that moulded jellies should always be made much stiffer, so that they will turn out easily and stand up under their own weight. Remember, too, that these recipes have been developed and tested only with Cottee's Jellies. By using Cottee's Pure Fruit Jellies for your own party cooking you will ensure not only the success of your jelly novelties but their flavour appeal as well.

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**Fruit Moonshine**

This is just about the loveliest thing that could possibly happen to some leftover canned or bottled fruit! Of course you don't have to use leftovers, but how often you find yourself left with two or three pieces of fruit and a cupful of syrup. Now, with a few spare minutes and a little sleight of hand, you can transform them into a wondrous party dessert.

Combine in a small saucepan 1 Cottee's Jelly (any flavour), 1 cup leftover fruit syrup. Heat till dissolved, then cool. Stir in ¾ cup well-drained leftover fruit, chopped or mashed. Chill 1 cup Carnation Milk till ice crystals form.

Beat the milk until it is as thick and fluffy as whipped cream, then beat in the jelly mixture. It should be cold and syrupy but not set. Add the well-drained fruit and turn into a large serving dish or individual dishes. Serve cold. Ideal for a hot day, for it's on the light and billowy side and the genuine fruit flavour in Cottee's Jelly combines perfectly with the added fruit.

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**Jelly Apples**

They look like little balls of coloured light! Make up several differently-coloured Cottee's Jellies. Be sure to include Lime Coola and either Raspberry or Strawberry, and make them much stiffer than usual, using 1½ cups (in hot weather only 1¼ cups) of water to each jelly. Pour the jelly into gem irons, filling them carefully right to the top. Chill until very firm. Dip the gem irons into warm water to loosen the jellies, then turn them out. To assemble the apples, place the halves together in matching colours and hold them together by inserting a green wooden savoury pick, which will also represent the stem. Cut small leaves from gold or coloured paper, and give each stem a leaf.
Golden Pineapple

No tropic island ever produced such shining golden fruit. A magnificent centrepiece, but simplicity itself to make.

To set your jelly, you will require a rather deep round, plain mould. A basin would serve, and an aluminium pudding basin would be even better, because it is always easier to unmould a jelly from a metal container. When you have decided on your mould, discover its exact capacity by filling it to the brim with measuring cups of water. If the mould is a fair size, allow only 1/4 cups of water to every jelly you use. If it is quite large, or the weather is very hot, play safe and allow 1 cup of liquid to each jelly. Dissolve the required number of Cottee's Fruit Salad Jellies in the correct amount of water, and when the jelly cools pour it into the mould, carefully holding back the passionfruit seeds. Chill the jelly thoroughly. 24 hours is not too long to leave it in the refrigerator or ice chest before you unmould it. Shortly before it is required, loosen the jelly by dipping the mould in warm water and turn it out on a serving plate—preferably a tall cake stand, to show it off. Now take the passionfruit seeds you reserved and distribute them evenly over the surface of the jelly. The surface will still be a little moist and sticky and the seeds will stay wherever you put them. Have ready the green top from a fresh pineapple and place it realistically on top of the jelly. (You may find it necessary to cut a small hole in the top of the jelly to keep the pineapple top in position, but don’t cut it until you’re sure it’s required.) The whole effect is most striking and although the jelly itself will be a little stiffer than normally, the distinctive fruit salad flavour (a Cottee’s exclusive, by the way!) will guarantee its popularity down to the last slice.

Frogs in the Pond

This could quite easily be the most popular novelty at your party—and it’s so simple it requires no effort at all.

A few days before the party, invest in some chocolate frogs (one per child) and some inexpensive cardboard sweet containers from the chain stores. The ones we used in the colour photograph are ideal—and enable the little guests to take their frogs and ponds home intact.

Dissolve a Cottee’s Lime Coola Jelly in 2 cups of water and allow it to cool until it is just beginning to get syrupy. Pour it into the containers and insert a frog in each, just as though it were coming out of the pond. Leave until firm. Cottee’s Lime Coola Jelly, with its delicious flavour and sparkling green colour, is always popular with the little people—and when you top it off with frogs it’s nothing short of irresistible. **WORD OF WARNING:** Be sure the jelly is quite cold before you insert the frog, or Freddo will dissolve before your eyes.
**Make a Jelly in a Jiffy!**

Cottee's are no ordinary jellies. Extracts of pure, ripe fruit—even tiny segments of the luscious fruit itself—are locked into each beautiful little cube. These fresh-fruit flavours do not deteriorate; like some fairy tale sleeping princess they await the moment when you are ready to release them into wonderful desserts, candies and ice creams.

Try this new, quick and easy way to make Cottee's Fruit Jelly:
Open mouth of cellophane. Place jelly in small saucepan. Add two large breakfast cups (16 oz.) of hot (or boiling) water, then heat contents. After half a minute remove cellophane with fork. Remove from heat as soon as jelly is dissolved. Cool slightly, stir, pour into mould. Set in cool place. Cold water can be used if preferred and cellophane removed when water is very hot. If desired, cellophane may be peeled off before dissolving tablet.

These simple directions will make Cottee's Jellies the easiest—as well as the nicest—you ever served...

**Peach Jack O'Lanterns**

Peach faces look intriguing set in red or orange jelly.
Thoroughly drain some canned peach halves—one for each serving. Make up two Cottee's Orange or Strawberry Jellies, using 1 ½ cups of water to each jelly. Pour a little into the bottom of the plain moulds or cups you intend to use—or into one large serving dish. Chill until firm. Give the peach halves raisin eyes, currant noses and cherry mouths. Insert short angelica stems and carefully spoon a little setting jelly over each to hold the features in position. Place the peaches on top of the firm jelly and spoon the remaining jelly round them, being careful not to disturb the faces. This easy, but unusual children's sweet, looks particularly attractive set in one large bowl—which, incidentally, saves you the last-minute task of unmoulding individual sweets.

**Spring Daffodils**

As bright as fresh flowers on your table—and so easy to make.
Make up two or three of Cottee's Pineapple or Orange Jellies, using only 1 ½ cups of water to each jelly.
Pour some of the jelly into small deep moulds to make the trumpet of the daffodil and pour the remainder into a deep shallow tin, such as a Swiss roll tin. Allow to set very firm before unmoulding. Turn the sheet of stiff jelly out on to dampened greaseproof paper and using a scone cutter, stamp it into petals. Place one of the small round moulds in the centre of each serving plate and surround it with petals. Leaves cut from Cottee's Lime Coola Jelly help to complete the illusion and make the daffodils doubly tempting.

**Flower Pots**

Jelly bean flowers bloom so gaily in these bright jelly flower pots.
Make up several Cottee's Jellies, including a Lime Coola, Raspberry and either Orange or Fruit Salad, for colour variation. See that they are really stiff, so that they will stand up when you unmould them. (Use about 1½ cups water to each jelly, and chill well before turning out.)
If you have small flowerpot-shaped moulds these will be ideal. Failing those, you might use deep patty tins or the handy little party tumblers which come filled with Cottee's luscious spreads and jams. When the flowerpots are firm, unmould them on to small individual plates. Impale coloured jelly beans on wooden savoury picks and "plant" two or three in each pot. Surround each flowerpot with forked green jelly, to simulate grass.
Drinks and Ices

Cool drinks, ice cream and ice blocks add the finishing touch to party fare—and the party touch to almost any occasion. Make them the easy way with Cottee’s pure Fruit Juice Cordials, Jellies and Toppings, and you’ll know they can do little people nothing but good.
Remember, the way you serve drinks is important, too. Write a child’s name on a glass with a few strokes of red nail polish (it will come off quite easily with remover later on).

Refreshing Fruit Drinks
When strenuous games induce big thirsts, nothing is more refreshing than a long, cool, fruity drink. And what a choice you have in Cottee’s range of fruit juice cordials: favourite Orange and Lemon, the delightful flavour combinations of Fruit Cup and Citrus Blend, and those two glamour cordials—green Lime Coola and tropical golden Pineapple. Diluted to taste with water or soda water and served with coloured ice cubes and slices of orange and lemon, they’ll look every bit as festive as they taste.
If there’s a milk-shirk in the family, try flavouring a glass of milk with one of Cottee’s Fruit Juice Cordials, perhaps adding a few drops of red, green or yellow food colouring. The acid from the fruit actually helps to digest the milk—but these drinks should be served soon after they are mixed, to prevent risk of curdling.

Tempting party drinks:

PINEAPPLE SPARKLER — Cottee’s Pineapple Fruit Juice Cordial and lemonade.
LIME & STRAWBERRY FLOAT — Cottee’s Lime Coola Cordial diluted to taste with chilled water and topped at the last minute with strawberry ice cream.
GREEN & GOLD QUENCH — golden ice cubes (Cottee’s Fruit Cup Cordial, diluted to drinking strength and frozen in the ice cube tray) in Lime Coola drinks.
LEMON & GINGER FIZZ — Cottee’s Lemon Fruit Juice Cordial and ginger ale.
ORANGE FROST — dilute Cottee’s Orange Fruit Juice Cordial to taste with cold water or any aerated drink. Just before serving, add a teaspoonful of vanilla (or fruit-flavoured) ice cream to each glass.
PARTY FRUIT CUP — Cottee’s Orange, Lemon and Pineapple Fruit Juice Cordials, combined in equal quantities and diluted with lemonade or dry ginger ale. Serve in large glass jugs with coloured ice cubes, slices of orange and lemon and sprigs of mint.

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Easy-To-Make Ice Blocks

Ice blocks are unfailingly popular—at parties, and right through the year. By making your own you can save money and—more important still—ensure that they contain the best possible ingredients.

JELLY ICE BLOCKS. Dissolve one Cottee's Jelly—Orange, Pineapple, Fruit Salad, Strawberry, Raspberry or Lime Coola—with 2 tablespoons of sugar in 4 cups of water. Turn into ice cube trays, cool, then freeze firm. Carefully insert a sturdy savoury pick, or the wooden spoon saved from an ice cream bucket, into each block as you turn it out, or simply serve in a twist of grease-proof paper.

TWO-TONE ICE BLOCKS. Cut a Cottee's Jelly in two with a wet knife or kitchen scissors. Dissolve half the cube, with a tablespoon of sugar, in two cups of water. Turn into ice cube trays, cool, then freeze firm. Dissolve the other half jelly, with a tablespoon of sugar, in two cups of milk. Chill, then pour on top of the first lot and freeze firm.

FROZEN RAINBOWS. These are made from Cottee's Jellies in three different colours—say, Raspberry, Lime Coola and Pineapple. Follow the directions for making Jelly Ice Blocks, but fill the trays only ⅔ full of the first colour. Freeze firm before filling approximately ⅔ full with well-chilled second colour. Freeze again and fill up to the top with the third colour. These ice blocks are a little more trouble than plain ones—but you don't have a party every day! NOTE: 3 Cottee's Jellies will yield approximately six dozen ice blocks, so halve the jelly cubes and quantities unless you have plenty of refrigerator room.

MILK ICE BLOCKS. These are good food as well as good fun and you can make them in a choice of six popular flavours with Cottee's luscious toppings. For each cup of milk you will require 1-2 tablespoons of Topping and—if you want a sweeter ice block—1-2 teaspoons of castor sugar. Extra colouring may be added if you wish.

JACK FROST FRUIT BLOCKS. Delightfully flavoured—good in fruit drinks, too. Simply combine one of Cottee's delicious Fruit Juice Cordials with water, using a little over ¼ cup cordial and a tablespoon of sugar to 1½ cups water. Stir till the sugar dissolves, then freeze firm.

FROZEN SURPRISES. How did the fruit get right into the centre of the ice block? It's easy—and intriguing! Make either Jelly Ice Blocks or Jack Frost Ice Blocks, and when they are hard round the edges but still soft in the middle, pour the liquid from the centres into a bowl and set it aside. Tuck a strawberry, a stoned cherry, a piece of banana or any fruit available into each hollow ice block. Return to the refrigerator until the fruit is frozen into position, then fill up with the reserved liquid. Freeze firm.

Golden Pineapple, p. 15, is the centrepiece of the opposite photograph. At the left are Jelly Apples, p. 14; Jelly Fish, p. 2. At the right are Spring Daffodils, p. 16, and Peach Jack O' Lanterns, p. 16.
REAL PARTY HIGHLIGHTS are illustrated here, on our colourful centre spread. We show you Jellicent, Flower Pots (recipe on page 16), Elfin Meringues (page 4), Chocolate Kittens (page 6), Pineapple Sundaes (page 12), a Window Box sweet basket (page 29), and the magnificent

Cinderella's Pumpkin Coach

Quite frankly, this isn’t the kind of cake that you can toss together in a spare hour, or complete without a certain amount of concentration, although the basic cake mixture is very easy. The real work begins after baking! You could, of course, save trouble by using toy mice instead of making them out of cake and icing, and the pumpkin itself could be simplified without loss of effect. Incidentally, the mice keep quite well, so you can get them made and out of the way a week before the party if you wish.

In any case, do try the cake mixture next baking day. It’s a lovely fine-textured chocolate, with a delicate flavouring of peanut butter, and you will get two bar cakes and six patty cakes from this recipe. (Have you ever noticed how Cottee’s Peanut Butter blends with other food flavours and improves them in the process? Even the colour is richer and more inviting because the nuts have been roasted to their exact flavour peak.)

Sift together 7 ozs. (1½ cups) self-raising flour, 1 oz. (3 tablespoons) cocoa. Soften in mixing bowl (standing bowl in warm water in cold weather) 4 ozs. (4 tablespoons) butter or margarine. Add 1 tablespoon Cottee’s Peanut Butter, 1 teaspoon vanilla, 10 ozs. (1½ cups) sugar, half the sifted flour and cocoa, ½ cup milk. Beat for 5 minutes with wooden spoon or electric mixer (low to medium speed) before adding the remaining flour, cocoa and 2 eggs.

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Continue beating three or four minutes longer, or until the mixture looks light and fluffy. The “pumpkin” may be baked in a round aluminium pudding basin or mould, if you have one roomy enough, but as you are going to shape it in the icing it will be quite satisfactory baked in a round deep 8” cake tin, or two generous 7” or 8” layers. Have your oven temperature moderate. Layers will take 20-30 minutes, according to the dimensions of the tins, and one deep cake will take at least 45-50 minutes (2 bar cakes, if you are not making a pumpkin, should bake in approximately 20 minutes.)

ICING THE PUMPKIN. If you haven’t the time to make an elaborate pumpkin, you can make quite an effective one by icing the round cake very thickly with stiff orange icing (having first trimmed off any contours that make it look more like a cake than a pumpkin!) and then pulling the back of a knife through the icing at regular intervals, from bottom to top, to make the grooves. The most successful method, however, is to make bulges and grooves around the cake with edible padding. The quantity of padding you’ll require depends on the size of the cake, and it is quite easily made by combining butter or table margarine with three times its weight in icing sugar. In other words, if you use 4 ozs. of shortening, you will need approximately 12 ozs. (about 2½ cups) of icing sugar. Have the shortening fairly soft but not melted, add a dash of vanilla for flavouring and, if necessary, a very little hot water. The result will be an easily-handled modelling paste which will firm up and retain any shape you give it. Now take sausage-shaped pieces of this modelling-paste, tapered at each end, and press them firmly all round the cake. Leave overnight to harden. In hot weather, or if you are in a hurry, chill it in the
Continuing CINDERELLA'S PUMPKIN COACH RECIPE.

refrigerator. Next day, ice the pumpkin with orange icing (see recipe) and make a stem out of green marzipan or a long sweet coated in green icing. The calyx, in which the stem sits, is quite easily modelled out of stiff chocolate icing. As the pumpkin, once completed, is difficult to transfer from one plate to another, it is wise to stand it on its base when you are ready to begin shaping it. The base, as you can see from the illustration, is simply a piece of strong board with jar-lid wheels. A coat of gold paint, and two holes bored in front to take the harness, complete its simple construction.

SPECIAL ORANGE ICING. You don't need to have oranges in the house to make this delicious icing with the delightful fresh flavour! So long as there is a bottle of Cottee's Orange Fruit Juice Cordial in easy reach you can make the most tempting orange icings, desserts, sauces and ice creams. The reason, of course, is that Cottee's cordials are actually concentrates of pure, ripe fruit. Even before you taste it you can actually see the luscious little pieces of fresh fruit in the bottle!

Sloffen a tablespoon of butter or table margarine and add 1 lb. (just over 3 cups) of lump-free icing sugar. Now add Cottee's Orange Fruit Juice Cordial, a little at a time, until you have a smooth consistency. (The cordial is concentrated and therefore very economical, so your last additions of liquid may have to be warm water if the flavour is becoming too strong.) For extra colour, work in a few drops of yellow and red colouring until you have the exact pumpkin shade. The icing will go on more easily if it's fairly thin, though not running, and smoothed over with a knife dipped in very hot water.

White Mice. Cinderella's pumpkin coach, as every child knows, was drawn by a team of six white mice. You may prefer to buy your mice, make them out of cotton wool or cut them out of cardboard, but they won't be as popular as the genuinely edible variety. They are not very difficult to make, but require a little patience, and can be made to look surprisingly realistic. The foundation is a small wedge of cake about 2 inches long. On to this you mould a hunched, rounded body, using the modelling icing described in the icing instructions for the pumpkin. Slope
Continuing CINDERELLA’S WHITE MICE RECIPE.

the body down a little at the tail end. Now make the head by rolling a small piece of the mixture into a ball, tapering it out to form a long thin nose, and moulding it on to the body of the mouse. Smooth the head-and-body join over with your finger tip, then chill for about an hour before icing. If the head is joined on at a slight angle, as though the mouse were just lifting it, or turning sideways to listen, the effect will be much more realistic.

Now place the chilled mice on a wire cake cooler and coat them all over with fairly thin white icing. Sprinkle ordinary white sugar generously on their backs to give them a frosty shimmer. When the icing has set, give each mouse two pink icing ears. The leaf nozzle of an icing set is perfect for this, but you can make the ears out of marzipan, or modelling icing, coloured pink, if you prefer. Put a tiny spot of pink icing on the tip of each nose, and make the eyes out of red or brown hundreds-and-thousands, or dots of melted chocolate or chocolate icing. For the whiskers, fray a little piece of light rope or coarse string and press short even lengths into the icing near the point of the nose. The tails are short lengths of white string. To attach a tail to a mouse, bore a little hole at the appropriate spot with a metal skewer or large darning needle, then insert one end of the length of string. When you are ready to harness up your team, tie a piece of coloured raffia (or ribbon) round each mouse’s middle, assemble them in orderly pairs in front of the pumpkin, then thread a long length of raffia through their belts, harnessing them together. The ends of the harness are threaded through the two holes in front of the pumpkin base. If you have time to make additional mice, they look very effective riding up beside—or even on top of—the pumpkin.

Strawberry—Chocolate—Pineapple—just name your flavour and the milk shake’s yours! It takes only moments to mix a big foaming milk shake with either fresh or powdered milk and one of Cottee’s luscious toppings. The flavour range includes pineapple, passionfruit and caramel, too, so you’ll have no difficulty in pleasing everybody. Individual tastes vary, of course, but for each cup of milk you’ll want approximately 1½ tablespoons of Cottee’s Topping. A teaspoonful of malt extract may be added for a malted milk shake, or you can use malted milk powder. Shake in a drink mixer or screwtop jar, or whisk briskly with a rotary beater.

WHY NOT HAVE A MILK SHAKE BAR?

If the children are old enough to mix their own, why not set aside an easily reached shelf in the cupboard for a tin of powdered milk and a range of Cottee’s Toppings? The delightful flavours will encourage them to drink more milk more often.
Ice Creams for Everyone

Grown-ups will be just as enthusiastic about these delightful new ice creams as the little folk. You'll be pleased to note that they bypass expensive ingredients, such as eggs and cream, and require only one beating. They're different, not too sweet—and really good.

Lime Velvet Ice Cream

Refreshing, creamy smooth—and green as frosty light on Arctic snows!

Combine in a small saucepan 4 tablespoons sugar, 1 1/2 tablespoons plain flour. Stir in, a little at a time, 1 cup milk: add 3/4 cup Cottee's Lime Coola Cordial. Stir over moderate heat till thickened, then simmer 5 minutes to cook the flour. Chill. Chill 1 tin Carnation Milk in refrigerator trays till crystals form. Beat milk until light and billowy as whipped cream. Add 1 dessertspoon lemon juice.

Now beat in the chilled lime mixture, a little at a time, adding just enough green food colouring to tint it a very delicate green. Turn into refrigerator trays and freeze rapidly. When the ice cream is firm, reset temperature control. A superlative summer day sweet, crowned with Cottee's Chocolate Topping and a sprig of garden mint.

DID YOU KNOW? The flavour in Cottee's Fruit Juice Cordials is so true and concentrated that you can include them in your cooking and bake, boil or freeze them without losing flavour-value.

New Raspberry Ice Cream

A lovely fruit-flecked ice with the flavour of ripe berries crushed in cream.

Heat until just lukewarm, 1 cup milk. Crush and dissolve 1 junket tablet in 2 teaspoons cold water. Stir the dissolved tablet into the milk. Turn into tray, but leave out of refrigerator till set (about 10 minutes). Partly freeze. Chill 1 cup Carnation Milk till ice crystals form. Whip milk till thick and fluffy. Add 1 cup Cottee's Raspberry Jam, 1 teaspoon lemon juice.

Beat in the partly-frozen junket, a little at a time. Turn into refrigerator trays, freeze quickly, then readjust temperature control.

A WORD TO THE WISE. It takes Cottee's Raspberry Jam, made only from quick-frozen fresh berries, to give this ice cream its true fruit flavour and appealing pastel pink.
**Special Strawberry Ice Cream**
If you’re disillusioned about home-made ice creams this one will change your opinion. You’ll like its fluffy texture, generous proportions and double-strawberry flavour. A glamour ice cream that’s a breeze to make.

Combine in a small saucepan ½ a Cottee’s Strawberry Jelly, 2 tablespoons sugar, ½ cup water. Stir over heat till dissolved. Cool. Stir in ½ cup Cottee’s Strawberry Topping. Chill in trays until ice crystals form, 1 tin Carnation Milk.

Whip the chilled milk until thick and fluffy, then beat in the cold jelly-topping mixture. Turn into trays and freeze rapidly. Reset temperature control to hold at desired consistency. For special occasions, try serving it in meringue or cream puff shells, with an extra spoonful of luscious Strawberry Topping.

**PARTIAL TO PASSION FRUIT?** Then replace the Strawberry Jelly with Cottee’s Fruit Salad Jelly, and the Strawberry Topping with Cottee’s Passionfruit Topping. Wonderful is the word for it—if there is a word for it!

**Perfect Pineapple Ice Cream**
Follow the same recipe, using Cottee’s Pineapple Jelly and Topping.

**QUICK TRICK.** When you haven’t time to make your own, turn bought ice cream into refrigerator trays, pour on a small quantity of Cottee’s Topping in your favourite flavour, then marble it into the ice cream with a spoon. Freeze firm before serving.

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Home-made sweets are fun to make as well as fun to eat. You’ll want plenty for your party, of course, but don’t wait for a party to try these magically easy recipes! You’ll be surprised how quickly and effortlessly you can turn out the most professional-looking sweets. And, in addition to being inexpensive, they’re pure, nutritious food, for they owe their enticing flavours to Cottee’s real fruit Jellies and scrumptious Peanut Butter.
Turkish Jellies

Under their crunchy sugar coating they're as smooth as slipper satin! These melt-in-the-mouth jellies have the texture of old-fashioned Turkish Delight—and the flavour of fresh oranges.

Combine in a small saucepan 1 tablespoon cornflour, 7 ozs. (1 cup) sugar. Mix to a smooth cream with ¼ cup cold water. Add 1 cup cold water and stir over moderate heat till thickened. Reduce the heat and cook a full 5 minutes longer, stirring occasionally. Stir in 1 Cottee's Orange Jelly (cut in several pieces).

Continue stirring till the jelly dissolves—about a minute—then turn into a small greased cake tin or coupe. Leave for several hours, or overnight, before cutting into squares or fingers. Toss freely in castor sugar and leave to dry on a wire cake cooler or sieve, so that the air can reach them on all sides. You will probably have to repeat the sugar-tossing procedure once or twice before the coating finally sets. Just persevere, and leave the jellies exposed to the air, and all of a sudden they will decide to behave themselves and develop a beautiful crunchy crust. TIME-SAVING TIP: You can make these sweets a week or two before the party if you wish—it will do them more good than harm.

SIX FLAVOURS TO CHOOSE FROM! Turkish Jellies are just as delicious made with Cottee's other fruit jellies—Raspberry, Strawberry, Fruit Salad, Pineapple and Lime Coola.

Peanut Butter Fudge

This is the kind of fudge—smooth and creamy-mellow—that sweet-tooths find so difficult to resist. But, after all, why should they—it's made with good brown sugar and Cottee's Peanut Butter!

Combine in a saucepan 10 ozs. (1½ cups, tightly packed) brown sugar, 1 generous tablespoon butter or margarine, 1 generous tablespoon Cottee's Peanut Butter. Stir in ½ cup milk.

Stir constantly over moderate heat till grain dissolves and mixture boils. Don't worry if it appears to curdle. Boil until a few drops in a cup of cold water can just be gathered into a soft ball between the fingers. Remove the saucepan immediately and stand it in a cool place, or in cold water in the sink, until you can bear your hand comfortably under it. Beat vigorously with a wooden spoon until the fudge begins to cloud and thicken. Add 1 teaspoon vanilla and turn into a well-greased cake tin or coupe. Sprinkle generously with roasted peanuts, pressing the nuts lightly into the fudge. Cut into squares before completely set, but do not remove from the tin until quite cold and firm. Store in airtight jars or tins.

CHOCOLATE PEANUT BUTTER FUDGE. Simply add a rounded tablespoon of cocoa to the brown sugar.

THERE ARE THREE REASONS why Cottee's Peanut Butter has such a flavour-plus in your cooking and as a spread. It's made from the finest peanuts . . . the nuts are specially roasted and processed by Cottee's own method . . . and it's vacuum-packed for freshness.
Strawberry Snowballs and Marshmallows

There are many different recipes for marshmallow—but it would be difficult to find a better or an easier one than this. The texture is meltingly fluffy, the flavour true strawberry. Delightful on a cake... pluperfect on a tart filled with Cottee's Lemon Butter!

Combine in a fair-sized saucepan 3 cup sugar, 1 cup water, 1 teaspoon lemon juice. Stir syrup over moderate heat till grain dissolves. Boil 1 minute. Add 1 Cottee’s Strawberry Jelly.

Remove the saucepan from direct heat, put the lid on and leave 5-6 minutes. The jelly will dissolve itself. Stir just to mix, then turn into a mixing bowl, or the large bowl of an electric mixer, and leave until almost cold. Beat vigorously until the syrup fluffs up and will just hold its shape. Note: If your family has a sweet tooth, omit the lemon juice.

TO MAKE SNOWBALLS spoon the marshmallow into greased gem irons, piling it up a little and rounding the top part with a knife. Allow to set, then ease the snowballs out and toss them one by one in a paper bag containing either hundreds-and-thousands, decorettes, chocolate shot or coconut. Sit each snowball in a coloured paper cake container. This recipe will make 15 or 16 snowballs.

TO MAKE MARSHMALLOWS, turn the marshmallow mixture into a greased cake tin, cut into squares when cold, and toss in decorettes, etc., as described for snowballs. Some of the mixture may be spooned direct into coloured paper chocolate cups.

TO MAKE ROCKY ROAD, set the marshmallow mixture in a greased cake tin and chop roughly into pieces when cold. Melt some eating or cooking chocolate (not the unsweetened variety) slowly over warm water, then pour or spoon it over the marshmallow so that it will run into the crevices. Top with nuts or shredded coconut if you wish. Leave till quite cold and firm before cutting into bite-sized pieces.

Lime Marshmallow

It’s so pretty and delicious that we used it to cover and fill our special Lime and Strawberry Birthday cake. You'll like its tender spring green, its fresh Lime Coola flavour.

Simply follow the recipe for Strawberry Snowballs and Marshmallows, substituting a Cottee’s Lime Coola Jelly for the Strawberry Jelly. Use for snowballs, Rocky Road, cake icings and fillings (a half quantity will make an ample filling for a cake), or as an exciting topping for little tarts or cakes filled with Cottee’s Raspberry Jam.

Pineapple, Orange, Raspberry or Fruit Salad Marshmallow

Simply ring the flavour changes by following the Strawberry Marshmallow recipe and substituting whichever Cottee’s Jelly you prefer. You’ll taste that locked-in fresh fruit flavour in every melting mouthful!

SUCCESS TIP: This new and simplified Marshmallow recipe has been evolved specifically for and with Cottee’s pure fruit jellies. It’s as easy and fool-proof as a recipe can be—but you must use Cottee's Jellies for guaranteed results.
Make Party Favours out of Packets

No party is complete without a novelty sweet basket for each child to take home. You can buy these baskets, of course, but it’s more fun (and less expensive) to make them yourself. Instead of throwing away the neat little packets in which you buy your Cottee’s Jellies, turn them into clever and amusing novelties for your guests. Their distinctive size and shape might have been made to order! You’ll complete your novelties in an evening or two, and be delighted with the way they add gaiety and freshness to your table decorations.

**PREPARATION:** Close both ends of the Cottee’s Jelly Packet, securing them with Scotch tape. Remove the directions panel with sharp scissors, then proceed as follows . . .

**Bonbon.** Enclose the packet in a cylinder of stiff, brightly-coloured paper, or two thicknesses of crepe paper, extending 2-3 inches beyond each end. Carefully cut away the paper covering the opening, then tie at both ends of the packet, to give the true bonbon shape. Bonbons may be made in two different colours, and decorated with paper flowers, holly, etc.

**Engine.** One for the boys. Cover the packet in shiny red paper. Attach four wheels (discs of cardboard covered in silver paper) with paper clips. Glue an upright cylinder of matching paper on to the front.

**Window Box.** One for the girls. Cover the packet with pale green crepe paper, folded double and fringed round the top. Line the box with brown crepe paper, to simulate soil. Insert a couple of crepe paper flowers between the back of the packet and its paper covering. Tie a ribbon of crepe paper right round the packet to hold the flowers in position.

**Fish.** Cut a fish from bright, stiff paper or coloured poster card (obtainable from stationers). It should have a round body and small head and tail, like a sole. In the middle of your fish cut a hole the exact size and shape of the packet, so that you can fit it actually on to the open top. Secure it in position by gluing strips of matching or contrasting paper—one end on to the under side of the fish, the other on to side or end of the box. Neaten the job with a strip of matching paper glued right round the packet, and give the fish a bright stuck-on eye.

**Swan.** Pinch both ends of the packet between thumb and finger to make them resemble the tail and breast of the bird. Fashion a head and long curving neck out of wire—it should look something like a figure “s” back-to-front—and wrap it well in crepe paper. Stitch the wire to the inside of the box. Now cut “feathers” of crepe or coloured paper, making them the shape of fringed leaves. Glue them at the base, attaching them in overlapping layers to the packet and bringing them to a point at the tail end. Give the swan stuck-on eyes in a contrasting colour.

**Jack-in-a-Box.** This time, cut the directions panel at both ends and one side only, so that it will form an open lid. Cover the box and lid with brightly striped paper. Make the golly-wog by padding a button, covering it with a scrap of white material and attaching it to a coiled piece of wire. You can either draw the features in with ink or paints, or stitch them on with coloured cotton. Black or ginger wool makes the shock of hair. To finish off, attach the other end of the piece of wire to the bottom of the box.
Make it different — make it fun!

As everybody knows, the best parties are birthday parties. A child’s birthday is the most wonderful day of the year—better even than Christmas, because it is much more personal—and a party is its crowning joy.

This does not mean that, just because it is a birthday party, it will have to conform to all the other birthday parties in the neighbourhood. It will be much more fun, and scarcely any more trouble, if you give it a slightly different slant.

All children love dressing up, and the fancy dress party never loses its charm. If the thought of making or hiring elaborate fancy costumes appals you, keep it simple by stipulating that the costumes must be made of crepe paper, or devised from less than 5/- worth of materials. Just in case you’re stuck for inspiration, we’ve illustrated some easy suggestions opposite. Or you could limit the dressing-up to masks or funny hats. (A sheet of pliable cardboard and a little ingenuity will produce the most sensational party headgear!)

Very young guests will love coming as characters from their favourite nursery rhymes—Mary-Mary-Quite-Contrary, The Queen of Hearts, Old King Cole, Little Boy Blue and the whole enchanting company. For slightly older children, why not a Peasant Girl, or a pretty Lampshade—or for the boys, a Scarecrow, a Nigger Minstrel or a Tyrolean Boy—while a Cowboys and Indians party offers possibilities, especially if you have plenty of outdoor space. If you can manage an improvised wigwam, and let them roast potatoes in the ashes of a camp fire, so much the better.

A PIRATES’ PARTY could centre round an exciting treasure hunt for gold-wrapped chocolate doubloons and pieces-of-eight, obtainable from specialty sweet shops. The birthday cake might represent a pirate’s treasure chest spilling over with a king’s ransom in jewels (to be specific, Mother’s pearls and costume jewellery, augmented by beads and bits of glitter from the bottom of the sewing basket.)

The refreshments should, of course, include a Pirates’ Punch (lemonade spiked delectably with Cottee’s Strawberry Fruit Juice Syrup) and little scooped-out cup cakes holding a treasure trove of rubies, topazes and emeralds (Cottee’s Raspberry, Pineapple and Lime Coola Jellies, chilled till firm, then cut into myriads of sparkling jewels).

If the birthday falls anywhere near 31st October, what could be more natural, or more fun, than a HALLOWEEN PARTY, complete with witches, broomsticks and pumpkin faces? By hoisting a sheet and arranging the lighting, you might stage a rehearsed or impromptu shadow show, while other attractions could include a broomstick race for young witches, the traditional Halloween game of “bobbing for apples,” and an arch-backed Halloween cat stencilled in chocolate on an orange-iced birthday cake.

Whatever type of party you decide to give, plan it in careful detail and don’t try to over-reach your energy, your facilities or the amount of money you can comfortably afford to spend. Children are really very easy little people to entertain, and they are often better pleased by simple things than by unnecessarily elaborate or expensive entertainment.
**Invitations**

Everybody loves receiving invitations—but sending them out can be a lot of fun, too.

The easiest way, of course, is to buy the invitations—and you’ll find a wonderful range to choose from in the stores. But the best invitations, like the best birthday cakes, are home-made! They are more individual, they cost less—and everybody enjoys making them.

Choose some good firm note paper—white, pink or blue—and cut and fold it so that it will slip easily into an envelope. Perhaps the birthday boy or girl, or an older brother or sister, can manage little decorations in crayons or water colours. These are most effective when they are quite simple—party hats, toys, balloons or coloured streamers.

If there are no artists in the family, cut some gay little pictures from magazines or old picture books, or buy a sheet of transfers. You’ll be delighted with the professional appearance of these home-decorated invitations!

Of course, if your party has a special theme, it’s a lovely idea to carry this theme into the invitations as well. For instance, invitations decorated with nursery rhyme characters would be perfect for a nursery rhyme party. Be sure that the invitations leave no doubt as to the date, place and hour of the party, and remember to include the address at the top or bottom, and “R.S.V.P.” in the lower right-hand corner.

Children’s party invitations are usually as informal as the little people who send them. “Dear_______________ I am having a party at my house on Saturday, 1st December, from 2.50-5.30. I do hope you can come. Love from______________.”

Invitations should always be replied to in the form in which they are written—and the sooner the better!

The Milk Shakes are made with Cottee’s Strawberry and Chocolate Topping, and the Fruit Drinks in Cottee’s Party Tumblers feature Cottee’s Fruit Juice Cordials. The Cookies, reading from the top, clockwise, are Raspberry Creams, p. 7; Orange Twinkles, p. 6; Peanut Butter Hats, p. 3; Date and Peanut Specials, p. 4.

**Special Attractions**

The success of a children’s party doesn’t depend on special acts, entertainments or exhibitions of magic. A well-planned but otherwise rather happy-go-lucky party is often voted the most fun. At the same time, there is no denying the charm of something novel and unexpected, and there are various ways of providing it without too much effort or outlay.

The easiest—but, of course, most expensive—solution is to hire conjurers, ventriloquists, Punch-and-Judy shows, slippery dips, ponies or movie films. If you live anywhere in or near a city these are readily obtainable.

However, most of us have to keep a weather eye on the cost of a party and—fortunately—amateur entertainment usually goes down just as well with a young audience. Even if we’ve never been particularly impressed with Uncle Fred’s conjuring tricks, the chances are that he’ll be a riot with the under-tens! And if Mr. Old-Friend-of-the-Family’s impersonations have been boring you for years, he’ll probably find an audience made to order at your party. Maybe you know a home movie enthusiast, or even someone with an old-fashioned magic lantern stowed away. You’ll be surprised how willing people are to come and lend a hand.

The most difficult place to give a party is in a flat, and if there is nowhere for children to run about and make a noise you are more or less obliged to stage a succession of indoor games and competitions. If you live anywhere within cooee of a beach or open park your problem will be partly solved—but don’t forget to have a few indoor attractions up your sleeve in case the weather plays you false.

A P.S. about Prizes. The best parties are always distinguished by plenty of prizes—not just first prizes, but second and third prizes, too, so that just about everybody has a chance to win something.

Remember that the thrill of winning counts more than the value of the prize. Candy-bars, toffee-apples or inexpensive novelties can be wrapped in fancy paper to make exciting prizes. And what could be more welcome than little bags of sweets prepared from the easy recipes in this book? You’ll win full marks from the mothers, too, because—made from Cottee’s beautiful fresh fruit products—they’re guaranteed wholesome.

PICK YOUR OWN PRIZE. Why not add to the fun by hiding all the prizes in a gaily-decorated lucky dip, and letting the prize-winner delve for his own mystery parcel while everyone looks on.
It wouldn’t be a party without decorations! From the moment you open the front door to your little guests, they should step into a party world.

Effective decorations need not be expensive. Streamers can be cut from crepe paper in all the colours of the rainbow. Bright balloons and party hats set the mood for party fun. Gold and silver stars from the chain stores can be suspended on cotton, or scattered like the Milky Way across your party table. Vividly coloured poster card, obtainable from stationers, makes wonderfully effective cut-outs and place cards. Fancy paper serviettes and gaily striped drinking straws give a lot of atmosphere for a small outlay. And even if the refreshments are on the simple side, every possible use should be made of attractive colour. As everybody knows, pink icing is much more exciting than white icing, and there is something irresistible about a beautifully coloured drink. (With Cottex's real fruit juice cordials, Orange, Lemon, Pineapple, Citrus Blend and Fruit Cup, and the popular green Lime Coola, party thirsts won’t be a problem, and your drinks will look as tempting as they taste.)

On a birthday party table the centre of attraction is the cake—and each little guest wants a piece with a candle to take home. If this is mathematically impossible, why not surround the candle-crowned birthday cake with little cup cakes, iced to match and each complete with candle? The large cake can be enjoyed at the party, and the little cakes be proudly carried home.

On a Christmas party the atmosphere less expensively with red and green streamers and balloons, cotton wool snow and sprigs of artificial holly. For a wonderful party table, dye an old sheet or tablecloth a vivid pillar-box red, and use Christmas greenery or cotton wool snow for the centrepiece, with a generous sprinkling of silver “frost” or tinsel. Tiny Christmas trees can be made from bare twigs dotted with cotton wool snow, and stuck in little plasticine flower pots.

A CHRISTMAS PARTY has its own special problems—and opportunities. The stores are full of wonderful decorations, but you can capture the Christmas atmosphere less expensively with red and green streamers and balloons, cotton wool snow and sprigs of artificial holly. For a wonderful party table, dye an old sheet or tablecloth a vivid pillar-box red, and use Christmas greenery or cotton wool snow for the centrepiece, with a generous sprinkling of silver “frost” or tinsel. Tiny Christmas trees can be made from bare twigs dotted with cotton wool snow, and stuck in little plasticine flower pots.
EASTER is another delightful time for a children’s party, with bunnies, eggs and fluffy chicks to set the scene. The centrepiece could be a nest made from paper shavings saved from chocolate boxes, filled with tinsel-covered eggs. Or you could pile the eggs into a gaily-painted cardboard cart drawn by a pink or blue Easter bunny. (If the toy cupboard boasts a stuffed rabbit the role will suit him beautifully!)

Instead of chocolate eggs you could use real hard-boiled eggs, shelled and soaked in diluted food colourings (the kind you use for cakes and icings). The white portion of the egg will absorb the colours readily and the pink, blue, green and heliotrope eggs will look almost too beautiful to be true. If you would rather leave the eggs in their shells, paint a funny face—or the name of a guest—on each egg. using waterproof paint. The decorations will withstand boiling, and the eggs can be eaten as a first course with little rolls of bread-and-butter.

Or—and here’s a lovely idea—the eggs can be made of sparkling jellies. For a week or so before the party, every time you use an egg in cooking, make a small hole at each end and blow the contents out. Rinse the shells with water and seal one end. Prop them securely upright, standing on their sealed ends, and fill carefully to over-flowing with differently-coloured Cottee’s jellies. When the jellies have set firmly (and it’s a good idea to use slightly less water than usual so that they will be very firm) just peel off the egg shells and you will have red, green and yellow eggs as bright as jewels!

Ideas for Decorations
Here are some really novel but quite simple and practical ideas to help you with your party decorations . . .

1. Remove those unfestive lampshades and replace them with masks. (Buy them or make them yourself if you’re clever that way.) Group balloons or streamers under the masks.

2. Choose a number of balloons in the same colour, group them to resemble an enormous bunch of grapes and place them below a design of big leaves. The leaves can be real ones, or made from wired green paper, or from painted cardboard.

3. Send the family out to collect some dead branches, then adorn them with little paper blossoms made from two shades of pink crepe paper. Stand the trees in tubs or flowerpots filled with earth.

4. Tack or stick a large poster to your front door and use bright poster colours to announce the day’s doings or extend a message of welcome, such as “Welcome to the Birthday House. We’re waiting for you to come and join the fun!”

5. Here’s a wonderful centrepiece for a tiny’s party table! It’s the famous shoe which was inhabited by the old woman with the embarrassingly large family. Paint an old boot with white enamel and give it a roof of red cardboard and some green cardboard window shutters. Arrange it in the centre of the table on a piece of coloured felt and have it spilling over with tiny dolls dressed in bright clothing made from your scrap-bag. Be sure that there are enough dolls to go round—one for each little girl at the party to take home!
Fun and Games

When all the young guests are assembled and the presents, if any, have been unwrapped, there comes an awkward pause when everybody is waiting for the party to begin. If you've done your planning wisely, you'll be ready for this moment with an easy game or competition which will break the ice and help the shy ones to forget their shyness and enter into the fun. Getting off to a good start is one of the secrets of a successful children's party.

While adult organisation can be overdone, especially with older children, you will find it a great help to have a fairly elastic programme of games and amusements ready, so that there will be no hitches or arguments.

Here are some suggestions . . .

For the Tinies

TREASURE HUNT. The Treasure Hunt, popular with all ages, is perfect in a simplified form for your very young guests. According to the weather, and circumstances, you can stage it in the garden or in one room indoors. Let the treasure be peanuts or wrapped toffees, and let there be plenty so that everybody can find some! Small treasure-hunters usually like to hunt in pairs.

FARMYARDS. This game is always good for a lot of fun, though a little shattering to adult eardrums. It makes an excellent 'ice breaker' for a small children's party. The grown-up organising the game gives every child the name of a farmyard animal or bird, then while the children gather round in a circle on the floor, she tells a farmyard story. Each time she introduces one of the birds or animals into the story she pauses for the child to make the appropriate noise. Whenever she says "And they all woke up!" all the children make their noises simultaneously. (If there are more guests than there are birds and animals to go round, you can always have two ducks, cows, etc.)

HAPPY BIRTHDAY. Less noisy than Farmyards, Happy Birthday is a very entertaining game for small players—and it is particularly appropriate at a birthday party. One child is blindfolded and the others all sit round him in a circle. The one in the middle points to someone in the circle who must immediately say "Happy Birthday!" The blindfolded player has to guess who has spoken. If he fails after three guesses he has to point to someone else and start again. If he succeeds in guessing he changes places and becomes one of the circle.

BALL BOX. Little folk who love playing with balls will enjoy this easy competition. Place a box on the ground and arrange the players round it in a circle about four feet from the box. Now let each child in turn try to throw a ball into the box. An elder, keeping careful score, allows one point for every successful attempt. If the players are so clever that everyone is getting the ball into the box without difficulty, simply move the circle back a bit further from the box! Have a definite number of rounds, then add up the score and award the prizes.

PLAYING POSSUM. Chasing games are always popular, and this one is fine for outdoor entertainment on any but the hottest day. One child is appointed "Possum" and must try to catch any of the others he can. When he catches one they hold hands and chase the rest. Each player caught joins "Possum"'s band and helps catch the others. The winner is, of course, the last player to remain uncaught.
MUSICAL BOBS. This is an adaptation of Musical Chairs—without the chairs. The players parade solemnly in a circle, and when the music stops they must bob down as quickly as they can. Last player down is out in each round. The game becomes very exciting when everybody is “out” except two or three wary ones who are too quick to be caught.

For the Under-tens

WHEELBARROW RACE. This game is hilarious entertainment for the onlookers—and strenuous fun for the participants. One competitor in each pair becomes the wheelbarrow and must run on his hands while his partner propels him by the ankles. The wheelbarrows are lined up and, at a given signal, begin to race towards a finishing line 20 or 30 yards away. The majority of the wheelbarrows will probably sag in the middle long before they reach it, much to everyone’s entertainment.

OBSTACLES. Here is another very funny game—an indoor one, this time. Two “victims” are sent out of the room while the other guests rearrange chairs, cushions, books, etc., on the floor so that they obstruct any free passage through the room. The victims come in and it is explained to them that they are to be blindfolded and must then run an obstacle race from one end of the room to the other. As they are being blindfolded and led to the starting point, the other guests silently remove all the obstacles and clear the floor. It would be hard to see a funnier sight than the two mystified players stepping carefully over non-existent obstacles!

MATCHBOX RELAY. This game can be played either indoors or out of doors. The two teams stand facing each other in rows and the first person in each team places the cover part of an ordinary matchbox over his nose. At a given signal, he must transfer it to the next player’s nose without touching it with his hands. If the box falls to the ground in the excitement he can replace it on his own nose and start again. The team which manages to get its matchbox on to the last player’s nose is the winner.

LAUGHING GASBAG. It isn’t always as easy to stop laughing as you would imagine—and this game will prove it! Arrange the guests in a circle around a player holding a balloon. When the balloon is thrown into the air everybody must burst into loud laughter, but the moment it reaches the floor there must be dead silence. Anyone who doesn’t immediately stop laughing is “out” and must leave the circle.

NOT AMUSED. Here is another game calling for iron control! Divide the players into two teams. The members of one team must sit down in a row and endeavour to keep their faces straight while members of the other team do everything in their power to make them laugh. Any player who laughs must drop out until, finally, there are none left and the two teams reverse their roles.

BEETLES. This easy drawing game is best for small numbers. Each player is equipped with a pencil and paper and takes his turn at throwing a dice. As soon as he has thrown a six—but not before—he can draw the head of his beetle. Next time he throws a six he can draw the body, and the third six he throws will allow him to finish off the beetle by adding legs. Needless to say, the first player to finish his beetle is the winner.
**TELEGRAMS.** Any number of players may join in the fun, provided that each is supplied with a pencil and paper. A word of 10 or 12 letters is chosen, and each player writes the word on his piece of paper, leaving spaces of about two inches between the letters. In a given time he must then make up a telegram with the words beginning with these letters. An alternative way of playing this game is to ask all the participants to write a telegram of a given number of words—each word beginning with—say—the letter “B.” When the time is up, players change telegrams and take turns in reading them aloud.

**IN THE MANNER OF THE WORD.** All children have a natural flair for acting, and this game is always popular. One guest goes out of the room while the others choose an adverb (such as frantically, passionately, exhaustedly, clumsily). When the absentee returns to the room he must try to discover what this adverb is by asking questions or making requests. Which ever player he addresses must do as he asks “in the manner of the word.” He may, for example, ask somebody to sing or someone else to rearrange the flowers “in the manner of the word” and from their actions try to guess the secret word.

**DRAWING CONSEQUENCES.** Consequences, in any form, never outwears its welcome as a party game, and the drawing version is particularly amusing. Start off with long strips of paper and pencils, and invite each player to draw a head. It can be either human or animal, and its headgear—if any—can be as amusing as you choose. Fold the papers over so that nothing is visible except the two lines of the neck, and pass them on for the next players to add bodies. The papers are passed again and then the legs and feet are added. For a final note of hilarity, pass them once again and give the subject a name (preferably a name known to all the players) before they are unfolded one by one to everyone’s amusement.

**ADVERTISEMENT.** In this advertising age, most children are conscious of advertising, and here is a game which puts powers of observation to the test. Cut out about twenty fairly well-known advertisements from newspapers and magazines, paste them on to sheets of paper and place them round the walls of the room. According to the age of the players, you cover the most obvious clues in the advertisements to make them as difficult or as easy as you require. All the players are supplied with pencils and a numbered sheet of paper. Fix a time limit and invite the players to jot down the name of each advertiser against the appropriate number on the sheet of paper.

**NOSEY PARKER.** Most people imagine that they have a keen sense of smell—but it is really much harder to recognize a smell than you would imagine when you are deprived of visual assistance. Here is a game which illustrates the point. Fill a number of paper bags with well-known commodities which have a recognizable odour. They might include coffee, tobacco, tea, lemon peel, cinnamon, flower petals, ginger and brown sugar. Now blindfold each player and let him smell each bag for five seconds before writing down his findings on a piece of paper. The player who gets the greatest number correct wins the prize.

**WHERE AM I?** A novel version of the old favourite, “Animal, Vegetable or Mineral,” this guessing game is always fun. One player is chosen to “hide” himself somewhere, and the others have to discover his whereabouts by asking questions. To these questions he must only answer “yes” or “no.” The game is at its best when the hider chooses some hard-to-guess place—such as the minute hand of the Town Hall clock. Of course, the player who first discovers his “hideout” has the chance to hide himself and mystify everybody else.
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## Drinks and Ices

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# Page Thirty-Nine
Come with us to the home of good things to eat and drink.

The house of Cottee's was built by an Australian family of pioneer men of the land.

To-day, it is still the fruits of this sunny land of ours that provide the broad foundations of our nation-wide enterprise.

Here at Cottee's we earnestly strive to harvest the finest fruits Australia grows and to process them in such a way that they retain all their natural flavour and goodness.

You can actually see the fruit in Cottee's real fruit products and enjoy the natural flavour that only abundant sunshine and the rich, brown earth impart to the "pick of the crop."

Come with us through our modern "kitchen-white," sunlit factories, enjoy the fruity fresh aroma that sweetens the very air . . . for here, indeed, are good things to eat and drink in the making.

Over there, we see the slow simmering of Cottee's Strawberry Conserve—a careful, unhurried process that brings the true flavour of plump red strawberries to your breakfast table. Those strawberries, grown on the sunny side of cool hillsides, were picked (like all our berries) at just the moment of perfection, transported to Cottee's and deep frozen at their luscious best.

Here are our famous fruit juice cordials being prepared! Watch those big golden oranges being processed, for many come straight from our own orchards at "Kulnura." Smell the fruity goodness of those jellies, hold up a cube to the light—see those tiny flecks of real fruit so skilfully locked in until you are ready to release them.

Ah! Now what's that other delightful aroma? Yes, it's THE unforgettable tang of freshly roasted peanuts now on their way to becoming Cottee's Peanut Butter, so rich in vitamins, so satisfying in flavour.

Here is a mountainous pile of giant-sized passionfruit, all the way from our own plantations in sunny Queensland. What a taste-thrill lies in store for many a happy home when Cottee's Sparkling Passiona makes its welcome appearance.

And amidst all this orderly bustle move skilled men and women, whose constant care is to test and check, to taste and control the quality and uniformity we so jealously guard.

Cottee's are pioneers in the frozen fruit industry. Our pioneer introductions to the Australian housewife include the processing of passionfruit into spreads and sparkling soft drinks—the perfection of "flavour-sealed" jelly cubes—the packing of a wide range of spreads in economical, hygienic containers and the modern vacuum sealing of conserves. And so we ask you to buy our products regularly, safe in the knowledge that they are the best that money can buy.

Cottee's Passiona Ltd.

P.O. Box 28, Leichhardt, N.S.W. • 160 Whitehorse Road, Blackburn, Victoria • P.O. Box 2, Rocklea East, Queensland

William Brooks & Co. Limited, Printers, 99 Pitt Street, Sydney
Enjoy all Cottée's Products the Year Round.

Every day is a party day with Cottée's in the pantry... the products with a hundred and one uses in every budget-conscious home. Order Cottée's good things to eat and drink from your grocer to-day.