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**Our next Social Evening** will be a Fancy Dress Ball at the Old Folks Hall, Clarence Street (opposite Courthouse), on Saturday, 10th May. The Dutch Orchestra will play for your entertainment.

**Our National Day Celebration** will be held on Saturday, 12th July, at the Riverlea. Please keep this date free.

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### THE THONIG APPEAL ENDS ON 31st MAY

I am anxious to make this a worthwhile effort. Please do not forget to send your donations to the Secretary, Mrs R. Messmer, 15 Fortification Road, Wellington.

K. E. BISCHOF, President.

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## RECIPE

### CANTON ZUG

**Zuger Kirschtorte.**—Same size tin to be used for sponge and layers. Make a sponge from a recipe using 4 eggs (use only 1 tin for it). Bake 2 layers of Japonay as follows: Beat stiff 3 egg whites, add 5 ozs of sugar very slowly and a few drops vanilla essence. Beat all together gently, fold in 3½ ozs unpeeled, finely grated almonds. Line both tins with greaseproof paper (bottom only) and add mixture equally divided into tins, smoothing the top of mixture. Bake for half an hour at 350°F until golden brown.

**Filling:** Cream together 1 oz cornflour, 2½ ozs sugar, add 4 tablespoons milk. Bring 6 ozs milk to the boil, remove from heat and gently stir in above mixture; bring to the boil once more, stirring constantly. Add 2 tablespoons raspberry or red currant jam. Leave to cool, stirring frequently in order to prevent skin from forming. Cream together 5 ozs butter, ½ teaspoon sugar, ½ teaspoon vanilla essence very gradually, add jam mixture to butter cream and see it is well mixed. (Do not leave in a cool place, otherwise water will run out of mixture.)

**To soak sponge:** Boil together 1 oz water and 2 ozs sugar. When cool, add sponge generously with this liquid.

**Assembling of Torte:** Divide Filling into 3 parts. (1) Japonay layer—spread with 1 part filling. (2) Place soaked sponge on top. (3) Spread with 2nd part filling. (4) Place Japonay layer on top. (5) Third part filling spread over the top and round the sides. Roast 3½ ozs blanched and finely-chopped almonds in oven to a golden brown, turning frequently. Leave to cool, then press on sides of Torte.

**Top of Torte:** Dip a knife in hot water and mark lines, forming diamond pattern. Sprinkle top with icing sugar. Fill the Torte a few hours before serving.

The final touch would be a small Canton Zug paper flag placed in the middle of the Torte.

—Mrs R.B.