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Farm and Home—cleaning of white kid gloves

Brenda Cleeve
Department of Agriculture

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ICING A SPONGE

By BRENDA CLEEVE, Home Science Teacher, Education Department.

Whatever icings or fillings are used for sponge cakes, they should be light and soft in keeping with the texture and nature of the cakes themselves. There are several types of soft icing that are particularly suitable for sponge cakes and these offer ample scope for the imaginative decorator.

As the sponge mixture is, in itself, somewhat mild in flavour, icings and fillings with distinctive flavours may be used to advantage to enhance the attraction of the cakes.

A particularly suitable type of icing for sponge cakes, and one which makes a good background for further decorations is a glace icing. This gives a smooth glossy surface which can be decorated by piped work if desired. One drawback to this type of icing is that it cracks easily when dry, therefore, if you plan to use this icing to cover a cake, it is advisable to choose your serving plate before starting work and have the plate close at hand.

Before the cake is iced, or alternatively while the icing is still wet, place the cake on the plate and you will not be disappointed by cracked icing when the cake is to be served.

To prevent icing from running over the sides of the cake and to obtain an even edge of icing on the top, pin a band of greaseproof paper (preferably the waxed variety) around the cake before applying the icing. The paper should stand about a quarter of an inch above the surface of the cake. When the icing is quite dry the paper can be peeled away leaving a smooth even edge.

GLACE ICING

8 tablespoonsful icing sugar.
2 tablespoonsful boiling water, or
1 tablespoonful boiling water plus
1 tablespoonful fruit juice.

Method.

(1) Sift the icing sugar into a bowl.
(2) Add the liquid to make the icing the consistency of cream.
(3) Colour and flavour as desired.

This icing should be used while still warm.

Cold water may be used instead of boiling water given in the recipe and the icing can then be warmed by standing the basin in a pan of hot water. If this is done be careful not to boil the icing as this gives it a dull surface.

A knife which has been dipped into boiling water may be used to spread the icing and give the necessary smooth finish, but be careful to shake the knife free of excess water before using as additional water makes the icing too soft and prevents it from setting firmly.

Decorations such as whole or chopped nuts, crystallised fruits, fresh fruits, coloured sugars and coconut should be added before the icing cools and hardens.
Another type of icing which is suitable for sponge cakes and lends itself to many variations is a butter icing. This may be used for covering a cake or for piping decorations on to a glace icing base. Butter icing also makes a pleasing filling for sponge cakes.

**BUTTER ICING**

8 tablespoonsful icing sugar.
4 level tablespoonsful butter.

**Method.**

1. Beat the butter until soft.
2. Gradually beat in the sifted icing sugar.
3. Add flavouring and colouring as desired.
4. This icing should be firm enough to hold its shape but not hard.

A more economical icing can be made by using less butter and adding liquid such as fruit juice, milk, cream or egg yolk to give the right consistency.

**VARIATIONS TO BUTTER ICING**

1. **Mocha Butter.**
   8 tablespoonsful icing sugar.
   2 level tablespoonsful butter.
   1 tablespoonful dry cocoa.
   Sufficient strong coffee essence or liquid to give correct consistency.

2. **Orange Butter.**
   8 tablespoonsful icing sugar.
   2 level tablespoonsful butter.
   Finely grated rind of an orange. Enough strained orange juice to soften to required consistency.

3. **Butter Fluff.**
   Add one stiffly beaten white of egg to the basic butter icing recipe above.

4. **Chocolate Vienna Icing.**
   8 tablespoonsful icing sugar.
   2 level tablespoonsful butter.
   2 oz. melted chocolate.
   Sufficient wine or brandy to soften.

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**CLEANING OF WHITE KID GLOVES**

The long white kid gloves which are now becoming very popular for formal occasions are apt to soil easily, but they may be easily restored to their original condition with a little care and attention.

After wearing, if the gloves are only slightly soiled, they should be smoothed into shape and dusted with powdered magnesia, or rubbed gently with a magnesia block. Magnesia is obtainable from almost any chemist but, if unprocurable, white talcum powder may be substituted.

After treatment the gloves should be rolled up in a clean cloth until required again. Before wearing, the magnesia should be shaken out and a small soft brush should then be used to remove the powder from the pores of the kid.

If the gloves are too badly soiled for the magnesia treatment to be effective, place them in a screw-top jar, cover with white spirit or clear unadulterated petrol. Screw the lid on tightly and then shake the jar so that the fluid penetrates the skin completely. Allow the gloves to remain in the fluid overnight.

Next day remove the gloves from the jar, pull them gently into shape and spread them out on a clean cloth.

Place the cloth in a cool airy spot to accelerate the evaporation of the spirit. When the gloves are thoroughly dry any slight stiffness may be removed by gently rubbing them between the hands, and the treatment should restore the gloves to their original snowy whiteness.

Never forget that these fluids are inflammable and explosive. Always carry out the cleaning operation and the drying of the gloves well away from any naked flame.
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