



FESTIVE-BUT STILL PRACTICAL

FOLLOWING up last week's suggestions for desserts and cakes which are festive and not so everyday, without being too expensive or difficult, here are some more ideas.

Savoury Patties

Roll out good puff-pastry, and cut out as many rounds as there are patty-cases required. These are for the lids. Gather together the rest of the pastry, roll out again, somewhat thinner this time, and cut out bigger rounds for the bottom of the cases. Fit these into the patty-tins, brush over with egg and milk (or just milk), place the lids (also brushed over) lightly on top, and bake till cooked and a pale brown. When cool, remove the lids, press down the centre a little in order to make plenty of room for the filling, and after filling quite plentifully, replace the lids lightly on top.

Filling

(1) Crayfish legs and asparagus tips cut up in small pieces and combined with a very little white sauce, nicely seasoned. (2) Sweetbreads, brains or left-over fowl may also be combined with asparagus in the same manner. (3) Fish and cheese: pieces of left-over fish in good white sauce into which has been stirred grated cheese (to taste). (4) Tongue and green peas. Diced tongue and green peas in equal quantities in a good, strong, brown gravy. (5) Veal and ham. Diced veal and ham—two parts veal to one part ham—in brown gravy. (6) Kidney and ham. Diced kidney browned in butter (?) with quarter as much diced ham, then a well-beaten egg with a little top milk poured over, and stirred and scrambled. Add a little chopped parsley before filling into patty-cakes. This one is best served hot. Fillings may be varied almost endlessly, according to the ingenuity of the cook.

Savoury Roulettes

All these fillings may be served as "Roulettes," which make a very pleasant variation of the usual sandwich for lunches or picnics. Roulettes are really rolled pancakes. The mixture is spread on the hot pancake and rolled up. Any pancake mixture may be used, but here is an excellent one. Halve it if you like. Four eggs, 2 tablespoons flour, milk (or water) sufficient to make the thick, creamlike consistency required, salt, and one tablespoon olive oil (or melted butter). Mix batter as usual, and let it stand at least an hour before using.

Peach Ice Cream

(without cream)

Blend 2 teaspoons flour with a little cold milk taken from 1½ pints. Heat up the rest of the milk, and thicken slightly with the flour paste, cook gently for about 10 minutes. Beat up 2 egg yolks with half-cup sugar, and add to this, cook a little, but do not boil. Leave to cool. Meanwhile, dissolve 2 teaspoons gelatine in quarter-cup hot water, and beat the 2 egg whites stiff with a pinch of salt added. Finally,

combine the cooled custard, the gelatine, beaten egg whites, and a large breakfast cup of crushed ripe peaches, with a dash of lemon juice, and half teaspoon almond essence. This should be frozen, but even if you have no refrigerator, is very nice left to set. May be coloured pink with a little red colouring.

Strawberry Pie

Soak 1 dessertspoon gelatine in quarter cup cold water. Bring to the boil 4 good dessertspoons sugar, pinch salt and three-quarters cup water, and simmer slowly for 10 minutes. Add half teaspoon peppermint flavouring, and pour the syrup over the gelatine. Stir until dissolved. While still hot, pour all over 1½ to 2 cupfuls of fresh ripe strawberries, stir gently and leave until cool and beginning to set. Have ready a baked pie-shell, and pour in the strawberry mixture. Put in refrigerator or cold pantry to set. Garnish with fresh strawberries when serving, and whipped cream (?).

Arabian Mould

Dissolve 2 dessertspoons of gelatine in a quarter-cup of hot, black coffee (clear and strained). Make a custard with half-cup top milk, 1¼ cups black coffee, half-cup sugar, pinch of salt, and the slightly-beaten yolks of 3 eggs; cook very gently until the mixture just coats the spoon. Cool. Then add the gelatine mixture, and fold in the 3 stiffly-beaten egg whites. Pour into wetted mould and leave to set.

FROM THE MAIL BAG

Very Good with Dripping

Dear Aunt Daisy,

The fruit cake known as "Custard Cake" in your No. 4 Book is beautiful made with ¾lb. of good dripping in place of 1lb. of butter. I used ordinary beef dripping saved from roasts, clarified, following the rest of the recipe in usual way. I have made two cakes this way, and there is not the slightest bit of difference from the usual cake, which I have been making about once a fortnight for years. It's my everyday stand-by. I thought it worth while passing on.—*Ethel of Dargaville.*

CUSTARD CAKE

Two pounds each of flour and sul-tanas, 1½ to 2lb. mixed fruit, peel, etc., 1lb. sugar, 1lb. butter (now ¾lb. dripping), 4 eggs, 4 teaspoons bi-carbonate soda, 1 pint boiling milk, one dessertspoon each of almond and lemon essences, ½ teaspoon grated nutmeg. Rub fat into flour and mix all dry ingredients, pour the boiling milk over the slightly-beaten eggs, add the essences, and mix all together well. Mixture is a very wet one. Bake 4 to 5 hours. Half this quantity makes a very good cake.

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