

(continued on next page)

straight away, and is handy if an unexpected visitor turns up when there is only cold joint.

Tomato Paste

Half-pound of ripe tomatoes, ¼lb. cheese, 1 egg, pepper and salt, mustard to taste. Cut up tomatoes, grate cheese and beat egg, add salt and flavours. Cook slowly in a double saucepan.

FROM THE MAILBAG

Doughy Christmas Cake

Dear Aunt Daisy,

I made my Christmas cake a few days ago, and unfortunately did not cook it enough. The fruit did not sink, but it is very doughy in the centre. I could not get it back in the tin, so I wrapped it in greaseproof paper and then in two thicknesses of thick brown paper, and put it back in the oven the next day, for three hours. When I cut it again it was just exactly the same! Now, I used my usual recipe, except that I used half a pound of lard and half a pound of butter, so I am wondering if this is the trouble. I can use the outside for eating, but not the centre. Can you tell me how I can mix it into either a small cake or a pudding?—M.W. (Eketahuna).

What a calamity, in these days of carefulness. I don't think using half lard caused the trouble. Perhaps you used too much rising, or cooked it too quickly, so that the outside rose and browned and cooked before the inside had time to do so. I think all you can do now is to make the doughy part into a pudding. Just mix it with a little flour—or even breadcrumbs—sufficient to absorb the stickiness. Do not add any more liquid—or at most, only a very little milk, just to make everything an even mix. Put into greased basin and steam like any boiled pudding, for 1½ to 2 hours.

Last year we had a letter from "Virginia," of Wanganui, who had a similar experience. She had even iced her cake! She overcame the difficulty by carefully removing the icing and putting it aside—then greasing the tin in which the cake had been cooked and putting the cake in again. Tying buttered paper firmly over the top, she then popped it into a big saucepan, and steamed it for 4 or 5 hours. The cake came out rich, dark, and delicious, and had its icing fitted on again. See that the water in the saucepan comes only half-way up the cake tin.

Spinach And Silver Beet

Dear Aunt Daisy,

Several Links in our Chain have suggested ways of making spinach and silver beet more tasty, so I'd like to give you my way. Try adding a big handful of parsley, and chop all up well, adding butter when cooked, or you can boil a few onions with them, which makes a very nice dish. Another good and healthful addition is young sow-thistle or puha, as the Maoris call it, if you have some growing in the garden. Puha was much eaten by the early colonists; it is very nice boiled with corned beef or pork. The Maoris boil it with mutton birds.—A Frankton Listener.

BBC Pacific Service

The Week's Highlights

SUNDAY, DECEMBER 24.

- 6.15 p.m. "A Dickens Christmas": Talk by Monica Dickens.
- 6.30 Carols by Service Choirs in England.
- 7.50 "Life at Home": Talk by H. V. Morton.
- 8.15 Radio Adaptation of Robert Louis Stevenson's book "Treasure Island"
- 9.45 Christmas Songs by Peter Cornelius, sung by Veronica Mansfield (soprano).

MONDAY, DECEMBER 25.

- 6.15 p.m. Commentary on the distribution of toys from Australia for London Children.
- 7.30 Christmas among the Troops.
- 7.45 Talks by a Leader of the Church.
- 8.20 Christmas Bells Roundup.
- 8.45 Philip Wade as Scrooge in Charles Dickens's "A Christmas Carol."
- 9.15 Christmas Day Service from Westminster Abbey.
- 9.45 Gilbert Vinter's "A Christmas Fantasia on Well-known Carols," played by the Band of the Scots Guards.

TUESDAY, DECEMBER 26.

- 6.15 p.m. With the New Zealanders in Britain.
- 6.30 "Bleak House."
- 7.45 Carols from the Royal Soldiers' Daughters' Home.
- 8.45 Carol Service from the Western Front.
- 9.45 "Take Your Choice."

WEDNESDAY, DECEMBER 27.

- 6.15 p.m. Calling the Islands.
- 6.45 From All Over Britain: North of England Celebrates Christmas in the Factory, Field and Family.
- 7.35 Composer of the Week: Mussorgsky.
- 7.45 Russian Commentary by Alexander Werth.
- 9.0 Children's Christmas Party.

THURSDAY, DECEMBER 28.

- 6.15 p.m. Talk by Major Denzil Batchelor.
- 6.30 Solomon at the Piano.
- 7.30 Feature: "How It Was Written: The Pickwick Papers."
- 9.0 Palace of Varieties.
- 9.30 BBC Scottish Orchestra (Ian Whyte).

FRIDAY, DECEMBER 29.

- 6.15 p.m. "Off the Record," presented by Stanley Maxted.
- 6.30 Feature: "Low on Laughter."
- 8.15 Talk: "Calling Australia."
- 8.45 War Review.
- 9.0 BBC Symphony Orchestra (Sir Adrian Boult).

SATURDAY, DECEMBER 30.

- 6.15 p.m. "Calling New Zealand": Talk by W. J. Jordan, High Commissioner for New Zealand.
- 6.30 Chopin Recital by Dame Myra Hess.
- 6.45 American Commentary by Raymond Gram Swing.
- 7.35 Composer of the Week: Mussorgsky.
- 7.45 "World Affairs": Talk by Wickham Steed.
- 8.15 "The Big Show."
- 9.15 Brains Trust.

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