

PASSIONFRUIT AND PEACHES

TWO very lovely fruits, and they combine well, too. Aucklanders tell me that it is a particularly good year for passionfruit. Try these recipes.

Passion and Peach Dessert

Cut peaches in halves and stew carefully, so that they do not mash (best done in oven, in covered casserole). When nearly done, add pulp of several passionfruit and finish cooking. Very nice, served with cream or custard. Alternatively, add a little soaked gelatine to the hot mixture, and put in wetted mould or basin to set. A dessertspoon of powdered gelatine will set a half-pint of liquid. Dissolve it in a little hot water before adding. This dish is equally delicious if apricots or nectarines are used instead of peaches.

Easy Peach Melba

On thick squares of sponge cake place halves of ripe luscious peaches, peeled and with the hollow side up. Fill this hollow with passionfruit pulp, well sweetened; and pour a rich custard over the whole. If no ripe peaches available, stew till sufficiently soft, but do not break.

Peach and Passion Shortcake

Make a rich pastry with $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup sugar, 1 egg, pinch salt, and 2 cups flour sifted with 2 teaspoons baking powder. Cream the butter and sugar, and add the well-beaten egg. Sift in the flour and baking powder and salt, and mix well, adding milk sufficiently to make soft dough—about $\frac{1}{4}$ cup. Roll out very lightly, and divide in two. Fit one half into greased sandwich tin, and spread with softened butter; then cover with the other half. Bake in hot oven. When done, split open (at the join) while hot, and spread lower layer thickly with sliced ripe peaches; sprinkle with passion pulp, well sweetened. Cover with top milk or cream substitute. Then replace top layer of shortcake, and cover with more sliced peaches, passion pulp and cream. This makes a really delightful dessert.

Passion Blancmange

Make a good blancmange with corn-flour and milk, and stir in passion-pulp to taste. Set in pretty individual moulds (well wetted with cold water) or in one big mould. To serve, turn out of mould and surround with raw or cooked peach slices; cover with rich custard (or cream substitute), well sprinkled with nutmeg or cinnamon.

Baked Peach and Passion Pudding

Place halved peaches, cavity upward, in casserole or baking dish, and fill the cavity with well-sweetened passion pulp (about half and half pulp and sugar). Mix up a batter by creaming together one tablespoon each of butter and sugar, adding an egg and beating well; then sifting in 1 cup flour and 1 teaspoon baking powder, and mixing all together with sufficient milk to make a smooth batter. (You may double all these quantities, according to the size of the pudding required.) Pour this over the peaches and bake in moderate oven approximately half an hour. Apricots may be substituted for peaches.

Peach and Passionfruit Jam

Two and a half pound peaches, 1 dozen passionfruit, 2 lb. sugar, juice 1 lemon. Peel and slice peaches, leave overnight with half the sugar over. Next day, boil till tender with sugar and lemon juice. Add passionfruit with some of the seeds strained out. Boil hard about $1\frac{1}{2}$ hours, or till it will set when tested.

Passionfruit and Tomato Jam

Fifteen to 20 passionfruit, 6lb. tomatoes, $4\frac{1}{2}$ lb. sugar. Scoop out seeds from passionfruit, boil skins in water till soft, and add pulp from these to passionfruit seeds. Skin tomatoes by putting in hot water, cut up, and boil with sugar till melted. Add passionfruit pulp, and boil about 20 minutes, till it will set.

FROM THE MAILBAG

A Good Picnic Dish

Dear Aunt Daisy,

I have listened and learned from you for many years, and have never yet made any return, so I am sending you the accompanying recipe, which is a good summer one for luncheon or supper (or picnic tables). It is eaten cold, and is cut in thin slices. It is not as expensive as it sounds, and is really very tasty.—M.S. (Blockhouse Bay).

CANADIAN SAVOURY ROLL:—Put through a mincer $1\frac{1}{2}$ lb. topside steak, $\frac{1}{2}$ an onion, 2 sage leaves and a little thyme. Mix this well together with a pound of sausage meat (pork if possible), a cup of breadcrumbs, pepper and salt to taste, and a dash of cayenne and $\frac{1}{2}$ cup milk. Beat everything well together with hand or wooden spoon. A slight scraping of lemon peel is nice, too. Place in a bread tin or casserole (square shaped). Pack all round sides, and on top, with fat shoulder-bacon. Bake for $1\frac{1}{2}$ hours. Then take off the bacon, make slits with a knife and place all over the top tomato halves stood on edge, and bake $\frac{1}{4}$ hour till slightly brown.

An Easier Way

Dear Aunt Daisy,

A while ago you gave us a recipe for hokey pokey biscuits, and I think you said that the biscuits were put in small lots on a tray. A much easier way is to roll the mixture out slightly, and then press into a shallow sponge-roll tin. When cooked, cut into fingers in the tin while still warm. I thought you would be interested to know of this easier method of cooking them. The biscuits are a great favourite in our house, and I always use vegetable fat for them.—A.J. (Mt. Eden).

Thank you for the good hint. In case anyone has missed the recipe, here it is.

HOKEY POKEY BISCUITS:—Heat 1 dessertspoon golden syrup, 1 dessertspoon milk and 1 small teaspoon soda. Then add it to $\frac{1}{4}$ lb. butter and $\frac{1}{2}$ cup sugar, which have been creamed well together. Add 1 breakfast cup flour. Make into little balls and press with a fork. Bake as usual.



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