

CUCUMBERS

CUCUMBERS should be eaten as freshly picked as possible. They are seldom indigestible if eaten at once, with bread and butter, and without any vinegar. Another way to eat cucumber, without fear of indigestion, it is said, is this—peel, then score the sides, and slice up finely. Put into a bowl and pour over a few spoonfuls of good top milk. Do this in the morning, and leave it all day, turning it over occasionally with a silver fork. It will be delightful at the evening meal.

Cucumber Salad

(Pte. Malcolm in Italy)

Cut medium sized cucumbers lengthways, scoop out the inside, mix with Italian dressing, bits of tomato and a couple of small onions sliced. Return to shells, and serve on lettuce leaves. To make the Italian dressing, measure out 3 parts of oil to 1 part of vinegar. Drop the oil slowly into the vinegar, beating well. Add salt and pepper to taste. If you like the flavour of onion, a few drops of onion juice can be used.

As a Vegetable

Cucumbers may be peeled thinly and cooked whole in boiling salted water, then served like vegetable marrow, with good white sauce or melted butter.

Stuffed Cucumbers

Cut the cucumbers lengthwise, remove seeds and partly cook in boiling water. Make a tasty forcemeat with breadcrumbs, chopped parsley, grated onion, or chopped chives, a dish of chopped mint, pepper and salt to taste, and bind with an egg. Fill the cucumbers with this, shaping it quite high, and put them into baking dish. Pour a white sauce over, sprinkle with paprika and bake for about ½ hour. You may ring the changes with the stuffing, and include bits of fish or tomato. Or you may bake the cucumbers without the sauce, just putting dabs of butter on the top of each.

Cucumber Stuffing

(For Fish)

This is an American recipe. Simmer 3 tablespoons of minced onion in 6 tablespoons of butter (or very good unflavoured shortening) until transparent. Prepare 4 cupfuls of day-old bread, cut into very small cubes (no crust), and mix these with 1 teaspoon of crushed dry sage leaves, ¾ teaspoon each of salt and pepper, then add a large cupful of peeled and diced cucumber, 4 table-spoons of water together with the onions and butter. Mix all thoroughly with a fork; cover and leave to stand for 10 minutes. Will stuff a 4lb. fish.

Cucumber Dressing

(For Fish Salads)

Combine two-thirds cup of good mayonnaise with a small cucumber which has been pared, chopped and drained.

Creamed Cucumber

Cook 6 cups of pared, diced cucumber in one inch of boiling salted water for 15 minutes. Drain. Combine with 1½

cups of white sauce (not too thick), to which a speck of mace has been added. Serves six.

Cucumber Fingers

(To serve as hors d'oeuvres with fruit juice or cocktail)

Peel a narrow cucumber and cut lengthwise in half. Remove seeds and cut the solid portion into narrow strips about 3 inches long. Place on a plate, cover with a damp cloth, and chill for an hour before serving.

Cucumber Slices

(Another hors d'oeuvre)

If the skin is tender, leave it on—it adds a garnish touch. If not, peel, and then run a sharp, four-pronged fork down it lengthwise, thus scoring it. Cut into very thin slices, chill, and then drain and sprinkle lightly with chopped parsley.

FROM THE MAILBAG

Cloth Tops for Preserves

Dear Aunt Daisy,

Would you please give once again your very excellent recipe for preparing calico-tops with which to seal preserved fruit?—J.B. (Christchurch).

Place 1lb. resin, 2oz. beeswax and 2oz. unsalted mutton fat in an old saucepan, and stand in a pot of water on the stove till melted, stirring all the time. Cut rounds of cloth—calico or flour bags—and smear to within ¼in. of the edge with the hot mixture. It dries hard and stiff, and can be packed away in boxes till wanted. To use, have bottles of fruit filled to overflowing, place the covers on top and press down firmly. Tie round with string. The boiling fruit melts the wax and holds it in place.

To Clean Varnish

Dear Aunt Daisy,

Would you please help me? Last year I decided to wait until after the war to have my kitchenette re-varnished, but this year I feel I must do something to brighten it up. Can you tell me of something I could rub over the walls? You know how varnish goes dull after some years.—"An Auckland Listener."

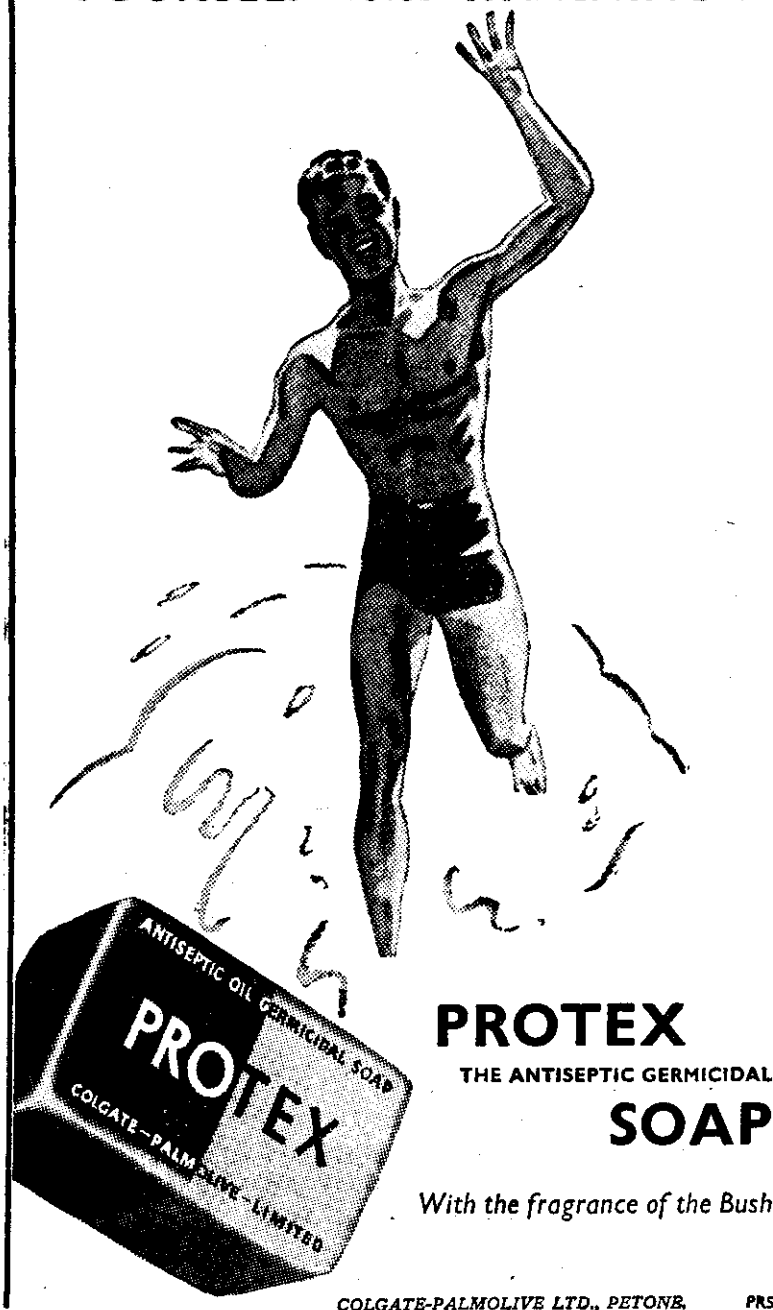
Try equal parts of raw linseed oil and kerosene. A Link in our Chain had success with this; try a small part first, to see how it works.

Yellowed Woollies

Dear Aunt Daisy,

I feel this is too good a hint for you to miss. To bring knitted woollies that have gone yellow back to their original cream or white, try this. Wash as usual, and while still wet, hang over some lines in a very small room—say a bathroom. Then place some burning paper or hot coals on a fire shovel, and put a teaspoonful of sulphur on to burn. Leave this for one hour in the little room. Then dry as usual. I dried mine in the open to get the smell of sulphur out. I hope this will help someone as it helped me.—Well-Wisher (Masterton).

DID YOU PROTEX YOURSELF THIS MORNING?



PROTEX
THE ANTISEPTIC GERMICIDAL
SOAP

With the fragrance of the Bush

COLGATE-PALMOLIVE LTD., PETONE, PRS.4



HANSELL'S
"CLOUDY for strength"
FOOD FLAVOURINGS
"The Essence of Success"