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'Linda's First Love', every Monday,
Tuesday, Wednesday and Thursday,
at 2.15 p.m. — all ZB Stations.
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PUMPKINS

THE homely pumpkin is a very great standby, and useful in many ways. Baked dry in the oven, in its skin, like jacket potatoes, then scraped out and mashed with a little butter (or dripping), pepper, and salt, is one easy and delicious method; another is to cut it from the hard skin, and bake it in the fat with the joint. Boiling is apt to make some kinds of pumpkin watery; but if steamed it is always nice. To keep a big pumpkin from getting mildewed before it is all used up (for you may cut pieces off from day to day as needed), take out all the seeds and keep the cut parts well dusted with baking soda or flour. An old Maori method was to remove the seeds and then put the pumpkin to dry in the sun.

Eggless Pumpkin Pie

Line a pie plate with good crust, and flute the edges. Have ready 2 cups of cooked pumpkin, sieved and mashed and as dry as possible. Stir into this a dessertspoon of cornflour, ½ teaspoon baking powder, ½ teaspoon each of salt, cinnamon and nutmeg, or 1 teaspoon mixed spice, and about a cupful of rich top milk. Add brown sugar to taste. Pour into the pie plate, sprinkle with a little more spice and bake till firm in moderate oven (350 deg.) approx. 45 minutes. Put pie about halfway down in the oven. Very nice if sprinkled with finely chopped walnuts.

Pumpkin Fritters

Half a cup of cold mashed pumpkin. 1 cup flour, 1 heaped teaspoon baking powder, milk. Mix pumpkin with milk until sloppy (about ½ cup milk, but pumpkins vary); then add flour and baking powder, and mix to a very thick batter, or soft dough. These are fried in hot fat, and puff up and are very light, and much nicer than the recipe may sound.

Real Pumpkin Pie

This is "the real thing," given me by an expert. It is really a custard tart with pumpkin and spices added. Be sure to have the underneath pastry very thin, and cook the pie on an oven slide, as you do scones, so that the crust cooks properly. Seven ounces sugar, or half sugar and half golden syrup, 2 eggs, 1lb. boiled (prepared) pumpkin; 1 pint milk, ½oz. cinnamon and ground ginger, good pinch of salt. Mix spice with sugar and beat with eggs. Then beat in the pumpkin. Add milk, salt and golden syrup. Bake in sharp oven at first to set custard, then put lower down.

Pumpkin and Apple Pie

(No eggs. no spice)

Have ready a cupful of cooked mashed pumpkin. Slice up 3 large apples and half a lemon, very thinly, and cook slowly without more than a spoonful of water to start steam. When very soft, add the pumpkin, beat all to a smooth

pulp, and fill a pastry-lined pie-plate. Cook till brown and set. Prick the pastry to prevent rising.

Pumpkin Soup

Boil sufficient pumpkin to give one good cupful when mashed, in a little salted water, with a good-sized cut-up onion. Strain. Mash the pumpkin and onion together, add pepper to taste, and 1½ pints of milk. Mix all well, add a little butter (or good dripping) and thicken with cornflour. Serve with chopped parsley sprinkled over, and with sippets of toast.

Luncheon Dish of Pumpkin and Cheese

Steam about 2lb. pumpkin in water till tender. Drain, add 2 large tablespoons of cooked macaroni and mash together, adding 2 tablespoons butter, pepper and salt to taste, and ½ gill top milk. Beat up 2 egg yolks and stir these in with 2oz. grated cheese. Turn mixture into a baking dish, sprinkle with a good layer of grated cheese, a layer of breadcrumbs over this, with a few bits of butter scattered on top. Bake in a good oven till nicely browned on top. Very tasty.

Pumpkin Sultana Cake

Two cups flour, 1 cup sugar, 1 cup cold mashed pumpkin, ¼lb. butter, ½ cup milk, 1 cup sultanas, 2 teaspoons baking powder, chopped peel if liked, essence of lemon.

Beat butter and sugar to a cream; add well mashed pumpkin and beat again. Add sultanas, then sift in flour and baking powder. Then milk and essence. Mix thoroughly, and bake about 1¼ to 1½ hours in moderate oven.

Pumpkin Lemon Cheese (no eggs)

Two pounds pumpkin, ¼lb. butter, 2lb. sugar, 5 or 6 lemons. Cook pumpkin, strain well, add juice and rind from the lemons, taking care that no white pith of the lemon rind is added. Then add butter and sugar. Mix in pan and boil in double saucepan for ¼ hour.

FROM THE MAILBAG

Try Javelle Water

Dear Aunt Daisy,

I have a request I would like you to answer in your columns of *The Listener*. I have a pair of embroidered linen wagon covers which I have somehow got mildew on. I tried the soap and starch method, but it didn't seem to work. Have you any other way?

Thanking you in anticipation—
Miss P.J.

You could try the Javelle Water method:—Leave ½lb. chloride of lime to stand in 2 quarts of cold water overnight. Dissolve 1lb. washing soda in a quart of boiling water and when cold add to the lime water which has been very well strained through muslin. Use in the proportion of half and half with plain water, soaking for a few hours,

(continued on next page)

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