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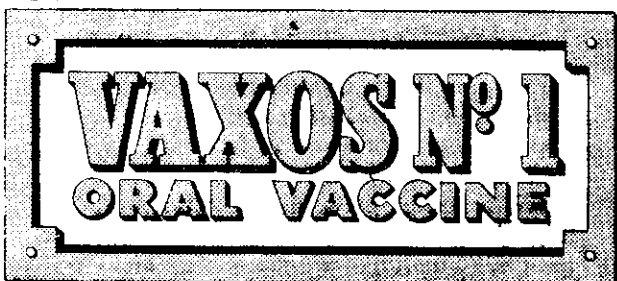


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## PEARS ARE STILL PLENTIFUL

A FEW weeks ago we devoted this column to pears, but those recipes were mainly for jams and chutneys. But pears are still plentiful, and there are other delicious ways of using them.

### Salad Suggestions

It is not too wintry yet to have regular salads, especially for a light luncheon. American salads often incorporate fruit, which makes a pleasant change from the usual lettuce salad. Try out some of these salad ideas.

(1) Arrange fresh peeled pear halves on watercress, cut side up. The Americans would fill the core with minced green pepper; but we could use celery, or apple, or cold cooked peas; and serve with French dressing.

(2) Mix up diced celery, pears and chopped walnuts. Serve on lettuce with salad dressing.

(3) Arrange slices of pear, apple and banana alternately on lettuce, and serve with French dressing. Or alternately, toss together diced fresh pears, orange slices when available; onion rings; and lettuce or other salad greens; and serve with French dressing.

### French Dressing

For those who do not know how to make this—just mix up 1 cup of salad or olive oil; 1 teaspoon of salt; a good ¼ teaspoon of pepper; 1 teaspoon of sugar; and ¼ teaspoon of paprika. Gradually beat in 1-3 cup of vinegar or ¼ cup of lemon juice; and beat till creamy.

### Baked Pears De Luxe

Four large, firm, ripe pears; ¼ cup of brown sugar, firmly packed; ¼ cup of white sugar; 1 tablespoon of corn-flour; a pinch of salt; 1 tablespoon of grated orange rind; 2 tablespoons of lemon juice; 1 cup orange juice; 1 teaspoon of grated lemon rind; 2 tablespoons of butter or other shortening. Moisten the cornflour with the orange juice, add the other ingredients with the exception of the pears. Cook, stirring constantly, till the mixture is clear and has thickened. Peel the pears, cut them in halves, and core them. Put them in a shallow baking dish, and pour the sauce over them. Bake with the lid off, in a moderate oven about 350deg. for 15 minutes, or till cooked. Baste them twice with the sauce. If fresh oranges are not available, you can use the tinned orange juice which is in the shops now.

### Pear and Gingerbread Cobbler

Melt together 4 tablespoons of butter or shortening and 1 cup of brown sugar. Pour into a casserole. Carefully arrange very ripe, or stewed pear halves on top of the mixture. Top with a gingerbread mixture, and bake in a moderate oven about 350deg. until cooked.

### Jellied Ginger Pears

One packet of lemon jelly crystals; 1 cup of hot or boiling water; 1 cup of ginger ale; 1 cup of diced peeled pears; ½ cup of coarsely chopped nuts;

1 tablespoon of very finely sliced crystallised ginger. Dissolve the jelly in the hot water, according to the directions on the packet; and leave it till it is half set. Then add the remaining ingredients, and chill until it is set. It may be slightly chopped and served in individual dishes.

### Baked Fresh Pears

This is a simply prepared, but extra nice way of doing pears for dessert. Peel, halve and core the pears. Arrange them, cut side down, in a covered casserole. Sprinkle with 2 tablespoons of lemon juice; and ¼ cup of granulated sugar. Pour ¼ cup of water (or more if necessary) round the pears; dot with butter; and cover with 2 tablespoons of finely sliced preserved ginger. Bake, covered, in a moderate oven about 325 deg. for 15 minutes. Then take the lid off, and bake for another 10 minutes, or until the pears are soft.

### Pear and Passionfruit Jam

Four pounds of pears; 1½ cups of passionfruit pulp; 3lb. of sugar; and 1 pint of water. Boil the sugar and water for five minutes. Drop in the peeled and cut-up pears, and simmer for about an hour. Then add the passionfruit pulp and simmer till a good colour and consistency. If preferred without the passionfruit seeds, the pulp should be well whisked with an egg beater, then strained.

### Pear and Pineapple Jam

Six pounds of pears; 1 large pineapple; 6lb. of sugar; and 1 pint of water. Peel, core and slice the pears and the pineapple. Put the fruit into the pan with the sugar and water, and simmer till a good colour and consistency—about 2 hours. See that the sugar is well dissolved before it is boiled.

### Pear Honey

Four pounds of pears; 4 lemons; 2lb. of sugar; ½lb. of honey; 4 cloves; and 1 cup of vinegar. Dissolve the sugar and honey in the vinegar, grate the lemon rind. Cut up the lemons, add the cloves, and the peeled and cut-up pears. Simmer all together till quite soft. Rub through a sieve, bring again to the boil and bottle.

### Spicy Pear Sauce

Three large, firm, ripe pears; ¼ cup of granulated sugar; 3 thick slices of lemon; 5 whole cloves; ¼ teaspoon of cinnamon; and a good pinch of salt. Peel, halve and core the pears. Slice them ¼ inch thick. Add the remaining ingredients; simmer, covered for 10 to 20 minutes, or until tender. Chill, and serve as a dessert, or as a meat accompaniment. For a sauce it may be pressed through a sieve.

### A.T.P. Jam

Two pounds of apples; 4lb. of ripe tomatoes; and 18 passionfruit. Skin and slice the tomatoes. Peel and slice the apples. Boil together till soft. Add 5lb. of sugar, dissolve and boil very fast for 30 minutes. Then add the passionfruit pulp and boil until it will set when tested.

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NEW ZEALAND LISTENER, MAY 30