

Sending Iced Cakes Home

Dear Aunt Daisy,

I heard you inviting advice on sending an iced cake home to England. Well, I've sent quite a number, and all have arrived in perfect condition. I put on almond paste, and decorate them too. I'm positive the cakes must be well baked, because a good fruit cake really improves on the journey. I put clean greaseproof paper round the cake, and

GREEN TOMATO SAUCE

Eight pounds of green tomatoes; 2lb. apples; 1lb. onions; 2lb. sugar; ¼lb. salt; 1oz. each of peppercorns, allspice and cloves; 2½ pints vinegar; ¼ teaspoon cayenne. Cut up, boil with half the vinegar for half an hour; strain, add the rest of the vinegar, and boil another ½ hour.

pack so it can't shake about. Then I put adhesive tape round the lid and next paste paper all over the tin—just ordinary boiled flour paste with a small piece of alum added. This dries like a board. I sew the tin in calico or anything useful, and address this, and lastly I put it in a brown paper parcel with plenty of string round, and also addressed. I'm sure it is the packing of these parcels that matters. I've sent scores Home to my sisters and friends, and not one has been damaged or gone astray. I used to pack them this way to our boys overseas too. It is the packing that does the trick.

"Mrs. H.C.," Brooklyn.

"Stewed Raspberries"

Dear Aunt Daisy,

My mother and I happened one day to be visiting a friend recently from England, who said she would give us a treat by having stewed raspberries and cream for lunch! My mother was delighted, for she had not had raspberries since she left England. In due course the raspberries were served and I can tell you they were delightful. But just as we were leaving, our friend gave away her secret, and said it was not raspberries we had had, but tree tomatoes and raspberry jelly-crystals!

This is how you do them. Cut up the tree tomatoes into pieces and empty in a packet of raspberry jelly crystals. Add a few drops of cochineal if the tomatoes are not quite red enough. You don't need sugar, unless you have a very sweet tooth. Add a little water. Now you stew them for a few minutes, just like any other fruit. Serve them hot or cold whichever you prefer—they are delicious either way. If you have them cold they go "thickish," but do not set like a jelly.

"Hithergreen," St. Heliers.

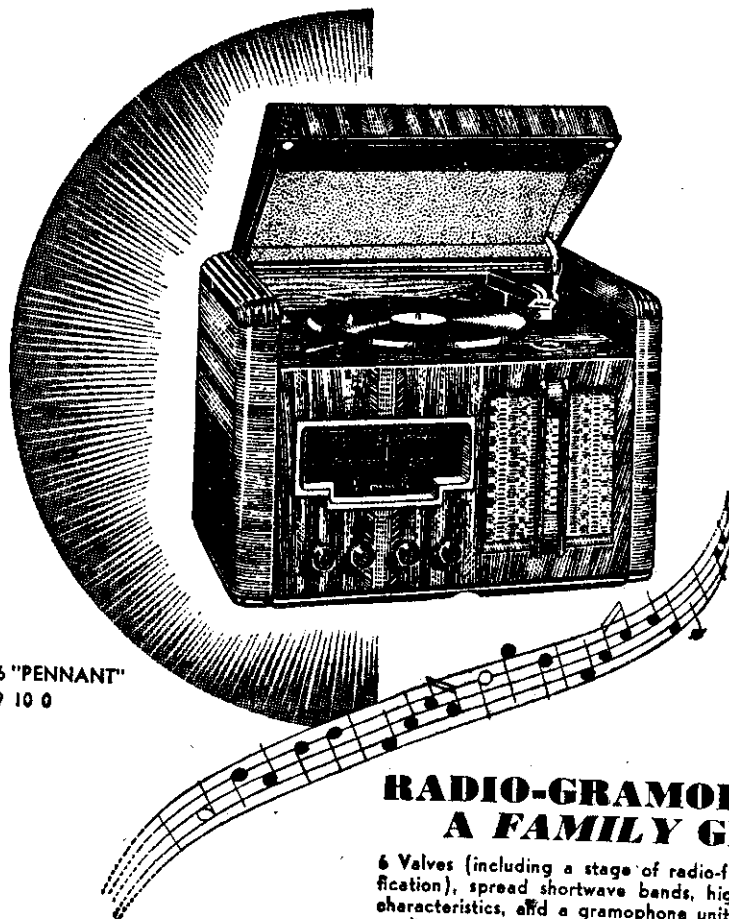
Cream Substitute

Dear Aunt Daisy,

You had an enquiry for mock cream in a recent session. I can recommend the following. You need only 1 tin of sweetened condensed milk, 2 teaspoons of vanilla, ½oz. of gelatine and ½oz. of sugar. Put the milk into a saucepan, add the gelatine (previously dissolved in a tablespoon of warm water), sugar and flavouring. Warm slightly, but do not allow to boil. Pour into basin and when cold, beat until firm and like ordinary cream.

"I.E.H.," Onehunga.

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