

DRIED FRUIT RECIPES

DRIED apricots and peaches, prunes, figs, and raisins are all available now. Modern drying methods keep almost all the flavour, tenderness and food-value of the fresh-picked fruit. So the housewife's "repertoire" of desserts and fillings and even stuffings may be varied nicely.

Golden Fluff Pie

This is an American recipe — the "crust" is simply desiccated coconut. Make the creamy apricot filling like this: Soak and cook sufficient dried apricots to have one breakfastcup of thick puree—when sieved—probably about 2½ cups. Stew them, drain, and save the liquid before pushing the apricots themselves through a sieve. Sprinkle 2 teaspoons of powdered gelatine on 2 tablespoons of lemon-juice and let stand 5 minutes to soften. Beat up 2 egg-yolks in the top of a double saucepan, add 2 tablespoons of sugar, ¼ teaspoon salt, and ½ cup of the liquid you saved when draining the cooked apricots. Cook this mixture over hot water, stirring constantly, until slightly thickened. Then blend in the gelatine and lemon-juice, and stir until dissolved. Now add your breakfastcup of apricot puree, and 2 tablespoons of grated orange rind. When all is nicely blended, cool it. Beat the 2 egg-whites until they form moist peaks and then gradually beat into them ¼ cup sugar, beating till stiff. Fold this lightly into the apricot mixture. Now whip up ½ cup of the best cream (or top-milk) you can manage, and fold that in too. Butter a 9-inch pie plate, and sprinkle with ½ cup of shredded coconut. Pour in the apricot mixture, sprinkle more coconut over the top, and chill until set and firm. For a smaller pie, halve the ingredients and use a 6-inch pie plate. I suppose you could use the same filling in a baked pastry shell if no coconut is available.

1½ tablespoons best cornflour, 1½ cups of icing sugar and a pinch of salt, and stir it into the apricot pulp. Put it into the top of a double saucepan (or a basin standing in a pan of boiling water) and bring to the boil, stirring all the time, until it thickens. Then add 4 or 5 ripe bananas which have been pulped up with 2 good teaspoons of lemon juice (using a silver fork). Stir in well, and then remove from the heat and beat the whole mixture until thick and creamy. Spread between the cake-layers and over the top and sides; afterwards sprinkling with coconut. This filling could also be used for tarts.

Dried Peach Jam

One pound dried peaches; 2 lemons; 4½lb. sugar; 2 quarts water. Soak peaches all night in the water. Next

TREE TOMATO CHUTNEY

Twenty-four tree tomatoes, 1lb. apples, 1lb. onions, 1 pint vinegar; ½oz. mixed spice, 1 tablespoon salt, 2lb. brown sugar, a little cayenne. Skin the tomatoes, put all in pan together and boil about 2 hours.

day, boil up until tender, add sugar gradually, stirring until properly dissolved. Then boil fast till it will set when tested—perhaps 20 to 30 minutes. Test frequently.

Fig Pudding

This is a lovely steamed pudding, with the figs and apples mixed in like a plum duff. Four ounces flour; 4oz. shredded suet, 4oz. breadcrumbs, 4oz. sugar; ¾lb. figs, 1 large apple, 1 teaspoon baking powder, milk to mix. Chop up figs and apple small. Mix as usual, and moisten with milk. Steam 2½ to 3 hours.

FROM THE MAILBAG

Blowflies in the Chathams

Dear Aunt Daisy,

I should be glad if you would give me some advice about dealing with fly-blown blankets. I noticed that those on my spare room bed had been blown, and so went to change them. You can imagine my dismay on opening the tin-trunk, where the others are stored, to find it simply buzzing with blowflies! Fortunately, I had the blankets well sprinkled with Epsom Salts, and so the moths have not touched them; but they were in an awful mess.

A neighbour told me that the larvae would dry out; but my beautiful new blankets, white and grey, smelt and looked so awful that after a day or so I decided to wash them. This did not seem to make much difference so finally I popped them into a copper of hot (not boiling) soapy water! Then rinsed them well and put them through the wringer. When they were dry, I was able to shake out the eggs which had come unstuck at last, and the blankets look clean and fluffy in spite of my treatment. I have them wrapped in a sheet

Raisin and Apple Tart

Line a deep pie plate with rich pastry. Cover with about 2½ cups of quartered tart apples and 1½ cups of raisins. Mix up 1 cup brown sugar, ½ teaspoon nutmeg and ½ teaspoon cinnamon, and sprinkle this all over the fruit. Dot with little dabs of butter (even 1 tablespoonful will go a long way); add about 3 tablespoons of water. Cover the whole with a top crust, moistening the edges and decorating with a fork. Slash or prick the top crust to let out steam. Dust over with a little mixed sugar and cinnamon, and start with a hot oven (400deg.) for first 10 minutes. Then reduce heat to 350deg. and cook till done—about 45 minutes.

Dried Apricot Filling

This makes enough for a three-layer sponge cake, with filling over the top and sides as well as between layers. You need 2 cups of stewed apricot pulp pushed through a sieve. Blend together



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