

time and fuel, and ensures that nutri-

tious qualities are kept in the food. It's the perfect gift! Two models now available from all good hardware stores and electrical dealers.

83-pint MODEL. Specially recommended for use on gas and other open flame. -

101-pint MODEL. Has 3/10 inch thick ground flat base to ensure perfect contact with electric hot-plates, Aga and similar cookers.
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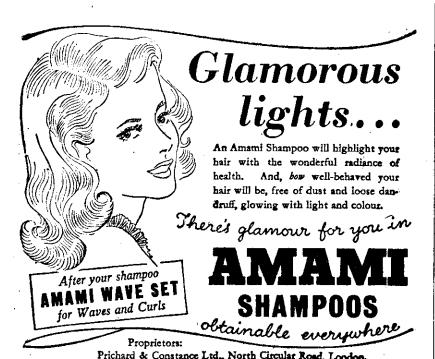
FOOD SEPARATORS. Set of three handy containers, to allow food separation, is available at extra cost.



Hawkins Universal Pressure Cooker users! Join the Pressure Cooker Users' Club, 30-35 Drury Lane, London, and receive free of charge, regular issues of "Silver Lining", containing valuable and up-to-date recipes for Pressure Cooking, Prizes given. Send a card today!

The Hawkins Universal is made in England by L. G. Hawkins & Co. Ltd., Drury Lane, London.

N.Z. Factory Representatives: Jones, Begg (N.z.) LTD., Box 152, WELLINGTON.



FOR PUDDING

OST families like pie for the sweets course, and there is an almost endless variety to be made besides our favourite deep dish fruit pies. An old-fashioned apple pie, blackberry pie, or peach pie, will take a lot of beating, especially with cream or custard. But there are also many cold pies, for summer, such as the familiar lemon meringue pie.

Refrigerator Pies

These can be made by filling cooked pastry shells, or a shell made from cereal flakes, with the frozen parfaits and sherbets which I gave you recently. Crushed fruits such as berries or pineapple or any sweetened cooked fruits may be used as a topping. Finely chopped nuts may be sprinkled over all.

Cereal Flake Shell

One cup crushed wheat flakes, 1/4 cup sugar, ½ teaspoon cinnamon, ¼ cup melted butter. Mix all together, and press into pie plate.

Lemon Chiffon Filling

This may be used either in a pastry shell or in cereal flake shell, in which case the whole pie is made without using the oven. One and a half teaspoons gelatine and ½ cup water soaked together, 4 eggs, ½ cup lemon juice, 1 teaspoon grated lemon rind, 1 cup sugar, ½ teaspoon salt. Cook yolks and lemon juice with rind in double boiler, also with half the sugar. Cook till custard consistency. Stir in gelatine and water,

let cool, stirring. Fold in beaten egg whites and sugar, and pour into shell. Leave 3 hours to set.

Raspberry Refrigerator Pie

One tablespoon gelatine, 2½ cups milk, 3 egg yolks. ½ cup sugar, ¼ teaspoon salt, 1 teaspoon vanilla, ½ cup sherry, 3 egg whites beaten stiffly, 1 small sponge cake or lady fingers, raspberry jam. Soften gelatine in ½ cup cold milk. Scald remaining 2 cups milk. Beat egg yolks until thick and lemon coloured, add sugar and salt. Add egg mixture to the milk and cook in top of double boiler until thick as custard, stirring constantly. Add gelatine mixture and vanilla, stirring until gelatine is dissolved. Cool. When mixture begins to thicken, fold in sherry and the stiffly beaten egg whites. Line a mould with 1/2-inch sponge cake strips or lady fingers, which have been split and spread with a layer of raspberry jam on each piece and topped with another piece of the same size. Place spoonfuls of the custard mixture in the centre; alternating the custard mixture with sponge cake strips, until the mould is filled. Serves 10 to 12.

Biscuit Pastry

This is for pie shells and is good hot or cold. For butter you may use cod-fat or dripping or even lard with a dash of lemon juice and a few drops of butter flavouring worked in. Half a pound flour, 1/4 lb. butter, 2 oz. sugar, 1 egg yolk, 14 teaspoon baking powder, 1 teaspoon lemon juice, 1 tablespoon water, salt to taste. Soften together the butter

(continued on next page)

THE LISTENER" CROSSWORD

(Solution No. 469)

FIGURES VERSE RAIMENT Y'ACHTING ISER

Clues Across

- 5. and 7. Shady character . . . A milliner's

- Retiring in a flash yacht. Anticipation of danger in the Federal
- Army.

 24. "And so to —" as Pepys wrote.

- 1. A beheaded bird will still roll in the mud.
- 2. Are these servants always polite?
- 3. Utterly destroy by means of the rats.
- 4. With a person of low degree, the Darling's dog offers you a fruit.
- 8. Inelegant flower? But Chaucer, Shake-speare, Milton and Shelley all thought it worth mention. 9. Tito again! No wonder this is the result.
- 14. A tidy sort of attendant, obviously.
- 16. Grossly material.
- 18. Victoria wasn't.
- Americans will tell you that this club him no connection with the Plunket Society.

No. 470 (Constructed by R.W.C.)

