

Jewish Fried Fish

Dear Aunt Daisy,

Would you like a recipe for next Friday's fish day? This is a Jewish fried fish recipe. Four pounds fish (any white fresh fish cut into slices), 2 eggs, ½ pint salad oil or olive oil, 1 cup flour. Heat oil in frying pan. Have fish nicely washed, cleaned and salted. Then beat two eggs thoroughly, and put into soup plate. Have the flour on another plate. When oil is hot, test by dropping in a drop of egg; if it bubbles quickly the oil is ready. With a clean cloth wipe surplus water from the fish. Now dip in flour, covering well on each side just to coat it, not too thickly, and then dip into the egg, holding by the tail, and dipping first one side then the other. Finally put into the hot oil and fry until golden brown on both sides. This is delicious, hot or cold.

"Another Listener."

Curdling Cake Mixtures

Dear Aunt Daisy,

I notice in *The Listener* an enquiry about the curdling of cakes during mixing. Now, I find, firstly, the sugar and butter must be well creamed, till it is almost like whipped cream. Secondly I found that eggs, particularly if taken out of the preserve, are very cold. So now, I put the eggs I am going to use in the cakes into a basin of slightly warmed water, just the chill taken off. Beat in one at a time. I find since doing this that the mixture does not curdle. I hope this hint may help as there is nothing so disappointing as a spoilt cake, especially these days.

"Mrs. A." Port Chalmers.

Cold Oven Cookery

Dear Aunt Daisy,

It is good to pass on a hint which may help others. I have found "cold oven cooking" a great help in saving power, as well as time, so I send you the method. I have tried all these and find them tops. Scones: Place in oven, turn on both elements, to high until 350 degrees is reached, when scones will be cooked. Pastry: Place in oven, turn both elements to high until 350 degrees is reached, then turn top element to low, leave bottom element at high until 350 to 375 degrees is reached. Pastry will then be cooked. Sponge Sandwich: Place in oven, turn both elements to high for 10 minutes, then turn top to low and leave bottom on high for 15 minutes. Sponge is then cooked.

"Blue Eyes," Waltham.

Pumpkin Scones

Dear Aunt Daisy,

I'm wondering if a recipe for pumpkin scones would be helpful to any of the Daisy Chain. When we wanted to make some, I couldn't find a recipe in any of my books, nor could a friend of mine who is an experienced cook. Our grandma used to make them so I wrote for her recipe, and really it is an excellent one. Beat 1 good tablespoon butter with ½ cup sugar, add 1 well beaten egg, then 1 cup well mashed dry pumpkin (a wet one is not successful). Then 2¾ cups of flour with 1½ teaspoons baking soda and 3 flat teaspoons cream of tartar sifted in. Mix with lukewarm milk, to the usual consistency. Hot oven. Cut in rounds they look very attractive, and being such a pretty colour with the pumpkin added, they are just a little different.

"Doris."

A TIP FOR HOUSE-PROUD WOMEN

All housewives agree "a minute with MIN works wonders." MIN, the new furniture wax cream, gives a beautifully polished sheen to all fine finishes such as Pianos, Radio Cabinets and treasured furniture. Always keep a tin of MIN handy—it's simply perfect for cleaning and polishing enamel and paintwork. Yes, you'll agree, MIN is the Furniture Cream with a hundred uses. A little MIN applied with a cloth quickly removes fingermarks from doors and cupboards. Remember a minute with MIN gives a perfect polished surface. Ask your grocer for the Red MIN Tin.

An outstanding Scenic Gift Book

Mountain of Maoriland

By A. B. Scanlan



For the first time . . . the wonders of Mt. Egmont in a complete and satisfying form. Primeval forest . . . inspiring mountain scenery . . . stories of alpine hazards. Size 11" x 8½", 115 pages, 49 pages of magnificent photographs. A book for overseas friends and for climbers and trappers. Price 25/- (postage 8d. extra). From your Bookseller or Thomas Avery & Sons Ltd., Publishers, Box 252, New Plymouth.



Weet-Bix and cool, fresh milk . . . simplest, quickest summer breakfast . . . and if you worked all night Mother, you couldn't prepare a nicer or more wholesome one.

You see, it's so delicious, so cool and crisp and rich in taste appeal. That means eager appetites which make full use of all the energy and complete nourishment of toasted whole wheat and milk in combination.

Serve Weet-Bix tomorrow and serve it always. It's New Zealand's outstandingly popular breakfast food because it's good food and everybody likes it!



SANITARIUM

WEET-BIX

and cool fresh milk

Weet-Bix is such an outstanding health food because it's made by the Sanitarium Health Food Company to absolute exacting standards.

