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Nut Loaf

One tablespoon of butter, one tablespoon of golden syrup, half a cup of sugar, one cup of dates, one teaspoon of baking soda, and one teacup of boiling water. Pour the water over the above and let stand in a warm place while you prepare one cup of wheatmeal; one cup of flour; one cup of walnuts; one teaspoon of baking powder; and a little salt, and vanilla to taste. Bake in a moderate oven over one and a-quarter hours. I bake in a tin about eight inches square. I happened to be cooking one of these loaves, and am writing this while it is baking; and really, Aunt Daisy, if you could only get a whiff of it, I think you would think the "old bachelors" (young) were not too bad! — "The Two Bachelors" (Hawera).

Hints From Waharoa

This next letter also dealt chiefly with the subject of making the cement wash for the fowl house, but other good seasonable recipes were included, so I am glad to quote them here.

Rhubarb and Dried Fig Jam

Half a pound of dried figs, three pounds of rhubarb, three lemons (or a level teaspoon of citric acid), half a cup of water, three pounds of sugar (scant), and a quarter of a teaspoon of grated nutmeg.

Method: Cut the figs in small pieces. Cut up the rhubarb and put in a pan together with grated rind of one lemon, and the juice of three, the water, the nutmeg, and the figs. Bring to the boil and stir till the figs are soft; then boil with sugar for fifteen to twenty minutes or till cooked.

Lemon Drink

Three good lemons, half an ounce of citric acid, one packet of Epsom salts, one ounce of tartaric acid, two and a-half pounds of sugar.

Method: Place the juice and grated rind in a bowl with the dry ingredients. Cover with four cups of boiling water. Stir well.

Coconut Shortbread

One cup of coconut, one cup of rolled oats, one teaspoon of baking powder; half a cup of sugar; a quarter of a pound of melted butter.

Method: Melt butter and pour over the other ingredients. Mix well. Press into a tin and bake in a moderate oven. — "Tulip" (Waharoa).

The Cummy Cum

Dear Aunt Daisy,

The best pumpkin to use for pumpkin pie is the variety called "Ironbark" which is dry and floury when cooked. There is another kind, not so good for pies, as it is not so dry when cooked. It is similar to the variety we used to call "Cummy Cum." An old Maori friend told us that a native bird used to come and spoil the flowers—seeking honey—and so the Maoris used to say of the birds and the pumpkins: "When

he come, he no come, but when he no come, he come!" I enclose some recipes.

My husband says, will you please say "Vaya con Dios Amigo" to "Passing By" as he is a countryman of hers.— "Constant Listener."

Thank you very much for the interesting letter. We used to enjoy "Cummy Cums" when we lived in Taranaki years ago, but I haven't had any for years now. Some Canadian friends tell me that in America they used canned pumpkin for pumpkin pie; because they are so very particular about having the right kind of pumpkin and also having it sieved and specially smooth. I should like them to taste some of the lovely pumpkin pies I have had in country farmhouses in New Zealand—just like a specially flavoured custard tart. I really do feel sure that these would hold their own against their American cousins. We ought to have a competition. I must explain the reference to "Passing By."

She is a very charming and kindly link in the Daisy Chain, a Spanish lady who has seen much sorrow, and who finds her happiness "doing good by

Gooseberry Delight

(A Sweet)

Cook one pound of gooseberries, with a little water until soft. Rub through a sieve. Leave until cold. Whip up a small tin of condensed milk, dissolve half an ounce of gelatine in hot water, and add this to the gooseberries. Beat a little more. Pour into a wetted mould, and leave to set.

stealth." I know of several "shut-ins" who love and bless "Passing By." Now for the recipes enclosed in the letter:

Apple Mint Jelly

This is different from the kinds we have been used to making. It is very nice with any cold meat, but especially lamb or mutton.

Stew until soft, four pounds of apples, two pints of vinegar, and two pints of water. The apples should be washed, wiped, and cut up but not peeled. A good handful of freshly gathered mint, well washed, is stewed with the apples. Strain through a jelly bag. Add one pound of sugar to each pint of liquid and boil about thirty minutes or until it will set when tested in the usual way.

A Fudge Secret

This is a fudge recipe apparently infallibly resulting in the most delicious creamy candy which is the despair of those who can make only the hard, grainy kind.

Two cups of sugar mixed thoroughly with two tablespoons of cocoa; one cup of milk is added and the mixture slowly boiled until, when tested in cold water, it forms a soft ball. Add a piece of butter the size of a walnut and a little vanilla. The secret is in not beating or stirring the ingredients until the fudge has cooled. The cooling is done by placing the pan in another pan of cold

water, which is changed as soon as it becomes warm. No stirring is done until the finger can be thrust into the centre of the candy without being burned. At this moment it should be beaten until it thickens enough to pour easily but not to flatten. Turn out on to a buttered plate.

Lemon Pie

This is a great favourite. Make sufficient pastry to line a pie plate and bake until brown. Cover with a cloth to cool.

Filling: One cup of water, half a cup of sugar, the grated rind and juice of two lemons, one tablespoon of cornflour; the yolks of two eggs, and a small piece of butter. Put the water and sugar in a saucepan to boil. Dissolve the cornflour in a little cold water, beat the yolks of eggs well, and add, with the butter; and stir all slowly into the boiling syrup. Cook slowly for about five minutes; cool slightly and then pour the mixture into the previously baked pastry. Whip the whites of eggs to a stiff froth, add icing sugar (about four tablespoons) and drop in heaps on top of the lemon filling. Place in the oven and brown slightly.

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