

(Continued from previous page)

he settled down in New Lynn after the Great War, he devised good substitutes. and made wonderful successes with good flavouring essences mixed with sufficient water. So you may use rum essence for this ice cream.

Beat six egg yolks with ½ lb. sugar, until foamy. Pour over 1 pint of boiling milk flavoured with vanilla to taste. Stir in a double saucepan over quick heat until thickened. Set aside to cool. Add a wineglass of rum and ½ pint of whipped cream, and lastly a dessert-spoon of lemon juice, and 2 dessert-spoons of strained orange juice. Put into a buttered and sugared shape, and freeze in the usual manner. When serving, decorate with small macaroons and sections of mandarin. Whipped cream flavoured with a very little rum is served in a separate bowl.

Butterscotch Parfait

Two thirds of a cup of brown sugar; 2 tablespoons of butter; ½ cup of water; 4 egg yolks; 2 teaspoons vanilla; 1 cup heavy cream; and a few grains of salt. Melt the butter and sugar in a saucepan, stir to prevent burning, and boil one minute. Add water and cook until butterscotch syrups slowly, and continue beating. Cook on low heat until light and fluffy. Chill; beat cream until stiff and add salt and vanilla. Combine with chilled egg mixture. Turn into tray, place in the refrigerator, and freeze without stirring.

Water Ices

Water ices are prepared from equal quantities of clarified syrup and fruit juice or puree, except for lemon water ice, in which case use double quantity of syrup to lemon juice. Clarified syrup is made by adding ½ lb. sugar to 1 pint cold water, and the rind and juice of 1 lemon. Allow this to boil for ten minutes, and strain through muslin. Use when cold. When using peaches, pears, strawberries, etc., push the fruit through a sieve, adding a little colouring if necessary.

FROM THE MAIL BAG

Waste Not, Want Not

Dear Aunt Daisy,

Now that the fruit season is here again, this hint is worth knowing. After boiling fruit for jelly, especially red or black currant, apple or plum, take the fruit pulp after straining, and along with the skimmings from the jelly, place in boiler and just cover with water, the amount depending on the richness of the pulp. Boil well, stirring to avoid burning, then strain as for jelly. Add one cup of sugar to two cups of juice; and returning to the boiler, boil for about ten to fifteen minutes, and bottle. The resultant syrup added to cold water makes a delicious summer drink. In winter when sore throats abound, try a little black or red currant syrup in very hot water and notice how it soothes. We also find it particularly welcome in the harvest field.—Eda.

Potpourri

Dear Aunt Daisy,

Would you please give me a recipe for Potpourri, and one for Bath Salts. Can sweet peas be used for Potpourri, or is it best to use all roses? Would you be so kind as to publish recipes in *The*

Listener as it is not always possible to hear your session way down here.—Mrs. J. B. (Bluff).

Yes, indeed, here are both recipes for you. You will notice that the Potpourri says "any sweet smelling flowers." The sandalwood oil is expensive, but you need only buy sixpennyworth. It is supposed to "hold" the perfume. You need a foundation of 1 lb. common salt; ½ lb. saltpetre; ½ oz. borax. Mix thoroughly, and add a good handful of dried lavender flowers, a few cloves or a teaspoon of ground cloves. Now take the

WE all can do better than we have done,
And not be a whit the worse,
It is not loving that empties the heart,
Or giving that empties the purse.

petals of roses, wall-flower, or any sweet-scented flower thoroughly dried. Mix well together, adding about ½ teaspoon of mixed spice; ½ teaspoon of cinnamon and a few drops of attar of roses. Pick the flowers when just full out, and lay on a tray to dry. Turn them two or three times a day. It may take a week or two to dry them.

Bath Salts. I did publish this on December 13, but you may have missed it. Put 2 lbs. soda crystals in a large basin, and pour over a strong solution of cold tea, drop by drop, mixing it with a wooden spoon, until all is a pale cream colour. You could also use food colouring, and make any coloured bath salts you wished. Now add six or seven drops of sandalwood oil. Mix well in. Now add teaspoons of oil of verbena, or lavender, or any other essential oil. Put in fancy jars and cover well.

Tarawera Cake and Mock Almond Paste

Dear Aunt Daisy,

As I believe I am responsible for christening the cake "Tarawera" because it was given me by the post mistress there, I meant to send the recipe when you asked for it a week or two ago. Busy times have prevented, but as nobody else seems to be doing so, I feel I must send it, even so belatedly. It is an excellent recipe, and I use it also for puddings, rock-cakes and patty-cakes, with equal success. Here it is:—One pound of butter; 2 lbs. flour; 1 lb. sugar; 2 lb. seeded raisins; 1 lb. seedless raisins; ¼ lb. almonds; ½ lb. mixed peel; ¼ lb. cherries if liked; 1 tablespoon of soda; 1

tablespoon essence of lemon; 1 teaspoon essence of almond; 4 eggs and 1 pint hot milk. A tablespoon of spirit (rum for preference) improves.

Rub the soda into the flour, then rub in the butter. Add the sugar and fruit, and leave all night if possible. Then boil the milk, pour on to the well-beaten eggs, and essence, mix all into a very moist dough, and bake in a moderate oven for 3½ to 4 hours. Personally, I always think it better to get it baked by my baker, who does it perfectly for 9d. I use a large square tin, and when it is quite ready for cutting, divide the cake into quarters, wrap each in grease-proof paper, and open only one at a time. This is a good method with all large cakes really, even for Christmas. I find icing the smaller pieces saves a lot of waste, and as the cake keeps for months, it is worth saving.

I made very nice almond icing without any almonds, except apricot kernels, this year; 2 oz. of apricot kernels to 8 oz. walnuts, minced finely with 8 oz. wine biscuits, then moistened with 2 eggs and a few drops of almond essence, and rose water, and icing sugar to make just firm enough to roll.—Mrs. H.M.C. (Thames Coast).

I am very much obliged indeed for this excellent recipe; and especially for the Mock Almond Paste. Almonds are difficult to get now, and we have been hunting up recipes for the "Mock" kind of paste; but yours is quite new and very ingenious. The apricot kernels are a real inspiration.

A Popular Cake

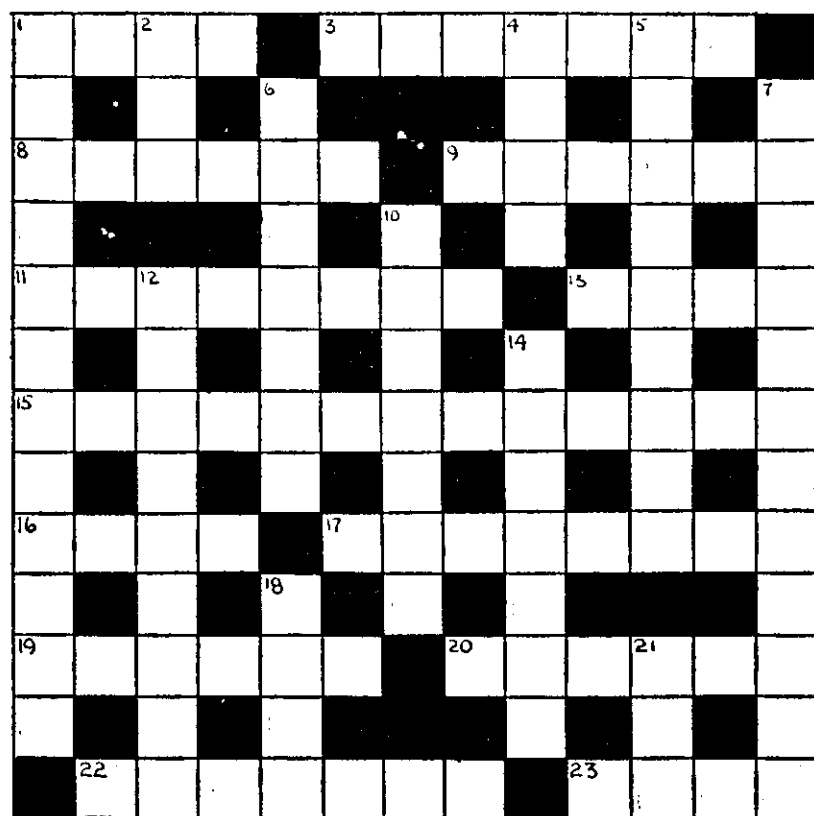
Dear Aunt Daisy,

I am enclosing a good reliable recipe which is always popular and can be made ever so quickly. I vary it in all kinds of ways—by leaving out the cocoa, and adding coffee, or the juice and rind of an orange, or lemon, or any other good flavouring essence.

Chocolate Jumble: Quarter of a pound of butter; ½ cup of sugar; 1 teaspoon baking powder; 1 teaspoon vanilla; 1 egg; 1 cup coconut; 1 cup flour; 1½ tablespoons cocoa. Cream the butter and sugar, add the egg and other ingredients, lastly adding the flour and baking powder. Press into a flat square tin, or press out on to an oven slide, and bake about quarter of an hour. Ice when cold, with chocolate icing, and decorate with walnuts, dates and coconut as desired. Cut into squares.—Wee Judith (Mangamahua, Fordell).

The Listener Crossword (No. 43)

(Constructed by R.W.C.)



Clues Across

1. A facial feature in a changed form.
3. Part of an iron pot.
8. Rubs clean by means of a mongrel and a distress signal.
9. Nomads (anag.).
11. Care and rent produce a coward.
13. Far from the mark.
15. Carpet on stair (anag.).
16. A domestic appliance found in 3 across.
17. Fidgety.
19. Delicate shade of meaning or colour.
20. Ancient gem in the form of a beetle.
22. Sad need (anag.).
23. Indolent.

Clues Down

1. Inspirits Con to writing on monuments.
2. Frequently found with Bill.
4. One form of 3 across in reverse.
5. Turn into beast—this is pig-headed.
6. If in these, you are behindhand.
7. Find Ben, Elsie! (anag.).
10. Cordial from an aromatic plant.
12. Cool cheat (anag.).
14. Couplet.
18. Run before the wind.
21. Pole or perch.

THE LISTENER CROSSWORD (Answer To No. 42)

