

RECIPES **ASK** Aunt Daisy **ANSWERS**

INTERESTING APPLE RECIPES

GREAT interest has been shown in what I may call the "Daisy Chain Apple Competition" which closed at the end of Easter Week. This now famous "Daisy Chain," which consists not only of all the listeners to my daily National "hook-up" at 9 a.m., but also of all who read this page in *The Listener*, can always be depended upon for practical advice and reliable recipes and information, and it was felt that some little reward should come their way. So I was granted twenty-five guineas for prize-money, and decided to divide this into four parts—ten guineas for the first prize, and five guineas each for three second prizes, two for the North Island and two for the South. The subject chosen was "How to Make the Best Use of a Case of Apples."

Very varied and often ingenious entries were sent in, and you will find the most suitable and practical of the recipes printed on this page of ours during the next few weeks. You will be wise to cut them out and keep them.

From "Dorothy Anne" of Christchurch, comes this clever entry, written in verse:

*How to best use a case of good apples!
Why, a housewife's joy that would be,
Forty pounds of God's good bottled
sunshine.
Sure, I'll work it out. Well now—let's
see.*

*For a family of, let us say, four,
I'd stack fourteen pounds on the floor,
We'd have one each a day—
(Last a fortnight that way),
And then we'll be clamouring for more.*

*Then another ten pounds I'd pre-
serve;
Think how wholesome and easy to
serve;
When the season is o'er
And there's apples galore
Stacked in cans, or in pulp form
secure.*

*Then there's apples cut up with braised
steak,
A delectable dish this doth make!
And a chutney that "Dais"
In her recipe says
Can be used in so many good ways.*

*And there's luscious sweet sauce
With that well-seasoned pork,
Crusty pies, tarts and apple short-cake.
And the fine, grated apple
That baby can eat,
And no end of new dishes to make.*

*Don't forget apple flavouring in rock
cakes,
With any odd juice that is left,
From making that pie or that short-
cake;
Take a drink from a glass of the rest.*

*And an apple stuffed well with young
carrots,
Baked gently, well flavoured, for tea.
What better could please vegetarians
Or your own, special, well-beloved
HE?*

*Of the left-over scraps I'd make jelly,
And just gloat o'er the pots that I'd
store,
Made from what's often thrown in
the dust-bin,
Pips—peelings—stalks—and the core!*

*And so we've disposed of the rest of
the case,
Such a boxful of richness in store,
Full of nutritious, health-giving beau-
tiful fruit,
One could not ask anything more.*

Apples Preserved with Cape Gooseberries

This makes about four quart jars. Eight pounds of apples (approximately), and 3lb. of cape gooseberries. Wipe the apples with a clean, damp cloth. Take out the cores. Put the cores on to boil,

covered with water. Peel the apples fairly thickly, and cut the skin into fairly small pieces. Cut up the apples, and put the cut-up skins with them into a saucepan. (Yes, Aunt Daisy, I preserve all the skins of the apples with the apples).

Quince Honey

*This is an Australian way for
making Quince Honey.*

*Take one pint of water and six
lbs. of sugar, and boil 10 minutes
to syrup. Peel and mince 5 large
quinces and 1 large pineapple.
Add to the syrup and boil till it
will set—about thirty minutes. It
should be a golden colour when
cooked.*

Now strain the cooked cores, and gently rub through the strainer, adding the strained juice to the cut-up apples. Add the cape gooseberries, and boil till cooked and sterilised. Put into hot preserving jars, and screw down airtight. Sweetening may be added when using.

—F.M.P. (Kaiwarra).

Apples Preserved With Other Fruits

Four pounds of apples, 8lb. of pears, 2 dozen passion fruit, 1 medium pineapple. If pineapple is expensive I leave it out. Do the apples and the pears in the same way as in the above recipe,

using the pear skins as well. Put the apple cores, pear cores, and the scrubbed skin of the pineapple on to boil. When soft, strain the cores and pineapple skin as in the previous recipe. Cut the pears into quarters and then cut each quarter into two, crossways, making eight little chunks from each pear. Pears cook quicker, so if they are thicker pieces, they will not be overcooked. The skins of the pears are cut up and put in with the pears, etc. Add the cut-up pineapple and passionfruit, and the strained juice of the cores. Here again, sugar may be added when using.—F.M.P. (Kaiwarra).

A Sweet or Savoury Apple Breakfast

Make a batter with 1 cup flour, pinch salt, 2 eggs, ½ cup of cold water, or half water and milk, 2 tablespoons of melted butter, and two teaspoons of sugar. Stir well together the sugar, salt and egg yolks; add the melted butter and the flour and the water gradually. Beat well and let stand 2 hours or longer, if possible. Just before using, fold in the beaten egg whites. Dip the peeled and quartered apples in this batter, and fry them in deep hot fat. Roll them in sugar and serve hot.

Make the batter savoury by omitting the sugar and adding a tablespoon of Worcester Sauce, a pinch of mustard and a little pepper. Dip the quartered or sliced apples in, and fry as above, and serve with sausages, bacon or minced meat cakes.—"Waituna West."

(Continued on next page)

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