

RECIPES ASK Aunt Daisy ANSWERS

AN APPLE PARTY

THE second prize in the Apple Competition was won by Mrs. Mowat, of Mornington, Dunedin. She had the happy idea of giving an "Apple Party." Each child sat down at the table wearing a paper hat on which was printed the name of some variety of apple such as "Delicious," "Jonathan," "Sturmer," and the entire menu consisted of apple dishes, the recipes for which follow:

Apple and Celery Salad

Peel and dice 3 large apples, add two cups of chopped celery, two or three ounces of grated cheese, and about a quarter of a teaspoonful of seameal. Season with salt and pepper, and toss all together in a salad bowl with a fork. A little grated onion may be added if desired. Pour over a good mayonnaise dressing. Delicious with salmon or tinned herrings.

Baked Apple and Sausage Roll

Skin and roll out two pounds of sausages. On this spread two cupfuls of diced apple, 1 cupful of chopped onion, 1 cupful of breadcrumbs, and a teaspoonful of chopped sago. Salt and pepper, and a dash of seameal (so essential for the prevention of goitre). Roll up like a roly-poly, dredge with flour and place in a roasting dish with some good dripping. Bake in a good oven for one hour, or until well browned, basting frequently. Serve with good brown gravy, and mashed potatoes.

Fried Apple Rings

Peel and core two or three tart apples and cut in slices. Dip in seasoned flour, and fry in boiling fat until a golden brown. Just the correct dish with pork chops or fried sausages.

Baked Apple Dumplings with Caramel Sauce

Peel and core the required number of apples. Fill the cavity with sugar and a little grated nutmeg. Roll each apple in breakfast cereal and cover with a good puff pastry. Place dumplings in a baking dish, and quarter cover with hot water containing one tablespoonful of sugar, 1oz. of butter and one tablespoon of golden syrup. Baste frequently and allow to bake about one hour. Try apples with a skewer. The liquid forms a caramel sauce. These are truly delicious with cream.

Apple Meringue

Line a plate with the following mixture: Four ounces of flour, four ounces of cornflour, 3oz. of butter, 1 teaspoon of baking powder, 1 tablespoon of sugar,

and the yolk of one egg, and $\frac{1}{4}$ pint of milk. Knead all to a light dough. Spread on a plate and bake in a hot oven. When cold, spread a good thick layer of sieved cold stewed apples on the tart. Beat the whites of two eggs stiffly with two table-spoons of fine sugar. Heap on top of apples and return to the oven until the meringue is a golden brown. This makes a nice cold sweet.

Apple Cocktail

Stew four pounds of apples in two quarts of water. Add a small teaspoonful of ground ginger. When reduced to pulp strain through butter muslin. When the liquid is cold, add the juice of two lemons and one cupful of sugar to every two cups of liquid. Bring again to boiling point. Cool quickly then bottle. The apple pulp which is left is splendid for tarts, etc.

Bottling

Quite a large quantity of apples had been consumed in the making of all the "goodies" for the party, but I still had an ample supply for bottling purposes. These were bottled in the usual way in screw top jars. No need to go without delicious apple dishes this winter!

Skin Lotion

The skins and cores from the bottled fruit were put into a large saucepan

with three cups of water and boiled gently for twenty minutes, then strained through butter muslin, and allowed to cool. When perfectly cool, two table-spoons of glycerine and a few drops of oil of lavender were added. This makes a splendid skin lotion, equal to the very best imported lotions, and has a most invigorating and whitening effect on the skin.

The Pips

Nor were the apparently useless little pips discarded. These were dried in the oven until very hard and, remembering a large celluloid ball in a spare drawer, I at once thought of a splendid idea. A hole was made in the ball, it was half filled with the hard pips, a handle was inserted and glued into the hole, and in a few minutes a dainty baby's rattle was awaiting an owner.

The few remaining apples were eagerly consumed by members of my own and other families.

The Case

Now only the empty case remained, and that now adorns my little girl's bedroom in the form of a box ottoman. This case (and the two previous ones), were nailed together, padded on top, and the whole painted cream and green to match the bedroom colour scheme, and covered with chintz of the same shade. A truly beautiful piece of furniture, and one for which my children find many uses.

FROM THE MAIL BAG

Nothing Over Sixpence

Dear Aunt Daisy,

It's a mere man speaking! I'll tell you at once, in case you read on, and then to your horror, find that you have been deceived!

I have not found a notice up to say your page was strictly reserved for women; so have ventured, after a long time "screwing up my courage" to break in just for once.

I respectfully and very diffidently submit some of "Mother Martha's Mixtures" (taken from a Church Army Gazette), hoping that at least a hint here and there may strike you as being useful! Many years ago now, someone asked, "Who is that man?" referring to me, and the answer was: "Oh, he's only the cook!" But wait—this is better still—at the time I was in charge of an Institution at which a Commission was sitting. We were understaffed; we gave meals to the Commission each day. When it was all over, the Chairman drew me on one side and asked if it would be possible to arrange for him to have my cook! Very embarrassing, for I had done all the cooking for them myself.

(Continued on next page)

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