

(Continued from previous page)

ture, beating all the while. When all is added and beaten in, whisk well with an egg whisk.

### Apple Filling

Apples are becoming more and more popular, so try this one: Bake four large apples. Mix the pulp with the juice of 1 orange, a little of the grated peel, ½ cup of brown sugar, 2 tablespoons of melted butter or cream, and 2 tablespoons of honey. Beat, and keep in little jars. A pinch of cinnamon may be added.

### Apple Lemon Curd

Half a pound of cut-up apples, the rind and juice of 1½ lemons, 2 eggs, 2oz. of butter, ½lb. castor sugar. Cook the apples till soft, and beat to a pulp. Mix in then, the grated rind and juice of the lemons. Beat the eggs, and then add with the sugar, to the mixture. Beat well together, and add it all then to the butter, melting in a basin. Put the basin over a small saucepan of boiling water, and stir the mixture till it becomes thick, which will be in about twenty minutes. Put in jars and when cool tie down.

### Pineapple Filling

Soak 2½ level teaspoons of gelatine in ¼ cup cold water, then add 1 tin of crushed pineapple, and 1 large breakfast cup of sugar, and cook for five or ten minutes. When bottled, it will keep like jam.

### Pineapple Filling (Australian)

This is lovely for tarts. Simmer together for about 20 minutes a tin of crushed pineapple, ½ cup water, and 2 cups of sugar. Then thicken with 1

tablespoon of cornflour, moistened with a little of the pineapple juice, and cook for three minutes. When slightly cool, add the beaten yolks of 3 or 4 eggs. Beat in 1 large tablespoon of butter.

### Uncooked Pineapple Filling

Whip the whites of 2 eggs until stiff. Then beat in gradually one cup of icing sugar and one tablespoon of pineapple juice. Stir in as much finely chopped or crushed pineapple as the icing will hold, adding a little more sugar if necessary. Put a thick layer between cakes.

### Honey Filling

This is a recipe sent by "Mrs. Nico-tinus," who won a prize in our Apple Letter Competition.

Two beaten egg yolks, 1 tablespoon of honey, 1 cup of dates, raisins and nuts chopped, and icing sugar to thicken.

### Pumpkin Cheese

Two pounds of pumpkin, ¼lb. of butter, 2lb. of sugar, and 5 or 6 lemons. Cook the pumpkin, strain it well, then mash it and push it through a fine sieve. Add the juice and rind from the lemons, taking care that none of the white pith is added. Then add the butter and sugar. Mix in a pan, and boil for quarter of an hour.

### Passionfruit Curd

Twenty-six passionfruit, 2 or 3 eggs, depending on the size, and well-beaten, 18 tablespoons of sugar, and 3 tablespoons of butter. Put all together in a saucepan, and bring to the boil slowly over a low heat. Cook slowly till it thickens, stirring all the time. Try a little on a saucer.

## FROM THE MAIL BAG

### White Puddings

Dear Aunt Daisy,

A missionary friend in Bulawayo has written asking for a recipe for White Pudding. When on furlough in New Zealand, he tasted these puddings (they don't seem to have meat in them), and now he is anxious to get a recipe.—"Boote-ite."

These white puddings are a traditional English article of food. My own recipe was given to me in London by Mrs. Webb, of the BBC staff, and she had picked it up in Flintshire. Instead of sausage-skins, the old custom was to use sheep's intestines, thoroughly cleaned and scalded.

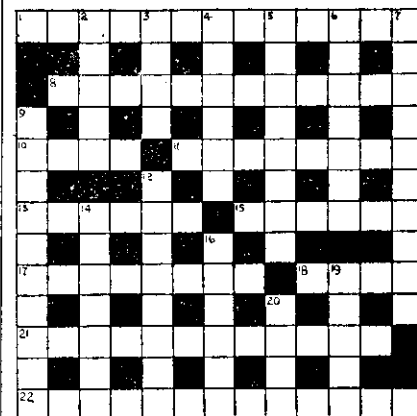
One pound of fresh beef suet, minced small, 1¾lbs. of oatmeal, 1 dessertspoon salt, ½ teaspoon of white pepper, 1 onion, and sausage skins. Well wash the sausage skins and cut in sausage lengths. Mix all the ingredients together, and fill the skins about half full with the mixture. Be careful not to overfill, or they will burst. Prick them well with a darning needle, tie the ends securely, plunge into boiling water, and boil for an hour.

These puddings, if kept in bran or oatmeal, will keep good for months. To prepare for eating, cook in boiling water for 10 minutes, or toast in front of the fire, or bake in the oven.

## THE LISTENER CROSSWORD

(No. 55)

(Constructed by R.W.C.)



### Clues Across

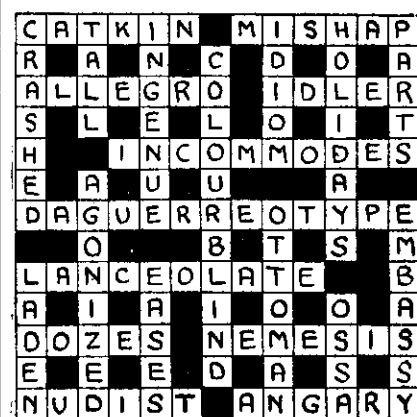
1. Pins maul Louis (anag.)
8. Bit it with decorum—this results in a casual remark.
10. Wary, somehow—and all anyhow.
11. A clan aim to become crazy.
13. Do wave (anag.)
15. There's nothing in a confused trail for a maker of clothes.
17. Bit by bit (2, 6).
18. A tiny tot is upset—put out, in fact.
21. Is in a torment (anag.).
22. A tractor frame forms a mixed constituent of a raising agent.

### Clues Down

2. Sedate robes.
3. Better than never!
4. Robin Hood's wife turns into an aviator.
5. Hostile.
6. A visual form of congress house.
7. Airy limits (anag.).
9. With static, Alf and I are resigned to the inevitable.
12. This flower is a hiding-place for one of the enemy.
14. Eve robs in order to make comment.
16. Account or stead.
19. A French painter? Not mel
20. Mineral found in granite.

## THE LISTENER CROSSWORD

(Answer to No. 54)



### Against the Sun

THE latest medical theory is that over-tanned skin prevents the ultra-violet sunlight from penetrating deep enough to benefit the body by a supply of Vitamin D. That is why, it is contended, so many dark-skinned people are susceptible to rickets; a disease caused through vitamin deficiency. But you know that doctors differ.



# Matchless SHOES

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