

# RECIPES ASK Aunt Daisy ANSWERS

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MADE BY THE N-7 MAKERS OF LUSKUS JELLIES  
**PUTS A NEW EAT IN MEAT—makes it a TREAT**

## XMAS CAKES AND PUDDINGS

**I**T is now high time we began to concentrate on Christmas Cakes and Christmas Puddings. Most people have worked out a good rich fruit cake recipe, which they make up almost month by month to send to the troops, or rather to their own special "unit" of the troops. These folk may find it easy just to make up one or two of these "regulars" for their own Christmas Cakes; but many others will like a different mixture, as well as some cheaper cakes also, so that the children may "cut and come again" without any ill effects. There are modern Christmas Cakes and Puddings, too, which include cereals and wholemeal and raw fruit, and even some vegetables. So now let us look through some recipes. First, some puddings.

### Eggless Xmas Pudding

This was sent in by a Papanui listener. All the measurements are level, and a breakfast cup is used. Sift together  $\frac{3}{4}$  cup flour;  $\frac{1}{2}$  teaspoon baking soda;  $\frac{1}{2}$  teaspoon salt;  $\frac{1}{2}$  teaspoon mace; 1 teaspoon cinnamon;  $\frac{1}{4}$  teaspoon ground cloves;  $\frac{1}{4}$  teaspoon allspice;  $\frac{1}{4}$  teaspoon ginger. Add to this mixture  $\frac{1}{2}$  cup brown sugar;  $\frac{1}{2}$  cup finely shredded suet;  $\frac{1}{2}$  cup washed and dried currants; 1-3 cup washed and dried sultanas; 1-3 cup seeded raisins; 1-3 cup finely shredded mixed peel; 1-3 cup blanched

them in, and lastly add the stout. Stir all very well together. Put the mixture into pudding basins, pressing them well down, cover the tops with scalded and floured pudding cloths, and boil for 8 hours.

### Xmas Pudding (Oxfordshire)

One pound of raisins; 1 lb. of sultanas; 1 lb. of currants; 1 lb. of castor sugar; 1 lb. of mixed peel, or less to taste; 1 lb. breadcrumbs;  $1\frac{1}{2}$  lbs. finely shredded suet; 1 teacup of flour; 1 teaspoon of mixed spice; half a grated nutmeg; grated rind and juice of one lemon, and the grated rind and juice of one orange; 6 eggs and a little milk. Mix all the dry ingredients well together; add the eggs and sufficient milk to mix properly, and boil well for 9 hours. This pudding will keep without spirits or wine.

### CANADIAN RECIPE

#### SPICED RHUBARB

To Serve with Roast Lamb (Hot or Cold)

3 lbs. rhubarb; 1 teaspoon of ground cinnamon;  $\frac{1}{2}$  teaspoon each of ground cloves and allspice; and  $\frac{1}{4}$  teaspoon nutmeg.

Put  $\frac{1}{2}$  cup of vinegar and  $\frac{1}{2}$  cup water with 2 lbs. of sugar into a pan. Add the spices tied in muslin bag, and simmer 20 minutes. Remove the spice bag, and add the rhubarb cut into inch lengths. Also add 1 lb. of seeded raisins. Simmer till quite thick, and put into jars. Seal when cold.

### Wholemeal Xmas Pudding

Four ounces of butter; 6 oz. light brown sugar; 1 cup water;  $1\frac{1}{2}$  cups raisins; 2 cups sultanas; 2 cups currants;  $\frac{1}{2}$  cup grated mixed peel; 1 teaspoon mixed essences; 2 eggs; 2 cups wholemeal flour; 1 teaspoon soda;  $\frac{1}{2}$  teaspoon baking powder;  $\frac{1}{2}$  teaspoon nutmeg;  $\frac{1}{4}$  teaspoon ground ginger; 2 oz. blanched almonds if liked. Bring the water, sugar, butter and fruits to boiling point, and simmer for five minutes. Let the mixture get cold, if you have sufficient time. Sift the dry ingredients together, and add to the fruit mixture. Add the nuts, and then whip in the eggs one at a time. Put into one large basin, or two small ones. Place a piece of greaseproof paper on top, and boil for four hours. If cooked longer, you can get the pudding a rich dark colour. Serve with rum or brandy sauce.

### Light Xmas Pudding

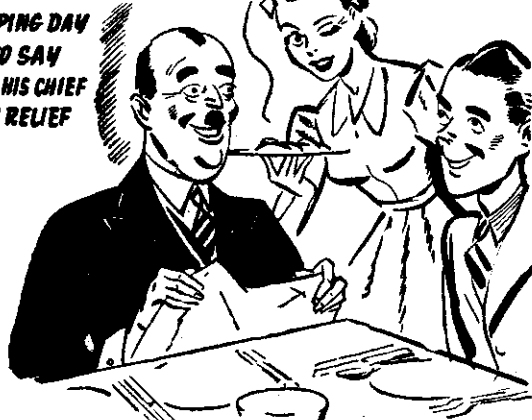
Eight ounces of butter; 6 oz. light brown sugar; 4 eggs; 10 ounces of flour;  $\frac{1}{2}$  teaspoon of baking powder;  $\frac{1}{2}$  teaspoon grated nutmeg;  $\frac{1}{4}$  teaspoon almond flavouring;  $\frac{1}{4}$  teaspoon rum flavouring;  $\frac{1}{4}$  teaspoon vanilla flavouring;  $\frac{1}{4}$  teaspoon ground ginger;  $\frac{1}{4}$  teaspoon salt; 1 lb. sultanas;  $\frac{1}{2}$  lb. raisins; 1 lb. currants; 2 oz. grated lemon peel; 2 oz. grated orange peel; 2 oz. almonds; few cherries; pinch cayenne pepper;  $\frac{1}{4}$  lb. preserved ginger; grated rind of half a lemon; and a little grated orange rind.

Put the flour, baking powder and salt, and ground ginger into the sifter. Chop the raisins and ginger, and mix all the fruits and nuts together. Cream the butter and sugar, add one egg, and beat; add the second egg and beat again vigorously. If the mixture curdles, add a little of the flour. Continue till all the eggs have been added. Sift in the

(Continued on next page)

## For a meal in a moment... SALISBURY

LAST WEEK ON SALLY'S SHOPPING DAY JACK RANG HER UP AT FIVE TO SAY THAT HE WAS BRINGING HOME HIS CHIEF TO DINNER. SAL SIGHED WITH RELIEF



FOR SHE, A HOUSEKEEPER ADEPT, A WELL STOCKED CUPBOARD WISELY KEPT AND EARNED THE PRAISE THAT SHE DESERVED WHEN SALISBURY'S PERFECT TONGUE SHE SERVED



**SALISBURY SHEEP TONGUES**