

(Continued from previous page)

Coffee Junket

One quart of milk; 1 tablespoon of sugar; 2 tablespoons of coffee essence; and some vanilla. Heat the milk, sugar, and coffee till very hot; stir well. Cool down to blood heat, add the vanilla and pour into glass dish. Now add the rennet. When it is set, serve with whipped cream flavoured with vanilla. For Chocolate Junket use grated chocolate, or cocoa.

SWEETS FOR NEW YEAR

Cairo Cuties

Soften 3 tablespoons of powdered gelatine in $\frac{3}{4}$ cup of water for ten minutes. Then put it in a saucepan with 3 bare cups of water, and 1 cup of sugar. Bring to the boil and keep simmering for about 25 minutes, stirring all the time. Add the juice and grated rind of one orange and one lemon (average sized), and continue stirring for another minute or so. Then remove from the fire and add half a cup of chopped walnuts, and $\frac{1}{2}$ cup chopped figs, raisins, and dates. Pour into a wetted sandwich tin or mould, or shallow meat tin, and leave to set. Then cut it up into cubes or any fancy shapes, and roll in icing sugar.

Marzipan Dainties

Although you may not be able to buy ground almonds this year, with which to make your almond paste, or marzipan, there is a very good ready-made Almond Paste on the market, sold by grocers in pound packets like butter. If, however, you are able to buy the ground almonds (or even whole almonds and mince them finely yourself), here is the recipe for making the paste.

Almond Paste

Half a pound of ground almonds; 1 lb. of icing sugar; 1 whole egg and sufficient white of another egg to make a stiff paste. Mix the almonds and sugar well together. Add the beaten egg, and about half the white of the other, and mix over a slow heat until a stiff paste—it must be only warm, however. Dredge a board with icing sugar and roll the paste to the required thickness; then press on to the cake, which has been brushed over with white of egg, to make the paste stick.

Mock Almond Paste

Here is quite a good Mock Almond Paste. Half a pound of round wine biscuits (leave 2 out), $\frac{1}{2}$ lb. icing sugar; 2 eggs; 2 teaspoons almond essence. Crush the biscuits finely with the rolling pin. Add the icing sugar and beaten eggs, and the almond flavouring, and work all well together.

Marzipan Dates

Remove the stones from the dates, and insert a piece of marzipan. These are delicious.

Marzipan Mushrooms

Roll pieces of marzipan into balls, in the hand, and then press out a hollow with your thumb, thus making into the shape of a small mushroom. Score the underside with a fork lightly, and dust with cocoa mixed with a little icing sugar, or with grated chocolate. Then roll pieces of marzipan into the stalks, and stick them into the mushroom top. The "growing end" should also be

dipped in chocolate, to represent a little earth sticking to it. Can be made quite realistic.

Carrots, pears, cherries, apples, and any fruits can be made in the same way, by the judicious use and mixture of various food colourings.

FROM THE MAIL BAG

Simple Salads

Dear Aunt Daisy,

We have often made that apple and onion salad you gave us—one onion cut up to three sliced apples. It is very nice, too—so is orange and onion salad, and I use a dressing of only lemon juice, sugar and cream for any of these. The orange and onion salad goes best with mutton.

Mock Whitebait.—Now here is a quick and popular dish for when the cupboard is a bit bare. Allow 1 egg and 1 potato for each person. Beat the eggs, add the grated potatoes, salt and pepper, and fry in fritters. Simple? A little imagination varies the recipe—finely chopped onions, or parsley, etc.

Cereal Shortcake.—This is very simple. One cup of breakfast cereal, 1 cup of flakes, $\frac{1}{2}$ cup of sugar, 1 level teaspoon of baking powder, $\frac{1}{2}$ cup coconut, if you can get it, and a little essence of vanilla. Melt four ounces of butter and 1 tablespoon of golden syrup, and pour it over these dry ingredients. Mix it with a knife, and pour it on to the oven slide. Press it to about half an inch thick with a knife, and bake about half an hour or three-quarters of an hour slowly. Cut into fingers while warm.—"Another Link in the Daisy Chain."

Must Marshmallow Soften Biscuits?

Dear Aunt Daisy,

I should be exceedingly grateful for your advice, or the Daisy Chain's, on the following matter. I make marshmallow which, when put on the biscuits, always make them go soft. This is the recipe I use. One cup of boiling water, 1 cup of sugar, and 2 dessertspoons of gelatine. Boil for eight minutes, allow to cool, add 1 cup of icing sugar, flavour, and beat until fluffy.

I wonder if anyone can give me a recipe which will not soften the biscuits. I know there is one, as I've tasted it in restaurants.—*VERA (Mangamahu).*

Perhaps your biscuits were not quite cold when you put your marshmallow on. Or perhaps the marshmallow was not cold enough. Anyhow, try this recipe. It is part of one of the prize-winners in the recent biscuit competition. Dissolve 2 teaspoons of gelatine in $\frac{1}{2}$ cup of hot water. Leave till cool. Add the beaten white of an egg, lemon flavouring, and 1 cup of icing sugar. Beat till thick and creamy.

As a matter of fact, we have your recipe, but ours says to soak the gelatine in the cup of cold water—not boiling; perhaps that makes a difference.

Oilstains on Paper

Dear Aunt Daisy,

I read the letter in your column from the lady who was inquiring about oil-

stains on the page of a book. Tell her to make a paste of powdered magnesia and benzine. Brush on the affected part. Leave for three days, then brush off. There should be no trace of oil.

—"Island Bay."

Thank you, Island Bay. Could she use carbon tetra chloride to mix it with, instead of the benzine? It is a little more refined than benzine.

Honey Roll

Dear Aunt Daisy,

I would be so pleased if you could give me the recipe for a Honey Roll.

—A.M.C. (Matamata).

Yes, here are two recipes:—

"Different" Honey Roll.—Four ounces of flour; 2 oz. of sugar; 1 large tablespoon of honey; 3 eggs; 2 tablespoons hot water; 1 teaspoon cinnamon; $\frac{1}{2}$ teaspoon cream of tartar; and $\frac{1}{4}$ teaspoon of carbonate of soda. (You could use 1 small teaspoon baking powder instead, if no cream of tartar available.)

Beat the eggs and sugar well, add the honey. Add the sifted flour, rising and cinnamon, then the water. Bake in a quick oven, in a flat tin, for about ten minutes. Turn out quickly on a damp cloth, and trim off the edges. Roll up in cloth and allow to stand for two minutes. Unroll, and roll up again without the cloth. When cold fill with the following—or with whipped cream.

Four ounces of icing sugar; 1 dessertspoon of butter; 1 dessertspoon honey; 1 teaspoon lemon juice; and beat all together. A few chopped nuts may be added.

Honey Roll Sponge.—This is different again. Cream $\frac{3}{4}$ cup brown sugar, with 2 oz. of butter. Add 3 well beaten eggs, 1 small cup of honey; $\frac{1}{2}$ teaspoon mixed spice; and $\frac{1}{2}$ teaspoon ground ginger. Add 1 large cup of flour; $\frac{1}{2}$ teaspoons baking powder, adding lastly 1 tablespoon of hot water in which $\frac{1}{2}$ teaspoon of baking soda has been dissolved. Bake 15 minutes. While baking,

have a large sheet of greaseproof paper ready with plenty of castor sugar sprinkled over. When the roll is baked, drop on the sugared paper, roll quickly, let stand a minute, then unroll. When cool, spread with whipped cream.

Mint and Apple Jelly

Dear Aunt Daisy,

Here is my recipe for Mint and Apple Jelly. Take two pounds of wind-fall apples or any tart ones. Quarter them without peeling. Almost cover them with water and boil for ten minutes, then add 4 tablespoons of chopped green mint. Boil for twenty minutes. Strain; to each cup of juice, allow half a cup of sugar. Boil till it will set when tested on a cold saucer.

—"Birdy" (Palmerston North).

A good idea, Birdy. Many thanks. A very nice jelly with cold mutton.

Date Coffee

Dear Aunt Daisy,

I should like to tell you of something that is very economical, as well as very nice. All my friends are pleased with it. Bake some dates in the oven until hard, or hardened when cold after removal from the oven. Then keep in a jar until ready for use—for making date tea! The flavour is that of coffee. Six dates are placed in a coffee-pot, and boiling water poured over, as in making tea, and then brewed. Pour a little into each cup as required, and fill up with hot milk, as for making coffee.

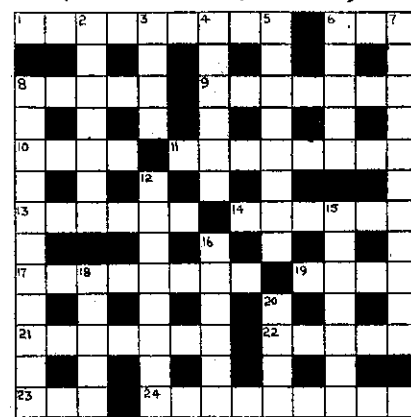
Now these dates in the pot can be left, and when coffee is required again, more hot water may be poured on, until the goodness is all used out of them. I do not always use so many. Sometimes I put two in a cup and pour water on them, and then use these about two or three times. It can be made strong or weak, just to suit one's taste. It is a really lovely drink. Sugar can be added to taste.

—"12R Listener."

THE LISTENER CROSSWORD

(No. 81)

(Constructed by R.W.C.)



Clues Across

1. This bread sounds very satisfying.
6. Second afterthought to a letter.
8. Acted as a younger son.
9. Ravens help to make these, 10 across.
10. Hostilities.
11. Dine with Aunt.
13. State as a fact.
14. Peer at (anag.).
17. Arguing about a date with Bing.
19. This bell is naturally quite silent.
21. Scolds.
22. English dramatic critic, found in 12 down.
23. Youth, found in 8 down.
24. Terse Reds (anag.).

Clues Down

2. Arnold and I form a number.
3. Corrodes.
4. Net tax is still in existence.
5. Even lard may be sweet-smelling.
6. Kind of violet found in a pram.
7. Septic blues (anag.).
8. Table (rhyming slang).
12. I get data and become upset.
15. An Australian bird and a small freshwater duck combine to imitate.
16. Song is confused in knowledge of spiritual mysteries.
18. The staff of life becomes uncovered here.
20. In the R.A.F. I am not so bad.

(Answer to No. 80)

