

CAULIFLOWER DISHES AND PICKLES

CAULIFLOWERS seem to be the most plentiful of all vegetables just now, so here are some suggestions for varying the usual dish of steamed or boiled cauliflower with white or parsley sauce, good though that be.

Cauliflower Fritters (With Cheese)

Cook cauliflower, not too soft, drain in colander and hold under gently running cold water tap for a minute or two. Break into small bouquets. Make a batter of 2 well-beaten eggs and a quarter pound of grated cheese, pepper and salt to taste. Dip the bouquets into this and fry brown in hot butter. An ordinary batter flavoured with grated cheese would be cheaper, but not so good.

French Fried Onion Rings

(Fine with Devilled Grilled Steak)

Make a good batter by beating together one-quarter cup milk, three-quarter cup flour, half teaspoon baking powder, 1 egg yolk, one-third teaspoon salt, half tablespoon melted shortening (butter or margarine), using an egg-beater. Cut 3 large onions into slices a quarter of an inch thick, and separate into rings. Dip the rings into the batter, and fry until brown in deep fat. Drain on paper, and dust with salt, and serve hot.

Cauliflower Pickle (Sweet)

Cut finely a large cauliflower and 4 large onions, sprinkle with salt and leave all night. Strain well. Boil for 20 minutes in one quart of vinegar. Now mix half-cup flour, 2 teacups golden syrup, half tablespoon each of curry and of turmeric, and 1½ tablespoons mustard (or to taste), with one pint vinegar. Stir this into the boiling mixture, boil 5 minutes and bottle. Cover when cold.

Coral Cauliflower Soup

A tasty and pretty soup—easily made if you still have some preserved tomato pulp. Or you may be able to buy some tinned tomatoes, and put through a sieve. Boil a cauliflower as usual, strain, and press it through a sieve, or mash it carefully. Save a few sprigs, so that you may put one or two as a garnish in each bowl of soup. Chop an onion and cook without browning in a little butter. Put into a large saucepan the sieved cauliflower, about half as much pulped tomato, and the onion, and bring to the boil with pepper and salt to taste, and a little sugar. Then add about 1½ pints of warm milk, or milk mixed with water strained from potatoes; heat, but do not boil. A little chopped celery may be cooked with the onion. Very nice.

Cauliflower Pie

Cook cauliflower as usual, drain and mash well. Season with salt, pepper and a little chopped thyme and parsley. Stir in about 2ozs. of grated cheese and

2 tablespoons of milk. Butter a pie-dish, line it with this mixture, adding a sprinkling of grated onion. Then put a layer of your preserved tomatoes, or a layer of sliced and skinned raw tree-tomatoes. Dot with butter. Cover with the remainder of the first mixture, spread with a thick layer of mashed potatoes, mark with a fork, dot with butter, and bake in moderate oven 35 to 45 minutes.

Cauliflower Savoury

Make a good white sauce, adding plenty of chopped parsley, a pinch of cayenne, and a few chopped radishes. Half-fill a pie-dish with cooked and mashed cauliflower, pour half the sauce over it, then add the rest of cauliflower, and pour over the remainder of the sauce. Cover with breadcrumbs, or better still, wheat-flakes; dot liberally with butter and bake in moderate oven for about half an hour.

FROM THE MAIL BAG

Oil on Wallpaper

Dear Aunt Daisy,

I am writing this in the hope that it may help the person who spilt oil on her wall paper. Some time ago, my husband spilt hair-oil down the bedroom wallpaper in a very prominent place. Not knowing of any remedy, I had to rely on my own brains. So I took some very stale bread and gently rubbed the stain, then took a hot iron and thick brown paper and passed the iron backwards and forwards several times. I daresay blotting paper would do in place of brown paper. Finally, I used more bread and believe me, the stain has practically all disappeared. In fact, it worked so well, that no one would notice now, unless it were pointed out to them. I would only recommend this method for a plain paper, however, as it would certainly take colour out of a pattern.—Concord (Dunedin).

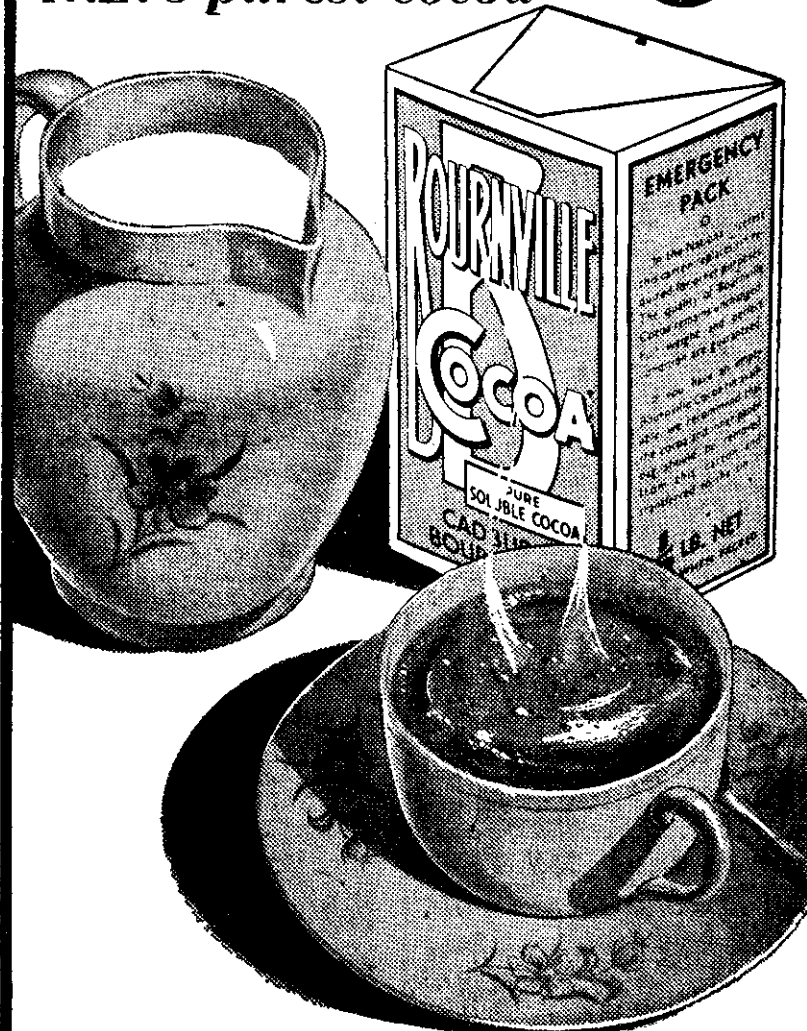
Handkerchiefs from Meal Bags

Dear Aunt Daisy,

I am only a new Link in the Chain—have only been house-keeping six months, but have profited quite a lot by listening to your morning talks. One morning you were talking about the use of meal and flour bags, and how to remove the print. This is what I do, and find it quite satisfactory. On emptying the bag I rub dripping into the print, and leave till wash day. Then I soak it in very hot water for a while, cool the water and give a good rub with a little soap. When I have removed my wash from the copper, I pop in the bag and give it a boil. You will find there is very little trace of print left. My mother belongs to an active institute which sends parcels each month to the boys of that district who are overseas, and the members make handkerchiefs from bags cleaned in this way, and dyed with a little Condy's Crystals. I hope this hint will be of some use.—"Young Nick."

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