

### A Basic Sponge

Dear Aunt Daisy,

I am enclosing a recipe for a "basic sponge," which is excellent, economical, and can be put to many uses. Use it for lamingtons, jam rolls, sultana cake, trifles, as the sponge part of Napoleon cake, iced; or as a coconut cake. Two cups flour, 1 cup milk, 2 teaspoons baking powder, 1 egg, 1 tablespoon vinegar, 3 tablespoons butter (scooped off the lb.), salt, 1 cup sugar, 2 heaped tablespoons coconut (if required), 1 cup sultanas (if required). Into a basin put butter (slightly softened), sugar, vinegar, milk and egg. Beat well; add flour, salt, baking powder and fold in. Line a meat tin with one thickness of greased brown paper; about 14 inches off a lunch roll is just right. Spread the mixture evenly. Cook for 17 minutes at 400 degrees approximately. The sponge should be about 2½ inches high and a large pan-full, for only one egg. Two jam-roll tins will fit on one shelf. Turn out on to damp cloth, trim edges, spread filling and roll.

"P.T.," Remuera.

### Italian Steak Wanted

Dear Aunt Daisy,

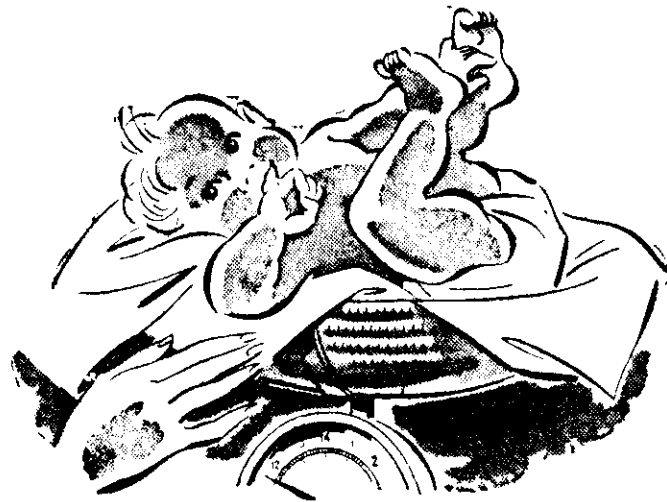
Could you please publish in *The Listener* the recipe for what I think is called Italian steak. I know that it is cooked in sherry in a casserole, and the recipe I tasted had spaghetti on the top and a few strips of bacon. I do not know the quantity of sherry or method, though, and would be pleased if you could give it to me. I understand that you can cook sausages in lager, and would appreciate that recipe, too, if you have it.

"B.C.," Wainui Beach.

I haven't the recipe you describe, Betty, but some of our Continental visitors will probably be able to give it to us. You might adapt this recipe which uses chops. Prepare the meat some hours beforehand by placing it in deep dish sprinkling with a little finely-chopped onion, and nearly covering with dry sherry, or Madeira. Then remove meat, roll in seasoned flour, brown it in a little hot fat, then put it back in the wine and bake in a moderate oven for about ½ hour. The oven-dish should have been rubbed over with cut garlic. Just add the cooked spaghetti and strips of grilled bacon when serving. I have never heard of cooking sausages in lager beer. Perhaps someone may send that recipe in, too. This page is primarily designed for practical, family, everyday meals, so we haven't space for many exotic dishes. Nevertheless, wine-cooking is interesting and not necessarily expensive; and in wine-producing countries, a few teaspoons of dry wine added to sauces and soups, and some salad dressings, are much used. With "gamey" meat, too, it is used to marinate the venison or hare or whatever it is, over night. For wild duck, the sauce is 1-3rd port wine, 1-3rd currant jelly, and 1-3rd butter. Perhaps we could take this page one week for wine cooking. During cooking, most of the alcohol evaporates, leaving only the flavour, especially in slow cooking.

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