

till it will set—about 3 hours. A teaspoon of citric acid added after 2 hours will help it set quickly.

Quince and Tomato Chutney

One pound quinces, 1 lb. tomatoes, 1 lb. apples, 10 oz. onions, ½ lb. raisins, 4 oz. preserved ginger (or bruised whole ginger), ½ lb. brown sugar, 1 or 2 oz. salt, ½ oz. ground ginger, ½ teaspoon cloves, ½ teaspoon cayenne, 1 pint vinegar. Chop fruit and vegetables finely and boil 2 to 3 hours.

Quince Pickle

Peel and cut quinces (green are best, but not too green) into quarters, put into pan and nearly cover with vinegar. Add 1¼ lb. sugar to every pint of vinegar, a few cloves, peppercorns and cayenne to taste. Boil until soft and good pink colour, then allow to cool, and bottle. Delicious.

Whitford Quince Conserve

Ten pounds quinces, 10 lb. sugar, and 1 pint vinegar. Cut peeled quinces into small pieces, put into bowl, and put sugar and vinegar over them. Leave 12 hours, then strain off syrup, and boil it quickly for 20 minutes. Add fruit, and boil quickly another hour or till it is cooked and jam will set when tested.

honey). Warm the glucose, which is very hard, with the lemon juice, over slow heat. Pour it over the beaten egg when cool, add the flavouring. Mix now with the icing sugar. Make into a dough which will come out of basin in a clean ball. Cut in half. Roll out one half to fit the top of the cake, and lay it on, after first brushing cake over with unbeaten white of egg. Then cut other half into two or four pieces. Roll into strips and stick them round sides of cake, and smooth over joins.

The recipe for the filling for iced wafers is simple: Just use equal quantities of vegetable fat and icing sugar. Cream vegetable fat and icing sugar and flavour with any flavouring desired.

The wafers are made like this: Half a cup of butter, 1 cup castor sugar, grated rind of 1 orange, 1 teaspoon baking soda, 1 tablespoon cold water, ½ cup orange juice, 2 cups flour. Cream butter, gradually add sugar and orange rind, beating until light. Dissolve baking soda in the cold water, add to orange juice, then add this alternately with the flour to the first mixture. Spread mixture on a well-greased sheet in the thinnest possible manner, and bake in a moderate oven. When baked cut into squares. They can be rolled like a brandy snap, but you have to be very quick about it. Makes about 60 or 70. Drop in very small quantities on the baking sheet, and spread out like tissue paper with a knife.



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S.O.39

FROM THE MAILBAG

Plastic Icing

Dear Aunt Daisy,

Thank you for all the helpful and interesting hints on your pages of *The Listener*. We follow each copy. Could you give us some help through *The Listener*? We have a recipe for plastic icing, but no quantities. Could you supply these? The recipe is (to be used instead of Royal icing)—egg-white, icing sugar, glucose, vegetable oil. Are these substances the ingredients of the filling of iced wafers? Would you please give us the recipe for iced wafers, both filling and biscuit?—J.R., Wairarapa.

I'm afraid we must depend on the never-failing Daisy Chain for the plastic icing recipe. Here is the only one I have, but it contains no vegetable oil, which is probably the ingredient which keeps the icing "plastic," or pliable: 2 lb. sifted icing sugar, 2 full tablespoons lemon juice, 2 egg whites, 1 teaspoon orange essence, 1 large desertspoon glucose (bought in small cartons like

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