

and salt, cayenne and a dash of grated cheese. Have ready some half rashers of bacon. Spread these with the mushroom mixture, roll up neatly and fasten with tiny wooden skewers. Flour them slightly and fry in hot butter (or good fat). Serve on fried bread or toast.

Stewed Mushrooms

They may be gently simmered in milk, or milk and water, till tender, then thickened with cornflour and a good knob of butter added; or done this way: Remove skins and stalks from 1 lb. mushrooms. Melt 2 oz. butter in a

Fresh Ripe Figs

HERE are two recipes using fresh ripe figs:

Fig Jam (With Lemons)

Four pounds fresh figs peeled and cut up, $3\frac{1}{2}$ lb. sugar, juice 4 lemons, thinly peeled rind of 1 lemon, a few pieces root ginger, 3 cups cold water, tiny pinch of salt. Peel and cut up figs, put in buttered preserving pan with sugar, lemon juice, lemon rind, and ginger. Pour over the water, leave all night. Next day stir well, bring slowly to the boil, stirring. Boil quickly 1 to $1\frac{1}{2}$ hours, or till thick and will set. When it drops slowly off spoon, pour into hot jars, after removing ginger and lemon rind. Cover when cold. Keeps well.

Fig Jam (With Ginger)

Two and a half pounds figs, 1 lb. apples, 2 oz. preserved ginger, 3 lb. sugar, $\frac{1}{2}$ breakfast cup lemon juice, $2\frac{1}{2}$ breakfast cups water. Tail figs, and slice up small. Peel and cut up apples small. Cut ginger small. Put all in preserving pan and bring slowly to the boil. Boil about 40 minutes. Test before taking up. A lovely amber colour.

saucepan, add juice of half a lemon, put in the mushrooms, season with pepper and salt, cover and cook gently for 20 to 30 minutes, shaking the pan occasionally. Mix a tablespoon flour with a breakfast cup of milk, pour this into saucepan, stir and simmer for a few minutes till blended and thickened. Serve with hot toast.

Mushrooms with Eggs (French)

Prepare a pound of mushrooms—if large, cut in halves or quarters. Heat 2 tablespoons olive oil, or 2 oz. butter, in a saucepan, add a little chopped parsley and a chopped shallot, fry for a few minutes; then add the mushrooms, pepper and salt to taste. Cook for about 10 minutes, shaking saucepan occasionally. Then sprinkle with a tablespoon of flour, add a wineglass of white wine and $\frac{1}{2}$ wineglass of water. Simmer for about 5 minutes, then add 4 hard-boiled eggs, cut in quarters or slices, and cook for another 5 minutes. Serve very hot as a vegetable course by itself, or as a vegetable with the meat course.

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N.Z. LISTENER, APRIL 13, 1956.

FROM THE MAILBAG

Hominy Grits

Dear Aunt Daisy,

Will you please tell me what "Hominy Grits" are? I read about them in an American magazine. Are they available in New Zealand? And how are they used? Thank you for your information. —Interested, Auckland.

Hominy, which is prepared from corn, is obtainable in three forms. In whole kernels as SAMP, in granulated or ground form known as HOMINY GRITS, and a cooked product canned or in bulk known as HULLED CORN. I have no recipe for using Hominy Grits, but you probably have one yourself, which prompted you to write. Perhaps you would like to send it in to us. Here is one using whole hominy:

One and a half cups coarse dried hominy, 4 tablespoons butter, $\frac{1}{2}$ teaspoon paprika, 1 teaspoon salt. Wash hominy, then soak in cold water to cover (2 cups) about 4 hours. Drain, then boil

in 6 cups boiling water for about 1 hour, renewing with boiling water if necessary. Do not let it get mushy. Drain, wash with boiling water, and put into a double boiler. Add butter, paprika, and salt, and let it stand over boiling water to mellow. A perfect dish to serve with ham, fowl, or game.

Chilled Eggs

Dear Aunt Daisy,

I have been listening to your talks for many years and have been helped a great deal by them. I am now writing to ask you if you would tell me through your Ask Aunt Daisy column, if there is any more to do when chilling eggs in the frig. than just to put them in a large vessel and leave them. Would they have to be turned, and how long would they keep done in that way? Thanking you kindly—Mrs. M.C., W. Oxford.

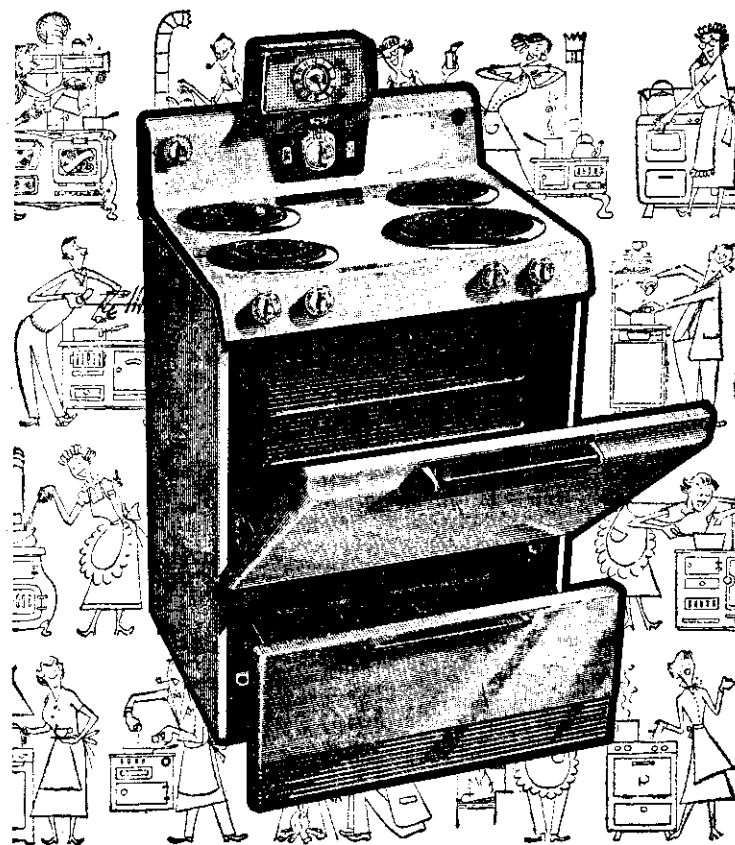
The eggs can be kept up to nearly 3 months, if arranged with the pointed end downwards, and kept on the lowest part of the refrigerator.

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