

# Current Cooking Questions

MY daily mailbag has lately been filled to bursting-point with so many questions of so varied a nature that I must use our page this week to answer at least some of them, instead of keeping to one subject as usual.

## Avocado Pears

This fruit, always so popular in America, is being grown in increasing quantities in the north, especially Gisborne. They will probably get cheaper as supply and demand increase. Avocados are used in salads, as desserts and as appetisers.

## Avocado Orange Cup

Halve, seed, pare, and dice avocados. Add equal amount of orange sections. Then orange juice to half cover. Chill.

## Dessert Avocados

Cut unprepared avocados in half. Remove seeds, sprinkle with lemon juice. Fill with grapefruit or orange sections, or seeded grapes. Top with French dressing and mint.

## Avocado and Crab Cocktail

We can use canned crab, or perhaps fresh crayfish. Use half and half flaked crab (or crayfish) and cubed avocado.

Serve in cocktail glasses, or in avocado shells, with about 2 tablespoons of French dressing on each.

## Avocado, Pineapple and Grapefruit Salad Bowl

Segments from 3 grapefruit, 1 large avocado, 1 tin pineapple chunks drained, 1 head lettuce, 1/2 cup French dressing, 1 1/4 oz. blue cheese crumbled. Prepare grapefruit, removing all membrane. Cut avocado in half, pare, seed, cut in cross-wise slices. Break up lettuce, arrange in alternate layers with grapefruit, avocado, pineapple, and cheese in salad bowl. Add French dressing; toss. Makes 6 servings.

## California Salad Plate

Two avocados, tomato catsup, lettuce, French dressing, sliced lemon, crisp crackers, cheese. Cut the avocados in halves lengthwise. Remove the seeds and peel the avocados. Fill the centres with tomato catsup and chill. Shred the lettuce and toss with the French dressing. Make a nest of this on each salad plate. In these place the avocado halves. Decorate each with a half slice of lemon. Arrange several crisp wafers and one or two kinds of assorted cheese. The cheese



might consist of a cottage cheese ball and a cube of processed cheese topped with a pickled onion.

## Pawpaw Uses

As a table fruit, the pawpaw is delicious and wholesome. Some palates may not appreciate the flavour at first, but the pawpaw habit is well worth acquiring. The addition of a little orange or lemon juice, or a passion fruit, greatly improves the flavour. The size of the fruit varies on each tree, but most fruit marketed will provide from one to five pounds of succulent flesh which, by the addition of sliced oranges and pineapple, quickly makes a delightful salad. It is used in various forms:

(a) In its ripe state, as a breakfast fruit, for which purpose it is cut lengthwise into individual portions and the seeds removed. It is flavoured to suit the taste by the addition of lemon or orange juice and sugar—or with sugar only.

(b) As a dessert fruit, when it is sliced and eaten with sugar and crushed ice, or diced and incorporated with other fruits as a fruit salad.

(c) As a salad combined with lettuce or in mayonnaise; or served with celery and onions.

(d) The green fruit may be boiled or baked and served as a vegetable.

## Frozen Pawpaw Jelly

Peel a firm, fully-ripe two-pound pawpaw, and cut the end sufficiently to allow the removal of the seeds. Dissolve jelly crystals; when cool pour into pawpaw

cavity, place in frigidare and when set cut into rings and serve with whipped cream.

## Cooked Pawpaw Dessert

As a sweet, cut a ripe pawpaw into small pieces. Stew it in the juice of 3 oranges and sweeten to taste. Or a medium-sized pineapple and a small pawpaw cut into small dice, and stewed in water and sugar makes another nice sweet.

## Pawpaw Boats

This makes quite a pretty as well as enjoyable dessert. Cut a small pawpaw in halves lengthwise. Leave in a few seeds. Dice a slice of pineapple and cut two bananas in slices. Mix these two with a plentiful sprinkling of lemon juice and pile in the boat-shape of pawpaw with cold custard. Serve with icing sugar.

## Chocolate Fudge Pudding and Sauce

A Lower Hutt recipe is very popular: Put into a deep basin 1 cup flour, 1 teaspoon baking powder, pinch salt, 3/4 cup sugar, 1 tablespoon cocoa. Mix with 2 tablespoons melted butter, 1 teaspoon vanilla essence, 3/4 cup milk. Sprinkle over top 3/4 cup sugar, 1 tablespoon cocoa. Very last pour over 1 3/4 cups (fairly large) boiling water. (This forms a delicious chocolate sauce.) Put in a moderate oven 400 degrees, top off, bottom low for 3/4 hour.

## Cream Puffs French Fried

This comes from New South Wales, and is hailed as a new pudding. Two

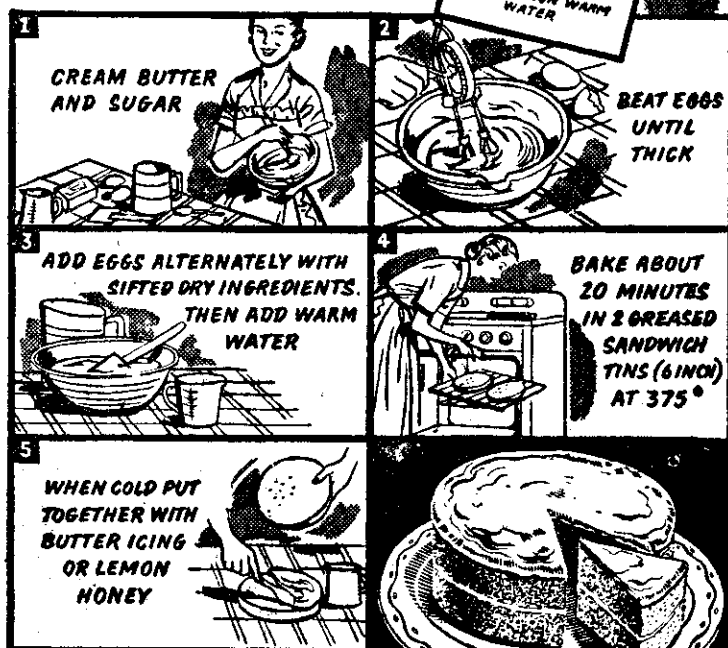
# Victoria Cake

LIGHT AND LUSCIOUS

## MAKE IT THIS EASY EDMONDS WAY

This recipe was compiled and tested with Edmonds Baking Powder and Edmonds Cornflour. For successful results, these ingredients should be used.

2 OZS BUTTER  
4 OZS. CASTOR SUGAR  
2 EGGS  
3 OZS. FLOUR  
1 OZ. EDMONDS CORNFLOUR  
1 TEASPOON EDMONDS BAKING POWDER  
1 TABLESPOON WARM WATER



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