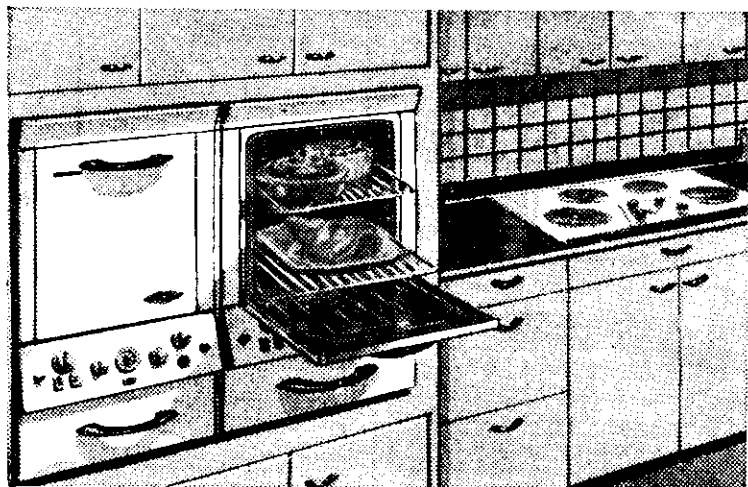


A New Approach to Cooking Comfort



EYE-LEVEL COOKING

For the first time in New Zealand, NEECO proudly present Eye-Level Cooking, designed for your convenience and comfort, and based on modern kitchen trends in the United States. No matter what the size or shape of your kitchen, whether you plan a new home or are re-modelling, the NEECO Ensemble can meet your requirements. The self-contained oven and separate surface cooking units can be installed anywhere.

FEATURES INCLUDE:

Fully automatic single or dual ovens AT EYE LEVEL, with pre-set timer and thermostatic control; Radiant Heat hi-speed surface elements, simmerstat controlled, indicator lights, removable reflector trays; roller action independently heated warmer drawer; and a design and beauty that's as modern as tomorrow itself.

The Sensational
NEECO Ensemble
Automatic Electric Range

See your electrical appliance dealer or, in case of difficulty, write to your nearest branch of

NATIONAL NEECO ELECTRICAL
AND ENGINEERING COMPANY LIMITED

AUCKLAND • WELLINGTON • CHRISTCHURCH • DUNEDIN • HAMILTON
HASTINGS • NEW PLYMOUTH • WANGANUI • INVERCARGILL

Ask Aunt Daisy

WELCOME TO PLUMS



PLUMS are a real stand-by to the housewife. They are generally very plentiful, each variety following the other in quick succession, and are useful not only by themselves but because they combine so well with the less plentiful and more expensive berries and currants. The tartness of some kinds, when used as stewed fruit, is due usually to the skins, so strain them before serving, or cook them in a syrup instead of water. Boil up $\frac{3}{4}$ cup of sugar with 2 cups water for 6 minutes or so and drop the plums in to simmer gently till cooked. The skins will probably be ready to slip off when dish them and straining will not be necessary — it may tend to make the fruit squashy.

Plum and Berry Jam

Boil till soft 4 lb. plums and 2 cups water. Press carefully through sieve leaving only skins and stones. Add 2 lb. loganberries, strawberries or raspberries to pulp and bring back to boil. Then add gradually $5\frac{1}{2}$ lb. warmed sugar and stir well over moderate heat until sugar is properly dissolved. Bring up heat and boil fast until jam will set when tested on cold plate. You can vary this jam according to fruit available. Barely cover plums with water in preserving pan or saucepan and boil till soft; then strain. Bring back to boil, adding an equal quantity of berries, or less, or more, according to what you have. When berries are cooked, measure all with a cup and add the same number of cups of sugar except one (8 cups of pulp, 7 cups of sugar). Warm sugar first, so that it will dissolve quickly. Stir until you are sure it is properly dissolved, then give the jam a rolling boil until it will set when tested (perhaps $\frac{1}{2}$ hour).

Pulping of Fruit

This is an excellent way of preserving fruit ready for making into jam or sauce, or for use in pies and tarts later. By pulping it is preserved until needed and can be made up a little at a time, as sugar is available. Boil the fruit till soft and pulpy using only enough water to prevent burning. Soft berry fruit and tomatoes should be crushed against the sides of pan to draw sufficient juice to commence cooking and no water will be needed. Harder fruits need a little water, according to kind. When all is pulpy fill hot sterilised jars one by one to overflowing with boiling pulp and seal airtight immediately. When making into jam bring pulp to boil, add cup for cup of sugar, stir till dissolved and boil fast till jam will set when tested. For plum pulp boil fruit well, strain through a sieve to remove stones, then reboil and bottle as above.

Plum Jelly Dessert

Make a syrup with about $\frac{1}{4}$ pint water and 2 tablespoons sugar boiled a few minutes. Drop in about 1 lb. small plums and cook slowly till soft, keeping them whole. Lift them out into a serving dish; make up the syrup to a pint with water and with it make up a packet of any jelly crystals preferred. Have ready a pint of custard, just cooling, and beat this into the jelly as it is beginning to set. Pour this over the plums in the dish and leave till firm. Serve with cream.

Plum Bavarian

Two dessertspoons ($\frac{1}{2}$ oz.) gelatine, $1\frac{1}{2}$ cups ($\frac{3}{4}$ pint) plum juice, $\frac{1}{4}$ cup hot water, cooked plums (6 or 9 accord-

ing to size) with stones removed, sugar to taste, 1 dessertspoon lemon juice, 1 teaspoon grated lemon rind, $\frac{1}{4}$ pint whipped cream. Dissolve gelatine in hot water, add plum juice, lemon juice, rind, and sugar. Leave until thickening, carefully add plums and fold in whipped cream. Place in a mould or serving bowl. If setting in refrigerator use less gelatine — $1\frac{1}{2}$ dessertspoons.

Good Plum Jelly (A Dessert)

About 1 dozen large plums, sugar and water, $\frac{1}{2}$ oz. gelatine, 1 egg yolk and 2 egg whites, $\frac{1}{4}$ pint milk, $\frac{1}{2}$ teacup cream. Stew the plums with sugar to taste and very little water. Then drain

Macaroon Cake

This has its topping spread on the raw mixture. Four ounces butter, 3 egg yolks, 4 oz. sugar, $\frac{1}{2}$ cup milk, 2 teaspoons baking powder, 6 oz. flour, 1 teaspoon vanilla, pinch of salt. Cream butter and sugar, beat yolks well and add to them the milk and vanilla, mixing well. Add this to the creamed mixture. Fold in the sifted flour, baking powder and salt. Spread in a flat greased tin and cover top with this macaroon mixture: 3 egg whites beaten, 4 oz. sugar, 1 cup coconut. Bake at 400 degrees electric oven or regulo 6 to 7 in gas oven approximately 40 minutes.

and rub through a coarse sieve. Have sufficient to make $\frac{1}{2}$ pint of pulp. Make a boiled custard with the milk and egg yolk and when cold add to plum pulp with a little castor sugar. Whisk the cream thick, and stir in lightly. Dissolve the gelatine in 2 tablespoons syrup, add to the mixture and stir well. Taste to see if sweet enough. When mixture begins to set, fold in stiffly-beaten whites and turn into wet mould to set. Decorate with whipped cream and hundreds and thousands.

Plum and Raspberry Jam

Six pounds cherry plums, 6 lb. sugar, 3 lb. raspberries, 1 cup water. Boil plums in water and remove stones, add raspberries and sugar. Cook 20 minutes, then test. Half this quantity of jam can be made, if desired.

Another Plum and Raspberry Jam

Cover 3 lb. red plums with water, boil for an hour, strain through colander. Put 7 lb. good sound raspberries in preserving pan, add plum pulp, cook fruit for a few minutes and slowly add 10 lb. sugar. Add pinch salt. Bring to boil and boil quickly 30 minutes, or until it will set.

Fresh Plum Shape

This is practically the same as old "Dr. Johnson's Pudding" made with apple. It is easy and quite good, uses up stale bread and children generally like it. Cook about $1\frac{1}{2}$ lb. fresh plums in about 1 teacup water, adding 2 tablespoons sugar; when soft, remove stones. Line a pudding basin or mould neatly with slices of stale bread. Cut these into wedge-like pieces and fit them neatly round the sides, with a round piece of bread at bottom. Carefully soak this lining with some of the plum juice. Now

N.Z. LISTENER, FEBRUARY 1, 1957.