

salt. Mix with milk and water. Roll out and spread with dates and chopped apples, roll up and put in a piedish and pour over 1 cup boiling milk to which has been added a piece of butter and a tablespoon of sugar or honey. Bake in moderate oven and serve with pudding sauce.

Date Crumble

One and a half cups flour, $\frac{1}{2}$ cup melted butter, $1\frac{1}{2}$ cups fine rolled oats, pinch salt, 1 cup brown sugar, $\frac{1}{2}$ teaspoon baking soda. Sift dry ingredients, except oats, but including baking soda. Mix in the melted butter. Add oats. It will be like crumbs. Put half this mixture into a flat cake tin, pat with a spoon, and put on the following filling. Then cover with rest of mixture, and bake golden brown in a moderate oven.

Filling: 1 lb. dates cut in pieces, 1 cup brown sugar, 1 cup boiling water or $\frac{1}{2}$ lemon juice and half water, 1 teaspoon vanilla, pinch salt. Mix and boil, stirring constantly.

Date Cream Biscuits

Four ounces butter, 8 oz. flour, 2 egg yolks, pinch salt, 2 tablespoons cream or milk. Rub butter into flour and mix into a paste with egg yolks and cream.

NEXT WEEK: Using Up Cold Meat

Roll out and cut into rounds. Bake in a hot oven. When cool, put together with the following and ice the top: 1 cup dates, $\frac{1}{4}$ cup hot water, little sugar. Beat till smooth.

FROM THE MAILBAG

Chow Chow

Dear Aunt Daisy,

We would be thankful if you let us have the following information through *The Listener*.

Firstly—A recipe to make chow chow.

Secondly—When making chutney, what quantity of chillies is used to four pound of fruit?—J. L., Onehunga.

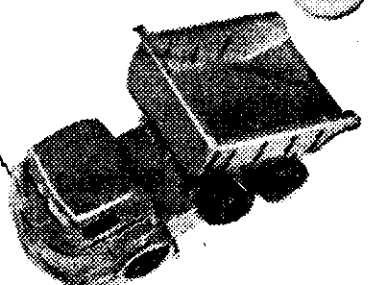
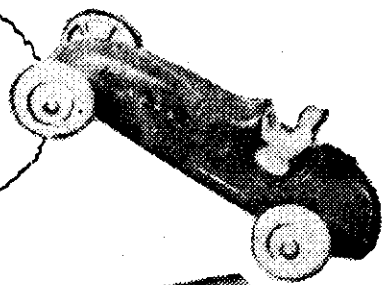
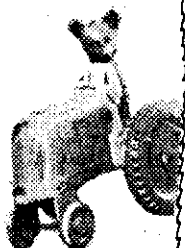
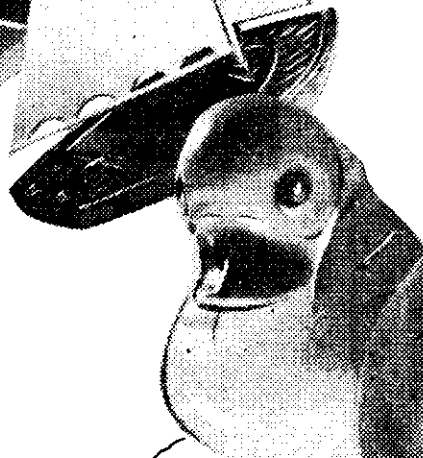
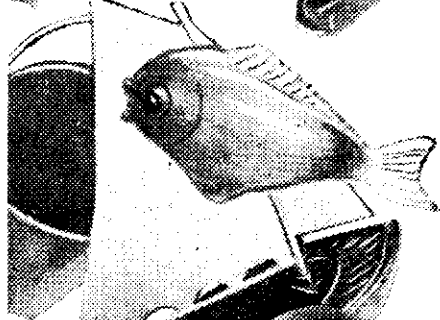
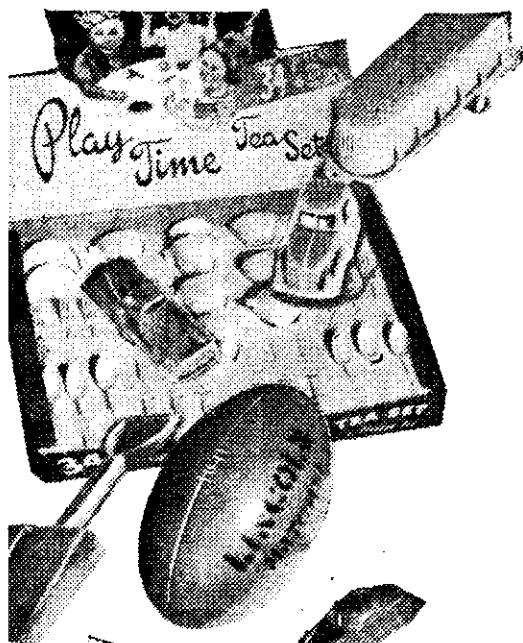
Here is a recipe for chow chow: Six pounds mixed vegetables (cauliflowers, etc.), $3\frac{1}{2}$ pints vinegar, 1 dessertspoon ground ginger, 1 tablespoon salt, 1 cup sugar, a few chillies. Let all come to the boil. Thicken with $\frac{3}{4}$ cup flour, 2 tablespoons mustard, 1 oz. turmeric, 1 tablespoon curry powder, and 1 pint vinegar, all mixed smoothly. Boil half an hour. It specifies 6 lb. of mixed vegetables, and "a few chillies." The amount of chillies to be used just depends on your individual taste. For example, I have a recipe for date chutney using only 2 lb. dates and 6 chillies! And another one for peach chutney using 3 lbs. when prepared and as many as 12 red chillies; but it specifies keeping the chutney a long time to allow the chillies to become "mellowed." I would recommend you to use only 2 or 3 and see how it turns out. If you use a recipe which includes cayenne you might need less chillies.

LION-TAMER CLAWED

The lions weren't to blame. It was the clawing clutch of indigestion. He suffered terribly till the trapeze artist gave him Ayrton's Heart-Shaped Indigestion Tablets. Only 3/3 for 40 tablets at chemists everywhere.

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N.Z. LISTENER, SEPTEMBER 20, 1957.



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was discovered and developed by Imperial Chemical Industries Ltd., and is made by them under the trade name 'Alkathene'. It is sold to manufacturers who make and market the toys shown here under various trade names.



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