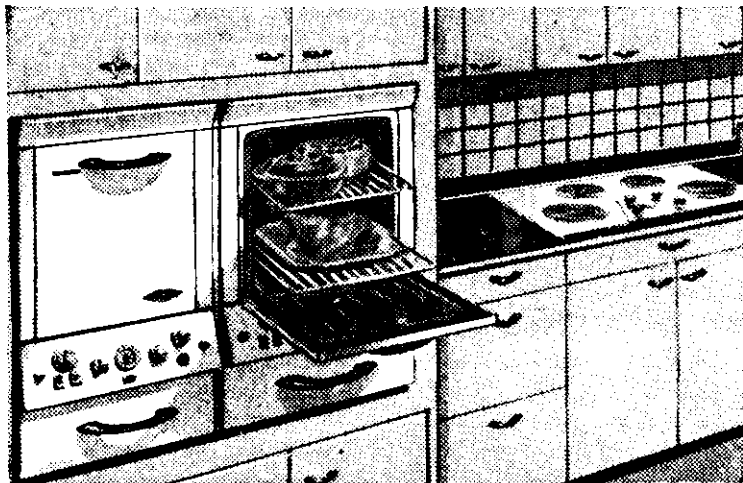


A New Approach to Cooking Comfort

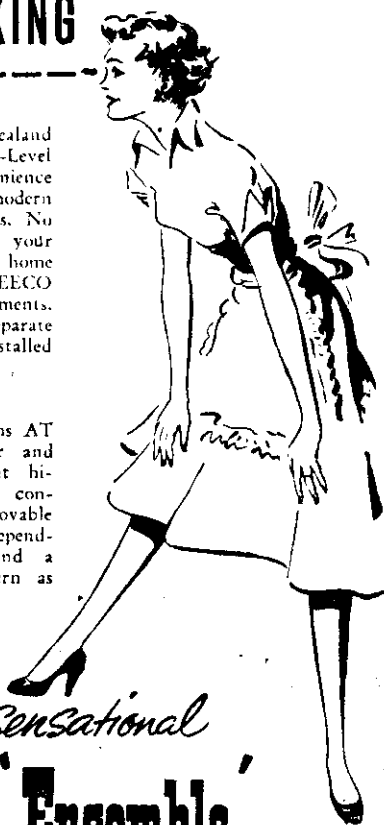


EYE-LEVEL COOKING

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.



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Dried Apricots and Prunes

BOTH these dried fruits have a definite place in the storeroom. Dried apricots especially are useful for many favourite jams, and prunes are in favour as a breakfast fruit with many people even when fresh fruit is available. Dried fruits, too, have the advantage of being available all the year, taking up much less space than bottled or tinned fruit.



Before soaking dried fruits for some hours to re-absorb moisture (even twenty-four hours is not too much, though overnight will do), be sure to wash it thoroughly, for it has

been exposed to dust in the air and sometimes even to insects. Wash it well in quite hot water to which a little baking soda has been added, even letting it stand in this water for a few minutes. You will be surprised at the dirtiness of the water afterwards. Then soak it in cold water and stew in the same water. Simmer it gently in a covered saucepan until it is soft and add the sugar only for the last 5 minutes or so. Apricots will often start to break up after a very few minutes of cooking. Both dried apricots and peaches make excellent pies and tarts.

Dried Apricot and Pineapple Jam

Soak 2 lb. of apricots all night in 5 pints of water, after washing them in hot water and baking soda. Then boil for about half an hour. Then add 2 tins of crushed pineapple and 7 lb. of warmed sugar, and boil till it will set—about half an hour. Half quantities may be used.

Quickly Made Apricot Jam

This recipe was sent by Alice Blue Gown, of Castlecliff, Wanganui, who vouches for it. She said it is delicious, of a beautiful golden colour, and she is quite sure people will not bother with the long, slow soaking when once they have tried this. Wash 1 lb. of dried apricots and soak for 15 minutes; then drain through colander and put in preserving pan. Add 5 pints of boiling water and the grated rind of 1 orange. Allow to stand another 15 minutes. Add 4½ lb. of sugar and boil till the jam will set—about 40 minutes. Put a knob of butter in just before taking it off the fire, as it helps to set nicely.

Dried Apricot and Lemon Jam

One pound of dried apricots, 5 lb. sugar, 1 lb. lemons, 5 pints boiling water. Pour the boiling water over the apricots and soak overnight. Boil lemons until tender. Drain well, and when cold slice very thinly, removing the pips. Boil the apricots till pulpy, then add lemons and sugar and jam till it sets—about 1 hour.

Apricot and Orange Jam

Two pounds washed and dried apricots, 8 lb. sugar, 5 medium-sized oranges, 14 breakfast cups water. Soak apricots with grated rind and sliced orange pulp for 24 hours in the water. Next day bring to the boil, boil half an hour. Add sugar and boil another half an hour, stirring constantly, or until it jellies.

Apricot and Tree Tomato Jam

Wash 2 lb. apricots in hot water with a little baking soda. Rinse in clear water. Soak in 5 pints water for 3 days. Then skin 2 lb. tree tomatoes and boil all together until soft. Add 7½ lb. sugar, boil ¾ hour or until it will set, stirring constantly. This jam burns easily.

Prune and Rhubarb Jam

Eight pounds of rhubarb, 10 lb. sugar, 4 lb. prunes, 6 lemons. Cut up rhubarb

small and cover with 2 lb. sugar. Leave all night. Wash prunes, soak all night in water to cover. Next day put rhubarb and juice with prunes and water and lemons cut in quarters and simmer for an hour. Add remaining sugar and boil fast till it will set, about 30 minutes. Remove lemons and bottle.

Prune Novelty

A most delicious way of serving prunes is, after soaking them, to stew them in fresh sweetened tea. Make the tea and sweeten it, then put in the prunes and cook them. This makes a thick dark syrup and is the secret of the delicious flavour with the French way of serving prunes.

Prune Cake

One cup of sugar, 1 cup of butter, 2 eggs, 1 teaspoon spice, 1 teaspoon cinnamon, 2½ cups flour, 2 small teaspoons of baking soda and a pinch of salt. Cream the butter and sugar, add the eggs and beat well. Then add the flour and spices with the baking soda, sifted well. When mixed add 1 lb. of

DRIED PEACH JAM

SOAK 1 lb. of dried peaches in 4 pints of water for 24 hours. Remove skins and cut the peaches into four pieces. Then boil them for 20 minutes in the water they were soaked in, adding the juice of 2 lemons. Then add 4½ lb. of sugar, bring slowly to the boil, stirring often, then boil rapidly for half an hour, or until the jam will set when tested.

prunes (previously soaked overnight and stewed the following day). Prunes must be cold and stoned. For the icing, heat the following over a low fire: ¾ lb. of icing sugar, 2 tablespoons of butter, a small egg and a drop of milk to mix. Do not let it boil. When thick, spread over the cake. It is delicious, and will keep moist for weeks.

Apricot and Apple Jam

Soak 2 lb. of dried apricots and 2 lemons (cut finely) in 4 pints of water for 24 hours. Peel and slice 5 lb. apples. Put all into a preserving pan with enough water to cover and boil until quite soft. Add 7 lb. sugar and boil quickly for ½ hour, or until a little will jell when tested.

Spiced Prune Puff (A Pudding)

Soak overnight 2 cups of prunes. Next day, drain off the water and stew the prunes gently with a cup of sugar, 2 cups of water, a little cinnamon, 4 cloves, the rind of half a lemon. When tender—say in half an hour—pour all into a piedish. Now make the puff top with 1 cup of flour, 1 dessertspoon of cinnamon, ½ a teaspoon of baking powder, ½ cup of butter, ½ cup of sugar, 1 egg and about ½ cup of milk. Cream the butter and sugar, and add the beaten egg; sift in lightly the flour, baking powder and cinnamon, and lastly mix in enough milk to make a mixture

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