

or two; dissolve gelatine in the $\frac{1}{2}$ cup boiling water. Combine the two, and when a little cooler, stir in the 2 egg whites, unbeaten. When cool, and just beginning to set, whip till foamy and thick. Pour into sandwich tin lined with wet greaseproof paper. Sets very quickly. Delicious spread with whipped cream and passion fruit. Silver Cake: Four egg whites, $\frac{1}{4}$ lb. butter, $\frac{3}{4}$ cup cornflour, $\frac{1}{4}$ lb. sugar, $\frac{3}{4}$ cup flour, essence of lemon, 1 teaspoon baking powder, milk if necessary. Beat egg whites stiff. Cream butter and sugar, add egg whites, flour, etc., and milk to make right consistency. Angel Cake: One cup egg whites (about 8), 1 teaspoon cream of tartar, $1\frac{1}{4}$ cups sugar, vanilla or almond essence, 1 cup flour measured after having been sifted 5 times, pinch salt. Beat whites until firm and stiff, then sprinkle cream of tartar over. Beat until stiff but not dry. Fold in sugar very carefully with a knife, then flavouring. Lastly fold in carefully the sifted flour and salt. Bake in an ungreased tin in very slow oven 50-60 minutes. Rises slowly. Cool in tin turned upside down. May be iced or just dusted with icing sugar. Nice served with whipped cream.

Baked Apples

Dear Aunt Daisy,

Here is another honey hint for you—baked apples with honey. Core and wash apples in usual way; then put 1 teaspoon honey in the hole (I use creamed honey), then stuff with dates. As you push the dates in, the honey squeezes out over the top of the apples. Then I put a wee piece of butter on top of that. Bake in the usual way. I always put a little water in the bottom of my dish and as the apples cook, the honey that has squeezed out over the top of the apple melts with the butter and you get a lovely caramel sauce. Apples are delicious done this way and there is no sugar needed at all.

"Another Link," Christchurch.

Crumpet Rings

Dear Aunt Daisy,

Thank you very much for the crumpet recipe—it was exactly what I wanted. We have now enjoyed about four dozen most professional looking crumpets. They were much nicer than bought ones, not so much like warm flannel to eat. The butter seemed to soak into them better, and they were crisper. Our greatest difficulty was the rings in which to cook them. These appear to be unobtainable in any hardware store in Auckland, and this might interest any one wanting to make crumpets. We cut the tops off canned pea tins. These seemed about the correct circumference, and made four very serviceable rings, all that our element will hold.

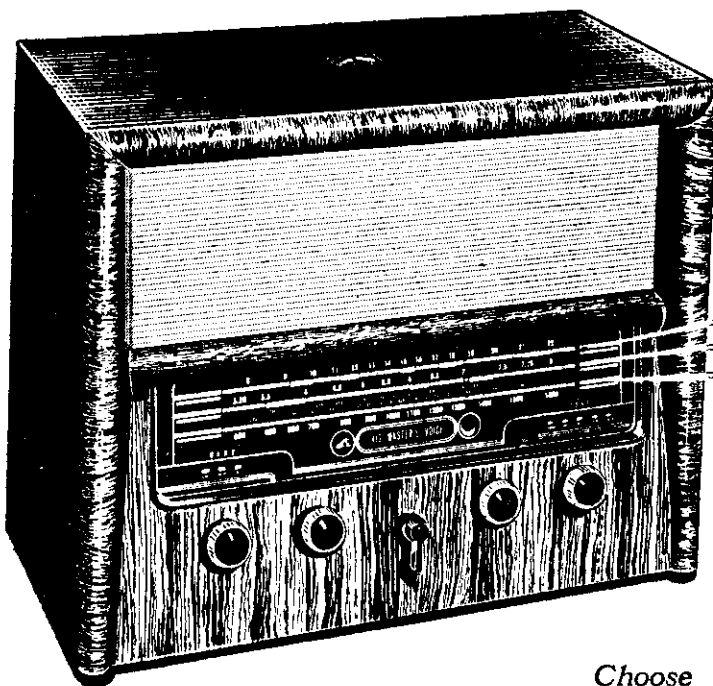
"Dorothy," One Tree Hill.

What an ingenious idea for crumpet rings. I have not seen them on sale anywhere. Congratulations. For anyone who would like the recipe, here it is, a traditional one from Berkshire: One pound flour, $\frac{1}{2}$ teaspoon salt, a little sugar, milk and tepid water, 1 egg, $\frac{1}{2}$ oz. yeast. Stir yeast to a cream with sugar. Sift flour and salt into warmed basin. Stir into yeast a beaten egg, dilute with $\frac{1}{2}$ pint tepid milk, and pour all into flour. Beat well till smooth, adding more milk or water till a smooth batter, slightly thicker than pancake batter. Cover, and leave in warm place $1\frac{1}{2}$ hours. Put crumpet rings on hot girdle, half fill with batter, and cook, turning once only. Serve toasted and buttered.

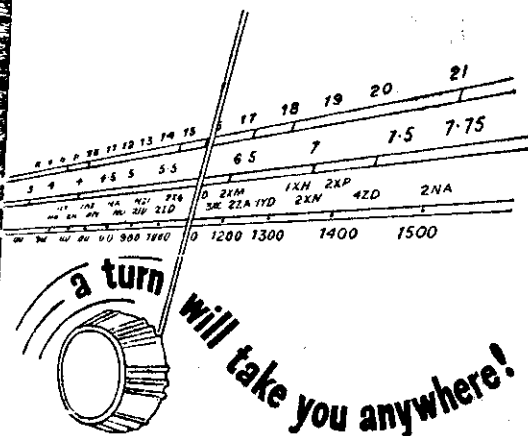
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