

FROM THE MAILBAG

To Make Waxed Flowers

Dear Aunt Daisy,

About waxing flowers, here is the correct method. The best flowers are those with fleshy textures, that is roses, lilies of the valley, sweet peas, small spray orchids, narcissus, grape hyacinths and small button or cushion type chrysanthemums, etc. This also applies to leaves, more fragile blossoms and leaves tending to lose colour and quality. Melt enough paraffin wax to fill a small bowl to the depth of 2-3 inches. Set bowl in another of hot water so that wax stays liquid (145-150 degrees is best temperature). If wax is too hot, blossoms will darken or "cook." If too cool, it will film over the top and not coat evenly. Leave about 1/2 inch stem on blossoms or leaves. Holding stem with tweezers, dip flower quickly in and out of wax. Hold flower downwards a few minutes until wax sets. Press into icing while icing is still soft when decorating cakes. It is best to experiment with flowers first to practise dipping in wax.

"Kavtee Bee," Auckland.

Porcupine Cake

Dear Aunt Daisy,

I would very much like to know if any of our "Daisy Chain" can oblige with a recipe for porcupine cake. It is made with 1/2 lb. wine biscuits, and I happened to lose the recipe some time ago. So I'm hoping someone may be able to supply it. "M.A.S.," Westfield.

Here is our porcupine cake, but it is made with lady-fingers instead of wine biscuits, and is quite a rich luxury cake. Perhaps someone else may have a simpler one than this: Cream 1/2 lb. butter and 1 large cup icing sugar. Beat 6 egg yolks, 1 tablespoon strong coffee, 1/2 teaspoon vanilla. Add this gradually to creamed mixture. Place one-third of this mixture on cake dish, arrange in oblong shape and cover with 12 lady-fingers. Place rest of mixture on top, smoothing all to resemble cake. Split 1/2 lb. salted almonds, and stick in top of cake as closely together as possible, points upwards. Place in ice chest 6 hours or more. Cut in squares to serve.

Lilibet's Pudding

Dear Aunt Daisy,

In answer to the "Farmer's Wife," Otaki, request for a banana steamed pudding, I have a pudding named for the present Queen, Lilibet's Pudding, as it was a great favourite of hers as a child. It has the ingredients asked for: One cup each of mashed bananas, raisins and breadcrumbs, 2 eggs, 1/4 teaspoon baking powder, pinch of salt and lemon juice. Beat all together and steam 1 hour. Serve with custard.

"Joyce," Papanui.

Electric Beating

Dear Aunt Daisy,

I heard your request for help to the woman who is having trouble with her sponges made with an electric beater. I

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have found that by leaving the baking powder until the very last, I always have good results. The length of time for beating the eggs and sugar doesn't seem to matter, but the more the better, then adding the flour and butter (melted in hot water) alternately; and then the baking powder last. As soon as it is mixed in, which is only about a couple of seconds, switch off. I found this out by experience, and that if beaten too long the mixture would go heavy and battery.

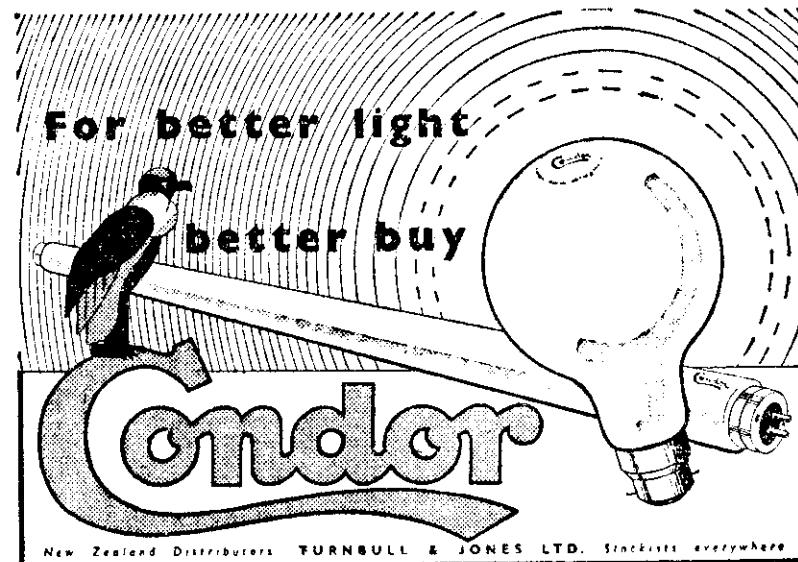
New Lynn.

Dear Aunt Daisy,

I heard you speak of a woman whose sponge mixture was very dry when cooked. Your questioner has probably beaten the eggs and sugar too long. I am a baker and we always beat our sponge mixture till the sugar is dissolved and the mixture is fluffy—not nearly as long as hand beating. The machine revolves hundreds of times faster than hand beating.

"J.W.," Christchurch.

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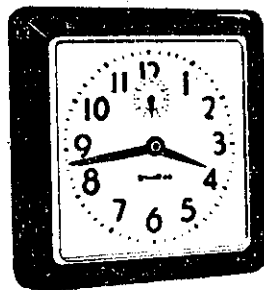


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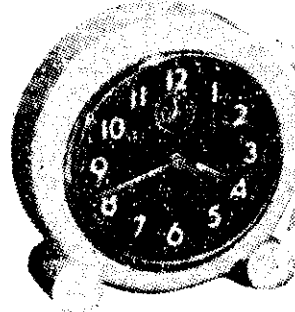
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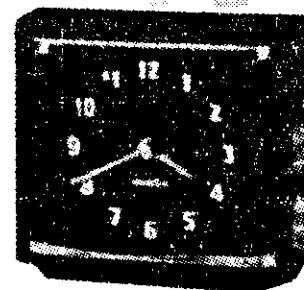
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