

turning once, until set. Then cut into thin strips, and mix it lightly with the fried rice after dishing up.

Oriental Vegetable Treat

This delicious dish was made at the Chinese cooking demonstration, and we all tasted it, and found it very "more-ish." One cup sliced celery, 1 cup sliced beans, 1 cup sliced carrots, 1 cup sliced onions, $\frac{3}{4}$ to 1 cup of water, 1 teaspoon cornflour, $\frac{1}{2}$ teaspoon each garlic and green ginger, chopped and crushed, 2 tablespoons vegetable shortening, salt. Melt vegetable shortening and fry ginger, garlic and salt for a few minutes before adding vegetables. Stir and braise for a few minutes. Add water, cover with lid, and simmer until tender. Blend cornflour with a little water. Stir into vegetable mixture until cornflour is cooked. Serve hot.

Chinese Beef

Put into hot stew-pan 2 tablespoons oil or fat, 1 teaspoon salt, dash of pepper. Cut in $\frac{1}{8}$ inch thick slices, 1 lb. of round or flank steak and add. Finely dice and add 2 tablespoons of onion and 1 clove of garlic. Cook over moderate heat, stirring, till meat is brown. Add 1 cup meat stock, or marmite made with water. Add 1 medium head of cauliflower divided into flowerets. Shell and add 1 lb. fresh or frozen green peas partly cooked. Cover pan tightly and cook over low flame for 10 minutes. Blend together 2 tablespoons cornflour, 2 teaspoons soy sauce (or worcester) and $\frac{1}{4}$ cup water. Add and cook all for a few more minutes, stirring until thick and very hot. Serve immediately with hot boiled rice.

FROM THE MAILBAG

The Icing Goes Soft

Dear Aunt Daisy,

In reply to the query you had about icing on a cake going wet, I used to have this bother on occasions, but now I find this method absolutely foolproof. Mix the icing in the usual way to a thick paste in a small saucepan, then warm over a low heat. Pour the warmed icing over the cake, quickly, as it will set almost immediately, and it will remain firm. This is particularly good with chocolate icing, as it makes a simple chocolate icing taste like fudge. Another reason for an icing going wet is that the cake is put away in a tin too quickly, and the icing hasn't had time to set. Leaving the lid of the tin open overnight will give the icing time to set right through. Hoping these hints will help the lady in question, yours sincerely, "Biddy."

Pumpricot Jam

Dear Aunt Daisy,

A long time ago you published a list of recipes for dried apricots, including several combination jams. Lately I was told of apricot and pumpkin jam, the maker defying anyone to detect any flavour other than that of apricot. She has lost the recipe. It appealed to me at once, and we both wondered if Aunt Daisy might have it in her files, or even if one of the Daisy Chain might have it.

"Taupiri."

I asked the Daisy Chain for the recipe, and here it is, from "Another Link," Dunedin. One pound dried apricots, 2 lb. pumpkin cut in small pieces, 4 lb. sugar, 3 pints water. Wash apricots and soak them 24 hours in water. Cut up pumpkin and put over it $1\frac{1}{2}$ lb. of the sugar, then leave it overnight. Next day, put apricots and the water in which they were soaking into jam pan, add pumpkin and remaining $2\frac{1}{2}$ lb. sugar. Boil all approximately 2 hours or until it will set when tested.

N.Z. LISTENER, JULY 31, 1953.

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