

an aluminium waffle iron? The logical person to ask is, of course, Aunt Daisy! Would you please tell me through *The Listener*? I would be grateful also for a good recipe, and method of use. When a little girl, before the century was in double figures, I knew a family of Norwegians who made waffles in a wonderful cast-iron contraption with long handles, which was plunged in the open fire, and turned out a delectable product with the texture of a pikelet. At the last show here I tried one at a stall, and struck something brittle and tasteless as wood shavings.

"A.M.S.," Eastbourne.

Here is the tempering method: Brush thoroughly with unsalted melted fat, such as vegetable shortening or salad oil or olive oil. Do this when iron is cold. Then heat iron to baking temperature, and let cool. When you want to make waffles, heat iron to baking temperature, pour on batter, and let bake. When first waffle is done, discard it, as it will be very greasy. From then on the waffles will not stick if you use a recipe that contains some shortening. After irons are seasoned, do not wash them. If waffles burn or if iron overheats, scour the compartment with a stiff brush and temper again. After each use, wipe grids lightly with a paper towel or soft cloth. Cool iron with lid up. If batter runs over from a too-full compartment, leave until it is set by heat. Then it will come off easily and surface can be cleaned with a damp cloth. Sometimes tiny brown spots appear on the outside, caused by particles of fat deposited by escaping steam. These can be removed with a little fine scouring powder, and a soft damp cloth. A silver polish is fine, too, for bringing up the lustre of the finish. Never immerse an electric waffle iron in water, because water will ruin it. Recipes: Two cups flour, 4 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 teaspoons sugar, 2 eggs, $1\frac{3}{4}$ cups milk, $\frac{1}{2}$ cup butter. Mix and sift dry ingredients together. Add milk which has been mixed with the beaten egg yolks. Add melted butter. Beat until all lumps have disappeared. Then fold in beaten egg whites. Heat waffle iron. Takes 8 to 10 minutes. Put in small amount of mixture and bake about 3 minutes, or until steam has ceased to issue from iron. This mixture will keep if not used at once. Serve with maple syrup, golden syrup or butter. Another method: Sift 2 cups flour, 3 teaspoons baking powder, and $\frac{1}{2}$ teaspoon salt. Separate yolks from whites of 2 eggs. Beat yolks slightly, add $1\frac{3}{4}$ cups milk. Add to dry ingredients, and beat thoroughly. Now add 4 tablespoons melted butter and stir well. Fold in stiffly-beaten whites. Bake in hot waffle irons.

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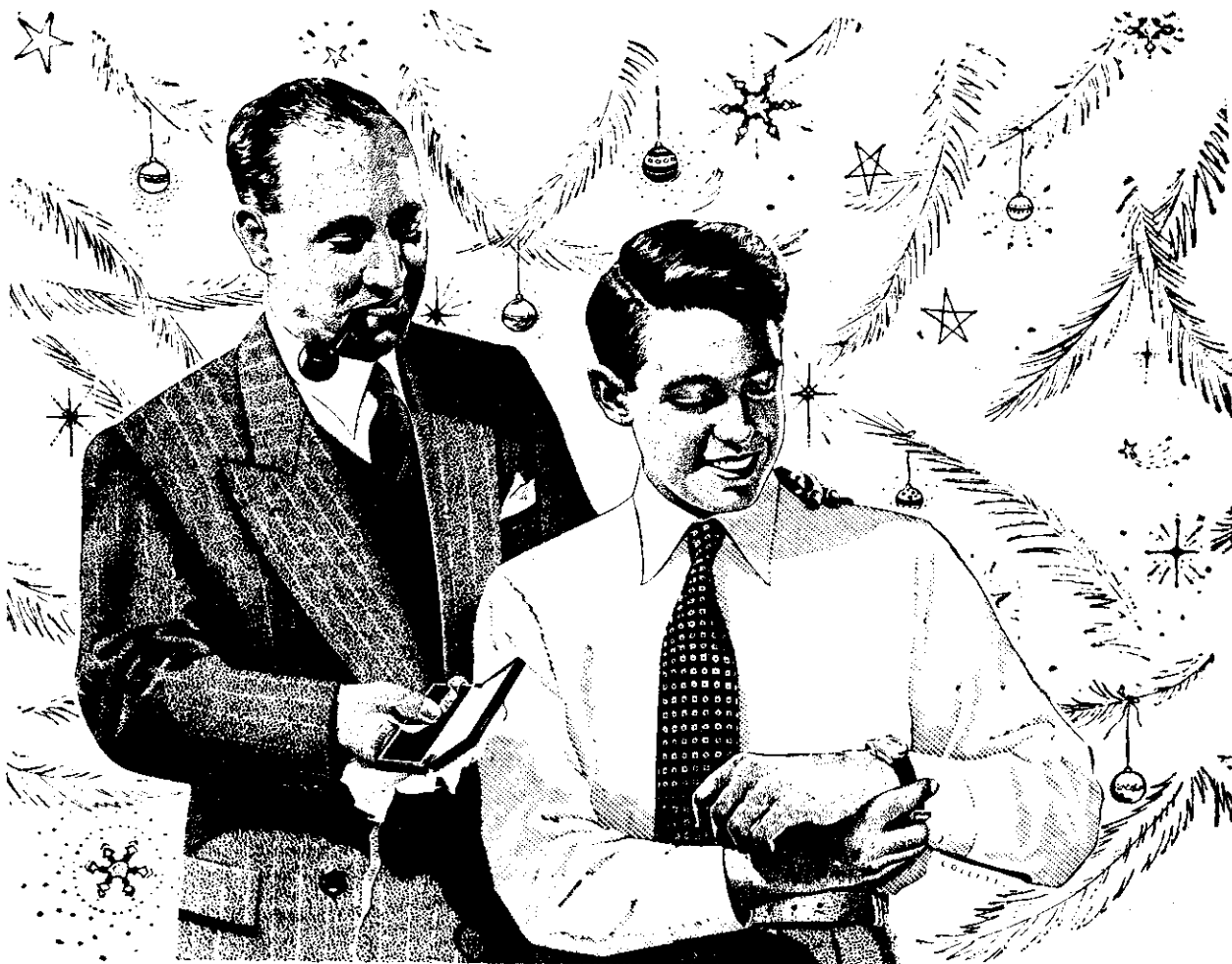
Raffle Result: 1st prize (Parker "51" Gold Cap Fountain Pen), No. 3826, N. Bennett, c/o Herald, Box 32, Auckland; 2nd prize (Parker "51" Silver Cap Fountain Pen), No. 590, B. and D. Maxwell, Leith Road, Okoto.

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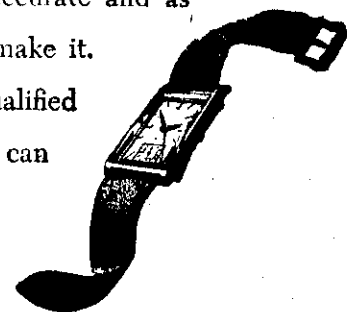


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