

MAINLY ABOUT



Time to Think of Xmas



Apple Cheese.

TAKE any quantity of any hard, acid apples, stew them until quite soft and rub them through a sieve, which removes all peel and cores. To each pound of pulp add $\frac{1}{2}$ lb. of preserving sugar, first boiling the sugar with a little water until a little taken between finger and thumb forms a thread (about 7 min.). Put apples into the sugar and boil quickly for 20 minutes, stirring all the time. Fill jars and cover when cold. It keeps for two or three years, and is a delicious and useful dish, always ready for an emergency.—Mrs. J.B. (Waipukurau).

Christmas Plum Pudding.

INGREDIENTS: One teacup raisins, 1 teacup sultanas, 1 teacup flour, 1 teacup breadcrumbs, $\frac{1}{2}$ teaspoon mixed spice, 1 teacup suet, 1 teacup sugar (light brown), 2 eggs, a little mixed peel, pinch of salt, small teaspoon baking powder, milk to mix. **Method:** Mix dry ingredients, and let it stand for a little while. Add milk and eggs last. Boil in a cloth for three hours. Do not tie cloth too tightly, so as to allow for swelling.—Mr. A.A.P. (Dunedin).

Gooseberry Cake.

INGREDIENTS: Pastry, $\frac{1}{2}$ lb. flour, 3 oz. butter, 3oz. of lard, $\frac{1}{2}$ teaspoonful baking powder, 1 cup water, pinch of salt. **Method:**—Sieve the flour, salt and baking powder, into a basin, and rub in the fats with fingertips until fine like breadcrumbs. Add half the water and mix with a knife. Top, tail, and wash $\frac{1}{2}$ lb. of gooseberries. Roll out

the pastry in two halves, put one piece on a greased baking sheet, and put half the berries over it; cover with sugar, add the remaining berries, keeping them about 1 inch from the edge of the

Send in Your Recipes to "The Chef"



THIS week Mrs. D.M.M. (Waihou, Thames Valley), wins the half-guinea prize which is offered every week for the best original recipe received from readers, her entry being a recipe for a rich Christmas cake, which is printed on this page, with a selection from other entries. Recipes for this competition should be addressed "Chef," c/o "N.Z. Radio Record," G.P.O. Box 1680, Wellington.

pastry. Sprinkle lightly with water, and dot little dabs of butter here and there, about 2oz. altogether. Brush over the edge of the pastry with water, and cover with a second round. Sprinkle the top with a little cold water and sugar, prick with a fork to let out the steam, and bake in a moderate oven until pastry is a golden brown and berries are soft. When done, cool for a few minutes, then cut a slice. If

not sweet enough, sprinkle some more sugar over the fruit inside, and if liked, more butter. Press down the top crust lightly. Serve hot or cold for tea, or at any time, either whole or cut in wedges or squares, and piled on a dish. All soft fruits can be used in the same way as they come in season. Serve with whipped cream.—Miss S. (Napier).

Strawberry Recipe

INGREDIENTS: 1 pint steamed strawberries, 1 cup sugar, 1 tablespoon butter, 1 tablespoon cornflour, 3 eggs, grated rind of 1 orange. **Method:**—Heat the strawberries in a double boiler, add sugar, orange rind, butter and cornflour, blended with a tablespoon of cold water, stir over boiling water till thick, then pour on to the beaten yolks of the eggs. Place in a pie dish lined with pastry. Cover with pastry and bake in a hot oven. This is a delicious filling for sandwiches.

Modern "Blues"

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A Rich Christmas Cake

INGREDIENTS: 10 eggs, 4 to 6 cups flour (I use 6), 1 lb butter, $\frac{1}{2}$ lb. brown sugar, $\frac{1}{2}$ cup sour cream with one teaspoon carb. soda, mixed in, 3 lbs. raisins, 2 lbs. currants, 1 lb. cherries, $\frac{1}{2}$ lb. preserved ginger, $\frac{1}{2}$ lb. almonds, 1 lb. mixed peel, 1 tin pineapple chunks, chopped, 1 small teacup black currant jam, 1 teaspoon ground cloves, 1 teaspoon ground mace, 1 teaspoon cinnamon. Beat butter and sugar, add eggs, one at a time, then all the fruit, and, lastly, flour. Bake slowly in large tin for five hours. Electric stove not over 350 deg.—Mrs. D.M.M. (Waihou, Thames Valley.)

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