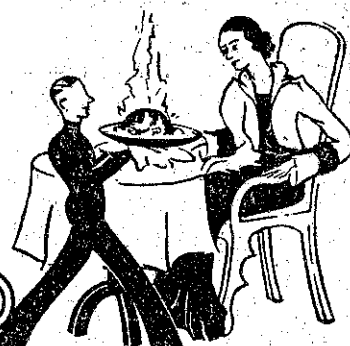


MAINLY ABOUT



Zulu Christmas Pudding

FOOD



Gooseberry Jam

6lb. gooseberries, 6 pints water, 10lb. sugar. Boil gooseberries in water till soft, add sugar, boil hard $\frac{1}{2}$ hour or until it jellies. When cool add 1 teaspoon vanilla, and bottle. This is very good and keeps well.—Mrs. R.E.B. (Taupiri).

Rhubarb Jelly

1lb. rhubarb, $\frac{1}{2}$ pint water, 6oz. sugar, gelatine, cochineal, custard sauce. Wipe but do not peel the rhubarb and put in an enamel saucepan with the sugar and water. Cook slowly, until it has become a pulp, and rub through a fine sieve. Measure and allow 1oz. gelatine to each half pint of liquid. Put rhubarb liquid and gelatine into a clean pan and stir over gentle heat till the gelatine is dissolved. Strain into a bowl and stir in a few drops of cochineal. Pour into a mould rinsed out in cold water, and leave in a cool place to set.—M.O., Arno.

Canadian Cake

Cream $\frac{1}{2}$ cup butter, 1 cup sugar, add 2 eggs well beaten, 1 teaspoon vanilla, 1 teaspoon baking soda dissolved in $\frac{1}{2}$ cup warm water (don't add all the water at once), $\frac{1}{2}$ teaspoon salt sifted in 2 cups of flour. Add a little peel if liked. Put 1 whole seedless orange, 1 cup raisins, $\frac{1}{2}$ cup walnuts, through mincer, mix all in well, and bake in slow oven for 60 minutes.—Mrs. H. (Hamilton).

Watermelon Cake

$\frac{1}{2}$ cup granulated sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk. Whites of 3 eggs beaten stiff, $1\frac{1}{2}$ cups flour, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda, flavour with essence of lemon; cream butter and sugar, add milk and flour with

cream of tartar, and soda, sifted in. Add whites and flavouring last. Take $\frac{1}{2}$ of mixture and colour pink and $\frac{1}{2}$ cup raisins. Put pink mixture in tin and

od: Cream butter and sugar, add milk and well-beaten egg, add melted chocolate, nuts and raisins, and then flour with baking powder and salt. Drop from a teaspoon on cold greased oven shelves and bake $\frac{1}{2}$ hour in moderate oven.—Mrs. A.M. (Timaru).

Send In Your Recipes To "The Chef"



This week Mrs. C. S. (Feilding) 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 Zulu Christmas Pudding, which is printed on the opposite 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.

rest on top and bake 1 hour in slow oven. Ice with green icing and bake in round tin. Cut cake from centre outward.—A.L.W. (Mount View).

Chocolate Cakes

1 egg, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup butter or lard, $\frac{1}{2}$ cup milk, 2 squares chocolate, 1 teaspoon vanilla. 2 cups flour, 1 cup each nuts and raisins, 2 teaspoons baking powder. Meth-

Banana-Orange Pie

Take $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ lb. butter, juice of a lemon; chop butter into flour, mix with lemon juice and a little water, roll out thinly and place half the mixture on plate. Then add 6 chopped bananas, the grated rind of 2 oranges, juice 4 oranges, and 2 lemons, and tablespoon sugar. Cover with remainder of pastry; join edges together with the white of an egg. Bake in good oven and serve with cream.—Mrs. F.T. (Te Awa).

Christmas Cake

Take 1 cup butter, 1 cup orange juice, or pineapple juice, $1\frac{1}{2}$ cups candied cherries, $1\frac{1}{2}$ cups chopped figs and the pineapple cut small, 1 cup raisins, $1\frac{1}{2}$ cups brown sugar, 2 cups chopped nuts, $\frac{1}{2}$ cup shredded peel, 2 small teaspoons salt, 1 teaspoon baking powder, 2 teaspoons cinnamon, 2 teaspoons allspice, 1 teaspoon ground cloves, 4 eggs, 3 cups flour. Method:—Cream butter and sugar, add egg yolks, beat about 2 minutes, sift 2 cups flour with spices, powder and salt and add alternately with the fruit juice, then add nuts and fruit mixed with the other cup of flour. Lastly add the stiffly beaten whites of eggs. Put into a well greased and papered tin and bake in a fairly slow oven for three or four hours. This makes a very large cake with a most delicious flavour, and it keeps beautifully moist for a long time.—Mrs. P. (Hastings).



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