

MAINLY ABOUT

10/6 Prize to Fielding



Anzac Biscuits

NUMEROUS readers kindly responded to the request of D.H. (Papatoetoe) for a recipe for "Oatmeal and Coconut Biscuits," and the one sent by Mrs. A.G. (Northland) has been selected for printing. "Chef" thanks all who sent in the recipes for this Auckland reader. $\frac{3}{4}$ cup flour, 1 cup coconut, 1 cup oatmeal, $\frac{1}{2}$ lb. butter, 1 teaspoonful soda, 1 cup sugar, 1 cup walnuts (optional), 1 tablespoon golden syrup. Melt butter and golden syrup. Dissolve soda in 2 tablespoons boiling water or milk, and while bubbling pour into dry ingredients. Roll out and place on cold tray. Bake 10 minutes in moderate oven.—Mrs. A.G. (Northland).

Orange and Prune Pudding

INGREDIENTS:— $\frac{1}{2}$ lb. stewed prunes, 2oz. butter, 1 egg, 1 tablespoon milk, 4oz. self-raising flour, 2oz. granulated sugar, grated rind and juice of 1 orange. Method: Stew the prunes and sweeten to taste. Stone and chop them and put a good layer in a piedish, cover with the orange mixture and bake about forty minutes in a moderate oven. To make the mixture:—Add a pinch of salt to the flour, rub in the butter, add the sugar, orange rind and juice. Mix with well-beaten eggs and milk.—Miss E.McD. (Oamaru).

Delightful Fish Salad

TAKE 1lb. flaked cooked snapper or groper, 1 bunch radishes, diced, 2 cucumbers, diced, 1 teaspoonful of

Send In Your Recipes To "The Chef"



This week G.J.F., 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 Rice Coffee Tart 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.

chopped parsley, 1 cup of cooked green peas, a dash of paprika, 1 teaspoonful of salt, a quarter of a cupful of French dressing, a number of stuffed olives for garnishing. Serve on crisp lettuce leaves, and top with mayonnaise dressing. This amount of salad is sufficient for six to eight persons.—Mrs. L.B. (Wellington).

Apple Meringue

BUTTER a pie dish, and fill with apples that have been peeled and cored, place in the centre of each apple a large teaspoonful of sugar, a piece of butter, and grating of lemon rind. Bake till the apples are soft, but not broken. Remove from the oven, and pour over them a pint of milk, in which has been stirred the beaten yolks of two eggs, a teaspoonful of cornflour, and $\frac{1}{4}$ cup sugar. Put the dish back in the oven and when the custard is set, put a teaspoonful of jelly on each apple. Beat the whites of the eggs well, add sugar and flavouring, and spread over apples. Brown slightly and decorate with jelly before serving.—Mrs. G.S.H. (Puketaha).

Cherry and Orange Marmalade

ALLOW 3 large, thin-skinned oranges to 2 quarts of cherries. Peel the oranges, rejecting all pith and seeds. Cut the rind into very narrow strips and pulp into bits. Cover the rind with boiling water and leave overnight. In the morning pit the cherries and put on fire to cook with the orange rind, the water it soaked in and the pulp of the oranges. Simmer all gently till very tender (about 1 hour), then measure, add an equal quantity of sugar and cook slowly till thick. Bottle while hot.—Mrs. A., Napier.

Choice Tomato Pie

TAKE 2lb. tomatoes, $1\frac{1}{2}$ cups bread-crumbs, 1 tablespoon butter, 6 cloves, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper. Pour boiling water over the tomatoes. Skin them and cut into slices. Butter a fireproof dish and sprinkle with breadcrumbs. Put in a layer of tomatoes, sprinkle with salt and pepper, add a few small pieces of butter and 2 cloves. Fill the dish with alternate layers of tomatoes and breadcrumbs. Cover with breadcrumbs when it is nearly full and sprinkle salt and pepper over. Add a small piece of butter on top. Bake in a moderate oven 30 minutes.—Miss N.A., Wanganni.

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