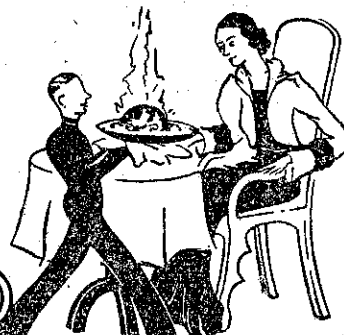


MAINLY ABOUT



Xmas Recipe Competition

FOOD



Crayfish a la Nuremburg

TAKE: 3 eggs, 1 teacup wine, $\frac{1}{2}$ pint cream, 1 large crayfish, 1 tablespoon butter. Cut fish into small pieces, put in dish with butter, season with salt and pepper and add wine. Cook ten minutes. Add eggs and cream, and let come to boil. Can be served hot or cold. Makes delicious sandwiches.—Miss W.H. (Wairoa).

Apricot Creams

USE four preserved apricots with enough icing sugar to make a paste, adding a quarter of a teaspoonful of cream of tartar. Make into tiny balls, place on oiled paper, and stand aside for three hours; dip them in melted fondant and roll in crushed nuts.—Mrs. H.H. (Thames).

Nourishing Fruit Drink

TAKE: 4 oranges, 2 lemons, 6lb. sugar, 2oz. tartaric acid, 2 quarts boiling water. Method: Squeeze juice from fruit, mince all rind together, then put juice, rind, acid and sugar into a basin and pour the two quarts of boiling water over it, and let it stand at least a day. Then strain and bottle. This makes about 5 quart bottles of syrup. For a drink, about quarter fill a glass with syrup and fill up with water. It makes a good nourishing drink and is inexpensive.—Mrs. H.W.H., Ashburton.

Butter Bean Fritters

TAKE: $\frac{1}{2}$ lb. butter beans, 2oz. breadcrumbs, 1 teaspoon mixed herbs, 1 egg, 1 extra egg, and breadcrumbs for coating. Wash the beans and soak over two hours in 1 quart of water, then cook them, keeping the lid on the pan to keep the steam in, but do not let the water come to the full boil until the beans are nearly soft. About $\frac{1}{2}$ hour before taking them off the fire add the herbs. When done, rub them through a sieve, add the breadcrumbs and bind the mixture with beaten egg. Shape the mixture into balls, roll in beaten eggs and coat with fine breadcrumbs. Fry them in deep boiling fat till brown and crisp.—Miss H. (Wanganui)

Dutch Roll

TAKE: 1lb. steak, $\frac{1}{2}$ lb. bacon, 1 cup parsley, 1 cup breadcrumbs, 3 eggs. Cut up finely steak, bacon and parsley. Put in bowl, add breadcrumbs, pepper and salt. Beat eggs very lightly and mix all together. Dip cloth in boiling water, flour well. Stir mixture well, put in cloth, cover with buttered paper tie up very tightly and plunge in boiling water. Boil slowly for 40 minutes. When cooked, turn out of cloth while hot. May be served hot or cold, but cold preferably.—Mrs. G.S., South New Brighton.

Whipped Cream for Trifles

TAKE: 1 pint cream, whites of 1 or 2 eggs, 3oz. pounded sugar, any flavouring such as 1 wineglass sherry, and grated rind of half a lemon. Whip the whites, dissolve the sugar in the flavouring. Put all with the cream.

Christmas Recipe Competition Result



ALMOST as soon as the S.O.S. was broadcast to readers to Send Original Suggestions for the Christmas pages of the "Radio Record and Home Journal," "Chef's" office was swamped with tempting recipes from all parts of New Zealand. The business of choosing the prize-winner was no easy matter and selecting two pages of the best entries was another stiff proposition. "Chef" regrets that there was no more space to print many of the other really delicious recipes and hopes that those printed will help readers to add variety to their Christmas culinary preparations.

The half-guinea prize has been awarded to Mrs. E.S. (Mt. Eden) for the novel recipe for Almond Paste Baskets, which would be delightfully tempting additions to any Christmas table.

and whip it till quite stiff, in a cool place. Take off the froth as it rises, and drain it on a sieve. The whip is much stiffer if the weather is cold enough to make it the day before it is needed. If the cream is thick it will whip without the egg whites. Cream will keep for days in hot weather if scalded. Place the cream in a glass jar. Put the jar inside a pan of cold water. Bring the water to the boil and let it boil for 20 to 30 minutes. Miss M.O. (Meranee).

Asparagus Tip Salad

TAKE 1lb. steak, $\frac{1}{2}$ lb. bacon, 1 cup tablespoon salt, white heart of 2 sticks celery, lettuce, 1 lemon, salad dressing, 8 dessertspoons powdered gelatine, water. Drain the liquor from the cooked asparagus and add water sufficient to make 3 cups, add salt, celery, lemon juice and pepper. Bring to the boil, add gelatine and stir until dissolved. Line a fluted mould with the tips. Cut up finely the celery and remaining tips, add the liquid and pour into the mould: allow to set. Serve on lettuce leaves, or with lettuce salad and mayonnaise dressing.—M.C. (Dunedin).

Mock Turkey

TAKE 6lb. leg of veal, the thick end, let hang for two or three days, take out the bone, and stuc. Sew all up and tie in the shape of a turkey. Dust over with flour and salt. Put in a few odd pieces of bacon fat, and some good dripping all over. Roast for three hours, make a thick gravy, and add juice of a lemon to it. To make the stuffing, take two onions and one apple, sliced finely; breakfastcup of breadcrumbs, tablespoon butter, pepper, salt and lemon rind, a little thyme and chopped parsley. Put into the meat and dry the latter as the juice of the onion moistens it. Service with bread sauce. Mrs. F.H. (Tauranga).

Snapdragon Trifle

REQUIRED: $\frac{1}{2}$ lb. muscatel raisins, $\frac{1}{2}$ lb. cooking apples, $\frac{1}{2}$ lb. jar preserved ginger, a few salted almonds, whites of 2 eggs, 1 gill cream, castor sugar, orange juice. Stone raisins and soak in orange juice for several hours, then add the chopped ginger and syrup together with the almonds. Bake the apples till tender, scoop out and pulp, beat in castor sugar to taste, and leave till cold. Then add the stiffly whipped whites of the eggs and the cream. Whisk till light and frothy. Pile high in a border round a glass dish. Pour the prepared raisins and ginger in the centre. Serve very cold with sponge fingers.—Miss W. (Kamo).

Savoury Apples

INGREDIENTS: 1lb. cooking apples, 1lb. potatoes, $\frac{1}{2}$ lb. cheese, 1 medium-sized onion. Peel potatoes and onion and slice them thinly. Arrange in layers in a casserole, season with pepper and salt, cover with water and cook $1\frac{1}{2}$ hours. Peel and slice the apples and grate the cheese. Mix the apples and half the cheese with the onion and potatoes, sprinkle rest of cheese on top and bake till the apples are soft (about half an hour). Serve hot.—Mrs. B.C. (Timaru).