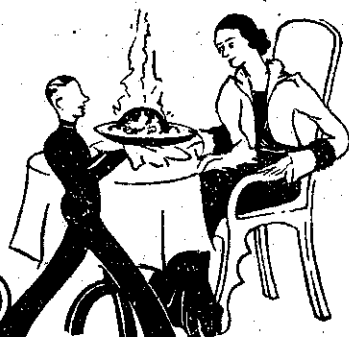


MAINLY ABOUT

10/6 to Hastings Reader



FOOD



Golden Apple Pie

ARRANGE alternate layers of sliced apple and breadcrumbs in a quart pie dish, sprinkle sugar, cinnamon and allspice over each layer of apples and add a few dots of butter. Pour over all $\frac{1}{2}$ cup of golden syrup mixed with a $\frac{1}{2}$ cup of hot water. Cover with breadcrumbs, and bake in a moderate oven. Serve with whipped cream.—Mrs. S. (Napier).

Asparagus Patties

TAKE 1 tin asparagus tips, 2 tablespoons whipped cream, 2 teaspoons gelatine, lemon, cayenne, salt to flavour, 12 small patty cases. Cut 12 tips about 1 inch long, and keep for decorating. Heat rest of asparagus in its own liquid, and then rub through sieve, making about 1 cup puree. Add gelatine to this—also lemon juice, cayenne, and salt to taste. Season rather highly. Warm again to melt gelatine. When cool and beginning to set, add whipped cream, and fill the cases, garnishing each with a tip, standing upright in the middle.—E. S. (Mt. Eden).

Sago Plum Pudding

TAKE 3 tablespoons sago, soaked in a cup of milk overnight (or boiled), add a few raisins, spices, currants, and $\frac{1}{2}$ cup sugar, 2 cups breadcrumbs (sometimes I use stale cake), 1 teaspoon soda, dissolved in a little boiling water, 1 tablespoon melted butter, and last, 1 egg, beaten. Put in greased basin and steam 2 hours. No suet required.—Mrs. C. W. A. (Hawera).

Rhubarb-Orange Pie

CUT some rhubarb into 1 in. lengths, sprinkle with sugar to taste and cook till tender. To each pint of cooked rhubarb add one beaten egg, one dessertspoon maizena and juice of an orange. Place in piedish and cover with egg-pastry made from half pound flour, quarter teaspoon baking powder, 2ozs. butter, 1 beaten egg-yolk, 1oz. castor sugar (or rolled and sifted sugar). and just enough milk to mix into a stiff paste. Glaze pastry with the white of the egg mixed with a little milk. Bake in moderate oven about 30 minutes and serve with whipped cream. This pastry is less rich than usual, the egg and milk balancing the smaller quantity of fat.—Miss B.M. (Tahuna).

Rice and Banana Fritters

TWO cups cold cooked rice, 6 bananas, juice of 2 lemons, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ lb. butter or good dripping, 2 tablespoons golden syrup, 1 cup hot water. Put rice into a basin, add sugar and bananas, cut in $\frac{1}{2}$ inch pieces, add 1 egg and mix well. Form into fritters and fry till golden brown in boiling hot butter or dripping.

Lay on a hot dish on a paper d'oyley and serve with lemon syrup sauce made as follows: Put the golden syrup, lemon juice and water into a saucepan, bring



Half-Guinea
for "Radio
Record"
Readers

IT is well worth while for readers to send in their original recipes to "Chef" each week as the best entry is awarded half-a-guinea. This week Mrs. M. S. wins the prize for her delicious "Marguerite" recipe. All entries should be addressed to "Chef," c/o "N.Z. Radio Record," G.P.O. Box 1680, Wellington.

to the boil then stir in 1 teaspoon of arrowroot that has been smoothed down with cold water. Boil for 2 minutes.—Mrs. L.S. (Masterton).

Bakewell Tarts

MAKE $\frac{1}{2}$ lb good short pastry, and put into patty tins. Make a filling mixture of the following:—4 tablespoons sugar, 4 tablespoons currants, small piece candied peel, 2 tablespoons apricot jam. Mix all these ingredients together. Put a teaspoonful of this in each patty tin. Beat together: 2ozs. butter, 2oz. sugar, 1 egg, Stir in 2ozs. cocoanut. Pile on tarts. Bake in moderate oven for 20 minutes.—Miss M.H. (Gore).

Caramel Lunch Squares

TAKE 1 cup white sugar, $\frac{1}{2}$ cup butter, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon vanilla, 2 eggs, 1 cup chopped walnuts, 1 cup brown sugar. Cream butter and white sugar, add beaten yolks of eggs and vanilla. Then sifted flour and baking powder. Mix and press down in a long flat tin. Beat egg whites very stiff, add brown sugar and walnuts and spread over first mixture. Bake in a medium oven for about 30 minutes. When cold cut into squares.—Mrs. W. (Wanganui).

Cherry Ripe

SIMMER 2lb. cherries in 2 tablespoons water till very soft, rub through colander, moisten with a little milk, and add beaten yolks of 4 eggs.

Stir over the fire till it thickens, but do not let it boil (use a double saucepan), adding sugar to taste. Serve in a big dish with whipped white of egg on top.—Miss F. S. (Puketapu).

Fruit Foam Jelly

DISSOLVE a packet of jelly crystals in the usual manner and stand it aside to cool. Whisk one egg and $\frac{1}{2}$ cup of cream together, then add to jelly and beat well. Arrange fruit (raspberries, strawberries, sliced bananas or stewed fruit with liquid strained off) and fingers of sponge in a glass dish and pour over the foamy mixture. Chill or leave overnight to set. This is a nutritious as well as a delicious and easily made cold sweet.—Mrs. M.C.D. (Aptil).

Macaroni Cutlets

TAKE $\frac{1}{2}$ lb. macaroni, 6oz. breadcrumbs, 1 onion, 1 teaspoon parsley, 2 tomatoes, 1 egg, flour, pepper and salt to taste. Wash macaroni and drop into pan of boiling water. Boil, but not too soft. Chop slightly. Add breadcrumbs. Chop onion and fry in the same saucepan as the tomatoes, using butter or fat. Mix all ingredients together, and bind with switched egg. Shape into cutlets, roll in flour, fry in butter or fat until brown.—M.C. (Moslyn).

Date Crunchies

INGREDIENTS: 1 1-3 cups (1 tin) sweetened condensed milk, $\frac{1}{2}$ lb. cracker biscuit crumbs, $\frac{1}{2}$ lb. stoned dates (1 cup), 1 teaspoon cinnamon. Method: Thoroughly mix together condensed milk, cracker biscuit crumbs, chopped dates and cinnamon. Drop by spoonfuls on to buttered baking sheet. Bake 15 minutes in a moderately hot oven. (Makes 3 dozen.)—M.M. (Oamaru).

Gooseberry Puffs

COOK 1lb. of gooseberries with $\frac{1}{2}$ gill of water and 8oz. sugar until soft. Rub through a sieve and flavour with vanilla essence if liked. Roll out some short-crust, flaky or rough puff pastry, and cut it into rounds about 4 inches in diameter. Put a little gooseberry puree in the centre of each, wet the edges of the pastry, fold over and brush over with the slightly-beaten white of an egg. Sift castor sugar over and bake in a good oven until nicely browned (about 15 minutes).—M.O. (Arno).

Primrose Mould

TAKE 4 heaped tablespoons ground rice, a little milk to mix, 1 pint boiling milk, 2 eggs, 1 tablespoon butter, sugar and vanilla to taste. Mix the rice with cold milk, pour on the