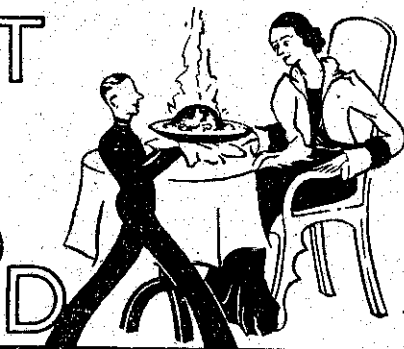


MAINLY ABOUT

Recipe for Angeliques



Jellied Ginger Pears

TAKE 1 pint pear juice and water, 1 tablespoon chopped preserved ginger, tinned or firm stewed pears, 1 packet pineapple jelly, pinch of salt. Heat pears, ginger, juice and water to boiling point. Remove pears and pour liquid over jelly and salt. Dissolve thoroughly. Place pears in mould and pour liquid over them. Chill till firm.—Mrs. L. G. McC. (Waiuku).

Mulberry Shortcake

SIFT together 1lb. flour, 1 teaspoon baking powder, pinch of salt and 4oz. castor sugar. Put into the mixture 4oz. butter and make a stiff dough with 2 well-beaten eggs. Work with a wooden spoon until of the proper consistency to just roll lightly; use no other moisture. Butter a shallow cake tin, line with half the cake mixture, then cover with a layer of large ripe mulberries. Sprinkle with sugar, cover with the rest of the dough, pinching the edges nicely to keep the juice in; then prick all over with a fork and cook in a moderate oven for 40 minutes. Pipe with whipped cream.—Miss H. (Wanganui).

Walnut Mould

TAKE 1 cup cooked prunes, 1 cup boiling water, 4 tablespoons cornflour, 1 cup shredded walnuts, 1 cup prune juice, 1 cup castor sugar, 2 teaspoons lemon juice, 4 tablespoons cold water. Stone the prunes and remove the kernels from half. Melt the sugar in the boiling water. Put the prunes, kernels, prune juice and dissolved sugar in saucepan and bring to the boil. Mix the cornflour with the cold water and stir into the mixture. Cook slowly for about 15 minutes. Add the lemon juice and walnuts. Pour into a wetted mould and allow to set.—Miss L. (Wanganui).

Peach Tarts

TAKE 4 baked pastry shells, 2 cups peach pulp, 12 marshmallows, sugar. Put the stewed peaches through a sieve and sweeten to taste. Add 10 marshmallows cut in bits, and fill the shells with the mixture, decorating with the remaining marshmallows also cut in bits. Pop in a hot oven and bake until lightly brown.—Miss V.A. (Puketapu).

Novel Recipe Wins 10/6



The recipe for "Angeliques," which wins this week's half-guinea prize, was sent in by Mrs. Z.B.B., of Auckland. Any "Radio Record" reader is invited to send in entries, which should be addressed to "Chef," c/o "N.Z. Radio Record," G.P.O. Box 1680, Wellington.

Strawberry Cream

A DELICIOUS hot weather sweet. 1lb. strawberries, 1oz. powdered gelatine, 3oz. sugar, juice of 1 lemon, 1 gill milk, and 1 gill cream. Clean strawberries and pound them. Dissolve the gelatine and sugar in the slightly warmed milk, add lemon juice and strain into the strawberry mixture. Whip the cream until it begins to thicken, and mix lightly into the mixture. Pour into a wetted mould and set in cool place till firm. Turn out into a glass dish and decorate with strawberries.—M.B. (Kairanga).

Roseapple Dessert

TAKE: 1lb. cooking apples, castor sugar to sweeten, 4 tablespoons warm water, glace cherries, 1½ gills water, 2 oranges, cochineal, 1 packet custard, 1oz. gelatine. Peel and slice apples. Stew them with 1½ gills water, orange peel and sugar. When soft remove peel and rub apples through a sieve. There should be 1 pint of apple pulp left. Whip with the custard, adding the orange juice and cochineal to tint pink. Dissolve the gelatine in the warm water and stir into the mixture. Turn into a wetted mould and let it set. Decorate when turned out with glace cherries.—Miss L. (Wanganui).

Highland Tart

MAKE a good short pastry, and cover a deep tart plate, with an extra edge of pastry round the outside, and bake a pale brown. Then make this mixture: Dissolve 2 tablespoons butter and 2 tablespoons brown sugar in a saucepan over gentle fire; then add the beaten yolks of 2 eggs, into which has been mixed 2 dessertspoons cornflour. Let it gently come to the boil and pour into pastry tarts, beat egg whites to a stiff meringue with 2 table-spoons sugar, and pour over tart.

42/6



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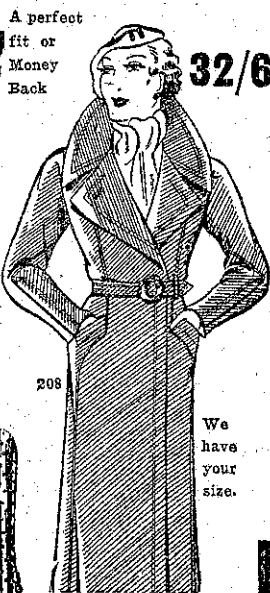
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