

Salads When Company Comes

THINKING up new dishes for special occasions is not an easy matter for the busy housewife. Matters are simplified if an emergency shelf of canned fruit is kept for decking up when anyone, especially the unexpected visitor, arrives.

Delicious salads can be made from canned pears. The simplest one is made by placing one large half or two small halves on a bed of lettuce with a

Ten-and-Six Goes to Christchurch Girl



WHY not send in your original recipes to "Chef," "N.Z. Radio Record," G.P.O. Box 1680, Wellington, and try for the half-guinea prize which is offered for the best original recipe each week? Miss Violet Sharpe (Christchurch) is the winner of this week's prize, which has been awarded for her fish and tomato dish.

ball of cream cheese, the size of a walnut, in the centre with a piece of chrystallised cherry. Mayonnaise is served at the side.

A decorative salad may be made with these same ingredients and grapes. After wiping the pear with a tea towel fill the cavity with the cream cheese and spread a thin layer over the round side. Halve and seed either red or green grapes and arrange them over the top of the pear to simulate a bunch of grapes. A stem of parsley or watercress may be stuck into the end to represent the grapevine. Mayonnaise is placed in a mound in the bed of lettuce.

Hard-boiled eggs may be made fes-

tive by peeling them while hot and rolling gently in the palms of the hands into the form of a ball. Dip them into pink cake colouring or soak in a jar with pickled beets until a rose colour. A clove may be stuck into one end to represent the blossom part of an apple, while the stem of a clove may be used at the other end. Also a stem of parsley, a sprig of mint, or even a tiny piece of celery may represent the stem of an apple. One or two eggs may be served on either a bed of shredded lettuce or crisp watercress with mayonnaise to which a small amount of curry powder has been added in a mound to one side. A pickle fan and an olive may be used as a garnish.

If children are to be entertained they will love the "Mickey Mouse" salads which are made so easily with a half-of pear frosted with cream cheese placed with the stem-end down. Two halves of dates protrude from the top for the ears. Two cloves make the eyes, a quarter of a marshmallow rolled into a ball forms the nose, while the mouth is a crescent shaped strip of maraschino cherry.

Jack-o'-lanterns and other fascinating figures may be formed on a pear or a half peach by paring a thin layer of skin from a green pepper and cutting patterns of eyes, nose and mouth from it and placing the bits into position. Pieces of raw or cooked beef may also be used for designs. Domino designs may be fashioned by using narrow strips of green pepper for the outlines and capers for the numerals. Another way is to cut a pattern out of heavy paper or thin cardboard; hold it over the pear base and sprinkle paprika heavily over it, so that the design will be shaped in bright red against the whiteness of the cream cheese.

A special sweet dressing may be made for children's salads by combining one cup of mayonnaise with one-half cup of honey and one-fourth cup each nut meats and marshmallows cut fine. A half cup of whipping cream added to the above will increase the amount and add fluffiness which children love.

Banana Cake

REQUIRED: ‡ cup of butter, add
1½ cups sugar and cream thoroughly. Add 2 egg yolks unbeaten and
4 tablespoons milk, sift 2 cups flour, add ½ cup chopped nufs, 1 cup mashed bananas and vanilla essence to flavour.
Stir well, add 2 egg yolks well beaten and stir again. Bake in 2 sandwich tins in moderate oven.

Banana Filling.

CREAM well 2 tablespoons butter with 1 cup of icing sugar then add gradually the mashed pulp of a large banana.—Mrs. Butler (Napier).

Italian Salad

Take two lettuces, a dozen filleted anchovies, 2 teaspoons of parsley, 1 cup of capers, 3 hard-boiled eggs, 1 small beetroot, 1 teacup of mayonnaise sauce, and a little vingar. Dry the lettuce thoroughly in a cloth, shred it and sprinkle with salt and vinegar, chop the parsley and capers, and roll the anchovies in a salad bowl. Garnish with the eggs cut in quarters and beetroot cut in fancy shapes. Or, cooked vegetables, of any kind may also be used.—Mrs. W. McDiarmid (Oamaru).

Pickled Cucumbers

CHOOSE short green cucumbers and have an earthernware pot or a cask with a cover for pickling. At the bottom spread a bed of leaves, black currant, cherry or oak with a few sprigs of fennel. On this "bed" arrange a layer of cucumbers (or gherkins) then a layer of leaves, then cucumbers and so on until the pot is full. Then boil some water, adding salt in the proportion of 11b, of salt to a bucket of water and put in a handful of peppercorns. When the brine is cold pour over the cucumbers, which must

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