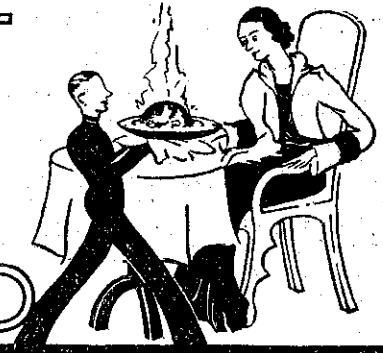


# MAINLY ABOUT



## Mushroom-Time Again



**T**HIS week's recipes are miscellaneous and of good variety. Although April means that winter is near, this month has its compensation by the appearance of mushrooms, which are cheap just now, and this week's prize goes to Miss N. Harper, 12a Wansbeck Street, Oamaru, for her recipe, which contains a mushroom stuffing with the mushrooms. There are two recipes for flourless afternoon tea cakes sent in by another Oamaru reader.

The prune cake is to be recommended to correspondents and is very popular at present. The passion fruit delight is quite out of the ordinary and is delicious, and the same can be said of the savoury sausage contributed by a reader in the North Island. Note the unusual treatment of the cream scones. Marmalade would be a good substitute in place of cream for a more economical recipe.

Miss L.I.S. (Auckland): Thanks for your contribution and the hints which were published last week.

Mrs. K.H. (Helena Bay): Appreciate your letter. Tested recipes are most important. Keep an eye on economy, and be original if possible.

Radio Reader: Will publish your recipe next week.

### Cinnamon Slices

**6** OZ. ground almonds, 6oz. icing-sugar, 1 teaspoon cornflour, white of 1 egg. Mix dry ingredients to a stiff paste with the egg white. Knead till smooth. Roll out in long narrow strips about  $\frac{1}{4}$  inch thick. Make the

icing, mixing with a little cinnamon and spread smoothly over the paste, then cut into fingers. Bake in a moderate oven till a light brown colour; on a greased and floured tray.—Miss L.P. (Oamaru).

### Coconut Pyramids

**O**NE tin sweetened condensed milk, 1lb. desiccated coconut. Form into rough, small heaps and bake in a slow oven for half an hour.

### Prune Cake

**1**  $\frac{1}{2}$  CUPS flour, 1 cup sugar, 1 table-spoon cold water,  $\frac{1}{2}$  cup prune juice, 1 cup cooked prunes, 2 table-spoons butter, 2 eggs, 1 table-spoon Bournville cocoa, 1 teaspoon soda, essence of vanilla, a little salt, spice, nutmeg. Cream butter and sugar, add vanilla and 2 well-beaten eggs. Then add water and prune juice and cocoa with soda dissolved (altogether). Add prunes (stones removed), flour, salt, spice, and nutmeg. Bake in flat tin. When cool ice with chocolate icing.—Mrs. K.H. (Helena Bay).

### Rolled Cream Scones

**1** LB. flour, 3 teaspoons baking powder, 3 dessertspoons butter,  $1\frac{1}{2}$  table-spoons sugar, pinch salt,  $\frac{1}{2}$  cup milk, 1 cup whipped cream. Melt butter slightly, rub in flour, mix to a soft dough with  $\frac{1}{2}$  cup of milk, knead slightly and roll out thin; then spread with whipped roll like a Swiss roll, cut in round and brush with beaten egg. Bake

$\frac{1}{2}$  hour on floured tray.—Miss Q.J. (Gisborne).

### Savoury Sausage

**A** LITTLE more than 1lb. of rump steak,  $\frac{1}{2}$ lb. bacon, 1 cup bread-crumbs, 2 eggs well beaten. Mince steak and bacon, season with pepper, salt and nutmeg, add other ingredients, and mix well. Flour slightly and shape like a sausage. Flour a cloth, roll sausage firmly in it, and boil two hours. To be eaten cold.—Mrs. S.E. (Waihi).

### Seasonal Savoury

**P**LACE enough vermicelli or macaroni for persons required in a dish, cover with cold salted water, leave overnight; strain off liquid, which is nourishing for soups, etc.; put in buttered casserole or pie dish, cover with slices of tomato, then a slice of bacon for each individual, then more tomato, sprinkle with salt and pepper, and add a little butter or good dripping. Keep covered and cook in moderate oven. This makes a very tasty dish for breakfast or tea, and may be served on toast.—Mrs. M.C. (Linwood).

### Passion Fruit Delight

**D**ISSOLVE 2 packets of lemon jellies in 1 pint of hot (not boiling) water. Beat 2 eggs, stir in 1 pint of milk and  $\frac{1}{2}$  teacup of sugar. Pour into jellies and add the juice and pulp of 6 passion fruit. Put aside to set.—Miss M.T. (Te Aroha).



## Recipes and Queries On Household Management

**T**HE women's section of the "Radio Record" has a reputation for the excellence of its recipes and household hints and the "newsiness" of its special stories and home jottings. But we are always ready and willing to extend this service and for this reason we are offering from to-day, the services of "Chef" (whose photograph you see here) to deal, not only with your recipes and cookery problems, but with your queries on general household management. Don't forget that a half-guinea prize, too, awaits the reader who sends in the best recipe for this section to:

CHEF,

"N.Z. Radio Record,"

G.P.O. Box 1680,

Wellington.