

MAINLY ABOUT



Stuffed Fish Recipe Wins 10/6



I APPRECIATE the interest the pickle competition aroused. Recipes are still coming to hand, but, like many of the Easter recipes, these are now too late. This week's prize goes to Miss Adams, of Smithfield Road, Wanganui, for her original treatment of fish. Served with lemon sauce it should be delectable.

A good seasonal recipe of a quince custard pie has been contributed by a Napier correspondent, and as eggs are now getting scarce, an eggless chocolate cake will be appreciated. A beaten egg goes much further, and so I've published a good savoury omelette. The tomato season is nearly at an end. Tomato recipes will no longer be published, unless, of course, they are for a pulp mixture. In forwarding the mint chutney recipe, a contributor mentions that she has made two repeat lots in double quantities. If the mint is still to be had, readers are advised, therefore, to try this out.

Mrs. J.M. (Napier): Your recipes are good, but do not come under the "economy" heading.

Mrs. J.L. (Clive): Many thanks for your rabbit recipes, but I cannot publish more than one at a time.

Mrs. M.P. (Greenlane): Sorry, your recipes received too late. Address them to "Chef."

M.S. (Hawera): Your recipes were very good, but received too late.

Miss G.J.B. (Nelson): Yes, I am always pleased to hear from you.

Miss M.C. (Takapau): Your recipe is good, but you omitted to say how the particular icing is made.

H.L.B. (Whangarei): Your watermelon preserve was delicious, for which many thanks.

Rabbit with Prunes

WASH and joint a young rabbit and soak it in equal parts of vinegar,

water and red wine, with seasoning to taste, for 24 hours. Wipe and dry, then dip each piece in flour, and brown in butter or lard. Put in a saucepan the liquid in which the rabbit was soaked, add 1lb. prunes, previously soaked overnight in water, and simmer gently for half an hour. Arrange the hot meat on a dish with the prunes

At Your Service

DON'T forget there's a half-guinea prize each week for the best seasonable recipe sent in. "Chef" is ready, too, to help you solve your cookery and household problems. Address correspondence to:

"CHEF,"
"N.Z. Radio Record,"
G.P.O. Box 1680,
Wellington.

around it. Reduce the juice and add 2 tablespoons red-currant jelly before pouring the sauce over the meat.—Mrs. J.L. (Clive).

Quince Custard Pie

2 CUPS quince pulp, 1 lemon, 2 eggs, 1 teaspoon vanilla, $\frac{1}{2}$ cup milk $\frac{1}{2}$ cup sugar. With a little water cook quinces to a pulp. Add half of the lemon rind to the quinces when stewing them; add the lemon juice to the pulp, also the sugar, the beaten yolks of the eggs and the milk. Whip the whites of the eggs, until stiff, fold in, and add the vanilla. Line a deep pie-dish with good short pastry; pour in the mixture and bake until custard is set. If preferred, the whites of the eggs may be used as a meringue for the top of the pie.—Miss J.E.E. (Napier).

Savoury Eclairs

REQUIRED: 1 cup water, 5ozs. flour, pinch salt, minced chicken, $\frac{1}{2}$ lb. butter, 3 eggs, minced tongue, and some curry powder. Put water and butter into a saucepan and boil, stir in quickly the sifted flour with salt, stirring until the mixture leaves the sides of the saucepan. Allow to cool for 10 minutes, then break the eggs into the paste and beat well. Put mixture into forcing bag with a plain pipe and force out in $2\frac{1}{2}$ inch lengths on a well-greased slide. Bake in a moderate oven for 15 minutes, then turn on a sieve to cool. Mix together some cold chicken and tongue, season with salt, pepper and curry powder to taste. Mix well until it is a smooth paste, adding a little milk if too dry. Slit eclairs at the top and fill with chicken tongue cream.—Mrs. J.H. (Gamaru).

Tomato Soup

6 LBS. ripe tomatoes, 1 pint water, 2 small onions, pepper and salt to taste, 1 tablespoon sugar, 1 level teaspoon celery seed, $\frac{1}{2}$ teaspoon carbonate soda, 3 teaspoons cornflour. Method. Put tomatoes, water and all ingredients (except soda and cornflour) into the preserving pan, and boil until the tomatoes are quite pulped. Then rub through a sieve (colander) so as to keep back skins. Return the strained pulp to the pan, add the soda, then cornflour mixed with a little cold water, and boil for about 5 minutes. Ladle into tins or jars and seal airtight at once.—"Daisy" coffee tins are quite suitable.—Miss. I.V.S. (Parnell).

Eggless Chocolate Cake

2 OZS. butter, 6 ozs. sugar, 10ozs. flour, 2 tablespoons golden syrup, 1 teaspoon carbonate of soda dissolved in $\frac{1}{2}$ cup milk, 1 tablespoon cocoa (a little essence vanilla). Mix butter and sugar, add syrup (warmed), flour and cocoa and milk. Bake half an hour. Ice with chocolate icing and sprinkle nuts on top if liked.—Mrs. A.H. (Wairoa).

Delicious Jam

TWO pineapples cut up small, or 1 tin of crushed pineapple. 5lb. tomatoes. Boil the fruit together, then add $\frac{1}{2}$ lb. sugar to every lb. of fruit, and boil again for half an hour.—Mrs. L.J.B. (Dunedin).

Tea Hint for Outdoors

TEA put into a thermos flask becomes dark and has an unpleasant taste. I find it a much better plan to put only the boiling water into the flask and use tea extract, made in the following way. Put 4 tablespoons of dry tea in a muslin bag, pour 1 pint of boiling water on to it, let stand for 5 minutes, pour off, put very strong tea into bottle. Use 2 teaspoons of this very strong tea to a cup of the boiling water. You will find that your tea will taste ever so much nicer.—Mrs. W.McD. (Oamaru).

Spice Cake

2 CUPS flour, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ lb. butter, 1 cup sugar, 2 eggs, $\frac{1}{2}$ -cup cold strong coffee, pinch salt, 2 teaspoons mixed spice.

Cream butter and sugar, add eggs one at a time. Sift in flour, baking powder, salt and spice. Add coffee, mix lightly, and flour mixture into greased tins. Bake in moderate oven.

Icing and Filling.— $1\frac{1}{2}$ tablespoons butter, $1\frac{1}{2}$ cups icing sugar, $1\frac{1}{2}$ tablespoons cocoa, strong coffee to moisten. Cream butter and sugar, add cocoa, coffee and salt. Stir until smooth. Spread between and on top of cake.—Mrs. R.K. (Ngatea).



I'M NICER WITH
MUSTARD

—Colman's Mustard