

MAINLY ABOUT

Popular Summer Recipes



SUMMERTIME, both official and otherwise, has arrived since my last notes were published, and together with a hard term for the growing children, colder sweets, combined with good nutritious qualities, will now find favour.

The prize this week has gone to Mrs. M. Coley, 6 Lombard Street, Palmerston North, for her Paradise Pie, and home cooks, after perusal, will realise its good quality and served in a way that even grown-ups appreciate.

Many letters of appreciation have again come to hand, and my home-cooks really command my respect for their unselfishness in passing on the secret of their success in the recipes they forward. Here is an extract from a letter received this week: "I have prided myself on my shortbread, but found to my surprise that your recipe for the 'special' shortbread proved much superior to mine. I feel sure that even a not-too-experienced person could make good with the 'special' for guidance."

Although vegetables are still rather dear, rhubarb is gradually getting cheaper, eggs having balanced the budget, are as cheap as they will ever be. Whitebait is also coming down in price, and a reader has sent in a most unusual recipe for this, combined with cheese sauce.

I have had letters telling of the success of the French bon-bons, which are very easy to make, chocolate biscuits and afghans, and not forgetting that jam stores are nearly depleted, here's a delicious tree tomato jam recipe which has a very piquant flavour, and as many cannot digest the skins of marmalade, take note of the recipe published for same. This only contains the grated rind, the marmalade jellying beautifully, and, when finished, looks like the bought Golden Sued. The Parker House rolls is a very com-

and baking powder—sifted together. Roll out on cold tray and bake in moderate oven about 15 minutes. When cool spread with the marshmallow made as follows:—Marshmallow: Soak 2 level dessertspoons of gelatine in a breakfastcup of cold water and leave for 15 minutes. Then put on to boil with three-quarters of a cup of sugar for eight minutes. When cooled add a small-cup of well-powdered icing sugar and beat until white and thick. Spread quickly on the biscuit mixture and ice with plain chocolate icing. Sprinkle with chopped walnuts and, when the top is almost set, cut in squares. Very nice for parties and special occasions. —Miss G.M.W. (Matamata).

Paradise Pie

THE pastry: 1 breakfast cup of self-raising flour, mix 1 table-spoon each of butter, lard, sugar with milk to make a smooth dough; roll out; line a deep pie plate; bake in moderate oven a nice brown.

To make the filling: Scald 2 cups of milk, add 5 tablespoons of tapioca, 4 tablespoons sugar, $\frac{1}{2}$ teaspoon of salt. Cook until tapioca is transparent, stirring frequently. Remove from stove, stir in 2 beaten egg yolks, return to stove, cook until mixture is thickened, add $\frac{1}{2}$ cup desiccated coconut, $\frac{1}{2}$ teaspoon vanilla essence. Cool. Fill baked pie shell with tapioca mixture spread with a layer 1-8 inch thick of currant or apple jelly, about 1 cup. Fold 2 tablespoons sugar into 2 stiffly beaten egg whites. Spread over jelly. Return to slow oven to set meringue. Serve cold. —Mrs. M.C. (Palmerston North).

Tree Tomato Jam

ALLOW 1 pint of water and 2lb. of sugar to every pound of fruit. Cut fruit up, add water and boil $\frac{1}{2}$ hour. Then add sugar and boil till jelled nicely. Just before taking up add 1 teaspoon glycerine.

N.B.—Use yellow tree tomatoes, cover with boiling water for few minutes and skin will peel off easily. —Mrs. W.D. (Mamaku).

Whitebait With Cheese

HALF-PINT whitebait, 1 beaten egg, $\frac{1}{2}$ -pint milk, 1 dessertspoon corn-flour, 1 tea cup grated cheese, $\frac{1}{2}$ -cup breadcrumbs, pepper and salt to taste. Mix the whitebait with the beaten egg, then add a few breadcrumbs, fry in spoonfuls in boiling fat till a pale biscuit colour. Butter a piedish and place the fried whitebait in it.

For the Cheese Sauce.—Bring milk to boiling point: mix a level spoonful of cornflour to a smooth paste with a little cold milk, add a dessertspoon butter,



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mon recipe, and though the method may seem long and tedious, it is really just a matter of a minute's work here and a minute later on while doing the other cooking, and the result is marvellous.

Mrs. W.A.W. (Blenheim): Many thanks for recipe and hints.

Mrs. H.F. McC. (Penrose): Thank you, but that recipe appeared in August 9 issue.

Miss D.F.L. (Whangarei): Thanks for your appreciation. I already have that recipe.

Miss B.P. (Hastings): Holding your recipes till later.

Mrs. W.D. (Mamaku): Many thanks. Mrs. E.F.W. (Matangi): Glad to get your letter; thank you.

Marshmallow Biscuits

ONE small cup of sugar, 4ozs. butter, 1 egg, 12oz. flour, 1 teaspoon baking powder.

Method.—Cream butter and sugar, add egg just beaten slightly, then flour

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