

(Continued from page 53.)
 spoon lemon juice, salt, pepper, "grate" of nutmeg (to cover threepence), 1 large teaspoon flour, "grate" of lemon rind. Blend all together and add sufficient fresh white breadcrumbs to make it sufficiently thick.—Mrs. A.C.M.P. (Marton).

Plum Pudding.

TAKE 1lb. butter, 2½oz. wholemeal flour, 3½oz. wholemeal breadcrumbs, 2 eggs, 1 cup milk, 1 teaspoon baking powder, 1lb. each of raisins, currants and sultanas, 1 tablespoonful of peel, 1oz. almonds, 1lb. brown sugar, 1 tablespoon brandy. Beat butter and sugar to a cream, add eggs one at a time, then flour

FOSTER'S HOTEL.

WANGANUI.

Galantine De Poulet

EACH week the "Radio Record" publishes "My Favourite Recipe" from the chef of a well-known New Zealand hotel. This week's recipe, Galantine de Poulet, is from the chef of Foster's Hotel, Wanganui.

ONE boned fowl, 1lb. sausage meat, 1lb. ham, 2 hard-boiled eggs, 2 truffles, ½oz. pistachio nuts (blanched), spice, salt, pepper.

Bone the fowl, cut it down the centre of the back and spread it out. Then season the flesh well and distribute it in such a manner that all parts are nearly of equal thickness. Spread on half the sausage meat and on top place strips of ham, slices of egg and chopped truffles and nuts. Cover with the remainder of sausage meat. Roll up tightly and fasten securely in a cloth and simmer gently in stock for about 2½ hours. When cooked tighten the cloth and press between two boards or dishes until cold.

and other ingredients, and lastly the baking powder. Steam in a basin about six hours.—Miss A. (Wellington).

Sago Plum Pudding.

ONE large cup sago soaked in 1 cup of milk overnight, add 1 large cup breadcrumbs, 1 cup raisins, 2oz. butter (melted), 1 teaspoon soda mixed in 1 tablespoon hot milk. Mix all together, adding more milk if necessary. Steam three hours.—Mrs. W.J.P. (Te Kuiti).

Suffolk Ginger Nuts.

PUT 1lb. of brown sugar and 1lb. honey in a saucepan with the grated rind of 1 lemon and simmer for 10 minutes, then add 3oz. butter, 3oz. powdered ginger and 1lb. flour. Roll out quite thin, cut into rounds and bake in a slow oven for about 20 minutes. These are very nice.—Mrs. J.H.M. (Hamilton).

One-Egg Sponge.

BEAT together 1½oz. butter and 3oz. sugar; add 1 teaspoon golden syrup, 1 egg, and beat well, then 1 scant teaspoon baking soda dissolved in half cup milk. Lastly one good cup flour with 1 dessertspoon cocoa and 2 scant teaspoons cream of tartar. Bake in sandwich tins. Oven 425deg. Bottom low; 15 minutes.—Miss M.H.O. (Feilding).

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