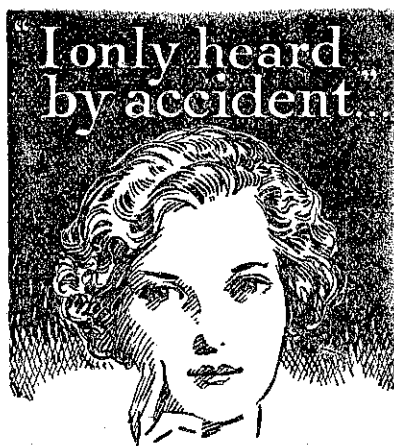


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MAINLY ABOUT FOOD



A Delicious Cauliflower
Dish.



HERE'S something just a little different for my sister home-cooks this week, now that cauliflowers are so plentiful, and these served as fritters make a delicious garnish. Divide the cauliflower into flowerets, cook these in boiling salted water so that they are

peared in the July 17 issue. It should have read ten pounds of flour for the amount of rising given.

Do any of my sister home-cooks know of any way for making pickle or sauce from left-over last year's jam?—I have an inquiry. 12B broadcast a splendid recipe for a floating pudding, and I know there must be many who missed this, so here it is, with the method, from my Turua correspondent, who acclaims it a great success.

It's always a problem how to utilise orange and lemon skins, and just now when this fruit is in demand for seasonal complaints, an orange health jelly appears with a citrus jam recipe for making use of the left-over skins. A nice-coloured jam is the result and tastes well. Hope my Wellington correspondent finds this wholemeal recipe also of some use to her.

Mrs. O.S.L. (Christchurch): Best wishes to you and the invalid.

Mrs. A.C.M.P. (Marton): Two of yours next week—very good.

Mrs. R.D., jun. (Turua): Thank you very much.

Mrs. E.A.S. (Oamaru): Thank you for drawing my attention.

Chocolate Honey Balls

3OZ. butter, 4oz. sugar, 2 eggs, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, 1 teaspoon vanilla, 2 tablespoons cocoa, 1 large teaspoon cream tartar, large half-teaspoon of soda. Beat butter to a cream, all sugar and beat until light. Add well-whisked eggs and beat together. Sift all dry ingredients, then add with the milk and vanilla to the cake mixture. Mix until smooth. Bake in hot gem irons, using a moderate oven. When cool cover with following icing and roll in chopped nuts.

Chocolate Honey Icing: 2 cups sifted icing sugar, 1 tablespoon cocoa, 1 dessert-

Winter Fare

WITH winter here, there are plenty of seasonal ills to worry about, and one of the most pleasing things to even a temporary invalid is to have food served daintily. It then whets the appetite for its appearance alone.

There is also room for some new and healthy decoctions, such as are provided regularly for "Radio Record" readers by home cooks. At this time of the year many households are looking for something which is health-giving and at the same time interesting to look at. Through our columns readers may exchange all sorts of good recipes with others. Address these to "Chef," "N.Z. Radio Record," Box 1680, Wellington.

a little undercooked, then drain well, and dip into fritter batter, frying in deep fat. Or mix some puree of cauliflower with potato puree, make into balls, egg-and-breadcrumb them and fry in deep fat. Both these garnishes are excellent with any dish demanding tomato sauce.

The prize this week has gone to Mrs. E. Lindsay, "Fairview," Waikino, Auckland, for her recipe for Imitation Lobster, which she first tasted in Canada, and has not known it elsewhere, and this reader has gained three stars. Two stars each have been awarded to Mrs. M. I. Sim, Shakespeare Walk, Nelson, for her recipe for Chocolate Honey Balls, and Mrs. Stevens Riddle, Aria, Te Kuiti, for her seasonal recipe for Citrus Jam. One star each goes to Miss S. F. Torlesse, 25 Park Lane, Timaru; Mrs. J. H. Morley, 9 Sillary Street, Hamilton East; and Mrs. P. Wright, 10 Cameron Street, Onehunga, for their recipes for Pickled Beetroot, Cottage Tea Leaves, and Chocolate Tartlets, respectively.

Of course, all my readers realise that an error occurred in the weight of flour for self-rising flour which ap-

Imitation Lobster

MELT 1oz. of butter in a stew-pan, stir in one tablespoon of flour till butter is absorbed. Stir in one pint of strained juice from a tin of tomatoes. Keep stirring till mixture boils. Three parts fill a pie dish with raw fish free from bones and skin, pour over the tomato mixture, cover with bread crumbs with little bits of butter on top. Bake in a slow oven about two hours.—Mrs. E.L. (Waikino).

spoon honey, 1 tablespoon butter, hot water. Rub butter into sugar, add honey and cocoa, mix in sufficient hot water to make smooth icing. Beat well with knife.—M.I.S. (Nelson).