

Making about Food

BY "CHEF"

TWELVE months ago I gave in these pages two English recipes for seedless jam, and as quinces are in season I'm going to repeat one which has proved a great favourite with my family. Just wash the quinces and cut in pieces without peeling or coring. Put them into a preserving pan, cover with water, and let them boil to a pulp. Rub as much of this as you can

help you out. I can really vouch for this delicious luncheon sausage, and Miss Evatt, of 12 Avon Street, Island Bay, Wellington, is the sender.

TAKE 1½ cups wholemeal, ½ cup flour, ½ teaspoon salt, 2 tablespoons honey, ½ cup brown sugar, 6oz. butter, 4 eggs, 1 cup seedless raisins, 1oz. crystallised cherries, 2oz. mixed peel, 1oz. chopped blanched almonds, grated rind of 1 lemon, 1 cup dried apricots, 1oz. chopped brazil nuts, 1 good teaspoon baking powder, ½ teaspoon baking soda. Boil the washed apricots for two minutes, drain well and slice; cream butter, add honey and sugar; cream until light, add beaten eggs; stir in fruit and nuts, sift in flour, meal, salt, baking powder and soda (last dissolved in a little milk). Bake in a dish with a lid on in a slow oven one hour and a half. Leave lid on while cooling.—Mrs. M.C. (Mount Eden).

crumbs and simmer a few minutes; add 2 tablespoons sugar and 2 yolks of eggs beaten, 2 tablespoons currants and 2 tablespoons sultanas. Whip the whites of the eggs and spread over top and bake in slow oven for half-hour.—Mrs. E.J. (Motueka).

Carrot Boats

THIS is a wholesome and appetising German dish; something different, and popular with all the family.

Parboil well some large-sized carrots. Drain. Scoop out the centre lengthwise, then fill with a mixture of minced meat, ham, herbs, pepper and salt, bound with beaten egg. Place in baking dish with a small quantity of water, and steam until carrots are tender. Serve

HALF GUINEA FOR

Aberdeen Sausage

TAKE 1lb. best buttock steak (no fat), ½lb. fat bacon or ham, 1 egg, 1 tea-cup of breadcrumbs, 1 tea-cup of soaked bread (squeezed well), salt and pepper to taste, a grating of nutmeg, 1 large teaspoon Worcester sauce—if desired.

Put steak and bacon through mincer. Add bread crumbs—then seasoning and egg well beaten. Mix well in a bowl by hand. Butter a basin, then sprinkle with a teaspoonful of granulated gelatine. Press the mixture in firmly—cover with buttered paper—then pudding cloth tied tightly. Steam well for two hours or slightly less. Serve cold with salad or tomatoes and mayonnaise.

—Miss E. (Wellington).

Pumpkin Pie Fillings

TAKE 2 cups of stewed and mashed pumpkin, 1 cup of stewed, dried apricot, 1 cup sugar. Mash these together and place between two layers of pastry. Bake in hot oven until the pastry is cooked. In place of the apricots, the juice of one large lemon may be used. About 3lb. dry pumpkin, 1 lemon, 3 eggs and 1 orange. Sugar to taste. Boil pumpkin till soft and mash. To a pint of the vegetable add the 3 eggs, the grated rind and juice of 1 orange and lemon. Line enamel plates with short pastry, partly bake, and then fill with pumpkin mixture, and bake half an hour.

Seven-Day Prune Cake

INGREDIENTS: 1 cup prunes, 1 cup sugar, ¼-cup butter, 2 eggs, 2 cups flour, ½-teaspoon salt, 1 teaspoon ground mace, 1 small teaspoon cinnamon, 1 teaspoon soda, ½-cup coffee. **Method:** Wash prunes and boil in water to cover till soft. Drain, stone and mince or chop finely. Cream butter and sugar; add beaten eggs. Mix till light and fluffy. Add prunes and mix; then add flour, salt and spices and ½-teaspoon soda, all sifted together. Mix and then add coffee in which the remaining soda has been dissolved. Beat well and cook in two greased sandwich tins. When cold put together with butter and sugar icing flavoured with coffee essence. This cake will keep a whole week without spoiling.—Mrs. H.W.T. (Parua Bay).

Bread Meringue

HERE is a pudding adults and children delight in: Boil 1 pint milk, add 1 breakfast cup of stale bread-



So easy! Add a teaspoonful of Hansell's 'Milko' to a glass of hot or cold milk. Whisk it. Drink it... it's scrumptious! Makes children love milk. Six flavours. Vanilla, Lemon, Orange, Caramel, Raspberry and Rum. 1/6 4-oz bottle. Makes 20-30 milk shakes.

HANSELL'S MILKO

For Home-made Milk Shakes

Have you used Hansell's Flavoured and Coloured Rennet?

In six flavours, delicately tinted, in Banana, Lemon, Orange, Pineapple, Raspberry and Vanilla flavours. Saves time and bother and makes, colours and flavours delicious junket. Loved by children. 1 oz. bottle 9d.

on a large platter with a border of rice, lemon slices, and sliced carrots.—Mrs. C. (Eltham).

Fig And Date Pie

REQUIRED, ½lb. figs, ½lb. stoned dates, 2 tablespoons flour, 1 teaspoon baking powder, 1oz. brown sugar, 1 egg, 1 cup wholemeal breadcrumbs, 1 cup milk, 3oz. butter. **Method:** Stew the figs till tender, first soaking overnight in as little water as possible; drain and taken out, then cut up in small pieces. Chop the dates, rub the

through a sieve, measure the puree, and add three-quarters of a pound of sugar to each pint and then boil together until the jam sets. In this simple recipe you obtain all the goodness from the skins and cores, and if for nothing else, some pots of quince jam in your pantry come in very handy indeed for your tarts, but I can assure my sister home-cooks this is an excellent method.

Every season I give readers a recipe for pumpkin pie, but this week there are two new recipes for fillings—one from Waihi, the other from Timaru—so I have passed them on under the same heading.

As promised last week there is also a recipe for the wholemeal apricot cake. Note that this cake is baked in a dish with a lid on, which must not be removed while the dish is cooling.

This week, holiday cooking will occupy our harassed minds, and, being the end of the Lenten season, this appropriate recipe for Aberdeen sausage, which has won this week's prize, should