

## MAINLY ABOUT FOOD

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cover the bottom of baking sheet with mixture, and bake a few minutes. Turn out, cut into pieces 2 inches by 4 inches. Roll up quickly into rollettes. When cold, unroll and spread generously with the following cream: One tablespoon butter, with 2 tablespoons sugar. Add sugar slowly, beating all the time, then 2 tablespoons milk, and lastly, also little by little, 1 tablespoon hot water. Again roll.—Mrs. A.E. (Christchurch).

### Mushroom Rabbit

**BOIL** till tender one young rabbit with 1 large sliced onion and a little sweet herbs. When cold take out rabbit, cut into dice and add  $\frac{1}{2}$  lb. cold cooked ham. Wet a large jam-jar. line with slices of hard-boiled egg and chopped parsley. Fill with rabbit mixed with ham, sprinkling thoroughly with salt, pepper and allspice. Heat some of strained liquid, add pepper and salt, and dissolve in it a little gelatine. While hot, pour over rabbit, press and put weight on top. When cold turn out and garnish with mushroom salad. Salad: Simmer  $\frac{1}{2}$  lb. minced mushrooms in  $\frac{1}{2}$  cup of olive oil for  $\frac{1}{2}$  hour, squeeze a few drops of lemon juice on and when cold season with salt, pepper, chopped parsley and mayonnaise.—Miss D.W. (Kumara).

### Fig Tea-Cake

**CUT** up 3oz. of figs into small pieces and chop finely 3oz. walnuts. Sift 3oz. flour with two teaspoons baking powder and a pinch of salt. Mix it with figs and nuts. Whisk 1 egg with 3oz. sugar until creamy, and mix in dry ingredients, adding 1oz. of butter melted, and one teacup of milk. Beat all well together, and put into a greased cake tin. Bake in moderate oven for about an hour. When cooked, brush top lightly with glaze made by dissolving teaspoon of sugar in teaspoon of milk. Return to the oven for a few minutes to dry.—Mrs. M. (Napier).

### Coconut-Prune Scones

**REQUIRED** are stewed prunes, 2oz. butter, 2 cups flour, 3 teaspoons baking powder, 1oz. sugar, salt, 1 egg and milk to mix, 2oz. coconut. Stone prunes, rub butter into dry ingredients, then cut prunes into flour same way as butter. Mix to dough with beaten egg and milk. Cut into scones and bake in hot oven for 10 to 12 minutes.—Mrs E.J. (Motueka).

### Mock Lobster Soup

**TAKE** 6 or 7 tomatoes, rub through a sieve, stir in one small teaspoon of carbonate of soda and let this stand for half an hour. Take 2oz. butter, 2oz. cornflour,  $\frac{1}{2}$  pints milk; make into a sauce and whisk well with an egg-whisk while it is cooking. Then add tomato puree, boil gently, stirring most of the time. Season to taste.—Miss N.W. (Tinakau).

### To Cook Fish

**PUT** six pieces of fresh fish in casserole with little pepper, salt and knob of butter. Now beat up one egg in a cup, and fill with milk. Pour over fish and bake  $\frac{1}{2}$  hour in moderate oven with lid on if liked. Brown, and take lid off for 5 minutes. Another method

of baking fish is to soak some bread in cold water. Squeeze out, and add pepper, salt, parsley, little butter and 1 egg. Mix all together, and put between 2 large pieces of fish or whole fish. Bake half an hour in moderate oven with lid on. Add a knob of butter and 2 tablespoons of water.—Mrs. C.H. (Waihi).

### Walnut & Eschallot Pickle

**REQUIRED:** 50 walnuts, 6 eschallots,  $\frac{1}{2}$  pints vinegar,  $\frac{1}{2}$ oz. black pepper,  $\frac{1}{2}$ oz. allspice,  $\frac{1}{2}$  bruised ginger. Choose young walnuts, prick them well with a fork and put them into a solution of salt and water (1lb. salt to a quart of water). Leave them for one week, changing the brine after 3 days. Drain off brine, put the walnuts on a dish and leave in the sun until black, then put into clean, dry jars. Boil the vinegar 15 minutes with the spices and peeled eschallots. Pour while hot over the walnuts, tie down and keep in a dry place for one month.—Mrs. E.J. (Motueka).

### Green Tomato Jam

**STEAM** one cup seeded raisins for 30 minutes and add to 4 cups of cut-up green tomatoes and thinly-sliced lemon. Stir in 4 cups sugar and  $\frac{1}{2}$  cup chopped walnuts. Cook carefully till thick. Bottle and seal.—Mrs. E.J. (Motueka).

### Baked Bean Loaf

**MIX** all together, 1 medium-size tin baked beans well mashed, 2 cups breadcrumbs, 2 tablespoons melted butter, 2 well-beaten eggs, with a few drops of Hansell's cloudy onion flavouring, and  $\frac{1}{2}$  teaspoon Hansell's cloudy celery food flavouring beaten in, 2 tablespoons peanut butter, 1 tablespoon finely-chopped parsley, 3oz. grated cheese. Put into a well-greased oblong tin. Bake in a fairly hot oven for 20 to 30 minutes. Cut into slices and serve on hot buttered toast. This makes a very tasty and nourishing dish.—Mrs. P.W. (Onchunga).

### Chili Sauce

**A GREAT** success for three generations. 2lb. fresh tomatoes, 3 or 4 medium-sized onions, chopped, 1 apple, diced, about 4 stalks of celery, cut small,  $\frac{1}{2}$  cupful seedless raisins,  $\frac{1}{2}$  teaspoonful salt,  $\frac{1}{2}$  teaspoon pepper, 1 teaspoonful ground allspice, 1 teaspoonful ground cinnamon, 1 teaspoonful ground cloves,  $\frac{1}{2}$  teaspoonful chili powder, dash of cayenne pepper,  $\frac{1}{2}$  cupful brown sugar,  $\frac{1}{2}$  cupful vinegar.

Combine all these ingredients in a large preserving pan and simmer slowly about an hour and a half, or until of the consistency you like. Stir often to prevent burning. This is delicious with hot or cold meats, and is mighty good as a spread on bread and butter!—Miss V.A.O. (Hokianga).

### Apple Snowballs

**BOIL** two cups of rice in water till nearly cooked. Peel and core some apples without breaking. Fill the cavity with brown sugar and put one clove in each. Surround each apple with rice, tie in individual cloths, and boil till apples are tender, about  $\frac{1}{2}$  hour.—Mrs. D.M.J. (Gomare).

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