



BY "CHEF"

I'VE got a startling recipe this week from a sister homecook in Hari Hari, West Coast. Realising how isolated she must be, what a large amount of truth there is in her contribution, and the pleasure in writing it—thank you, "B.C."

To preserve children: Take one large grassy field, one-half dozen children, two or three small dogs, a pinch of brook and some pebbles. Mix

A recipe for using hawthorn berries was published last season in these pages, but my Motumaoha sister homecook explains her system in the recipe, and I have to thank her also for passing it on.

Mrs. E. Shea, St. Andrews, Canterbury, has won this week's prize for her recipe for pumpkin pickle. This is a delicious and economical pickle and pumpkins are very plentiful at present.

Mrs. R.P. (Richmond): Thank you for recipe which will appear next week, but kindly address to "Chef" in future.

Miss V.A.O. (Hokianga): I had forwarded your first letter on.

Pumpkin Pickle

SKIN and scoop out inside of pumpkin, chop into cubes and weigh 2½lb., peel, core, and chop ½lb. apples weighed after peeling and coring. Also same amount of onions, ½lb. preserved ginger, 4 or 5 chillies, 10oz. sugar: salt and pepper to taste: 1½ pints of vinegar. Put marrow in basin, sprinkle with salt, leave 12 hours, and drain. Put apple and chopped onion in saucepan. Bruise ginger, tie in muslin, add chillies. Mix 3 teaspoons cornflour with extra vinegar. Boil for ½ hour before adding cornflour, and when added boil for 5 minutes longer. Add ½lb of sugar and dessertspoon mustard to pumpkin before adding to other ingredients before boiling. When pickle is fairly cold, add the remainder of sugar with 1½ teaspoons of turmeric. Pot and seal when cold.—Mrs. E.S. (St. Andrews).

Acorn Bread

GATHER acorns when ripe and spread out on an oven slide: the heat must be very gentle. When the shells crack, take out the nuts and when quite cold put twice through the mincer. Mix 1 teaspoon bicarbonate of soda, 1 teaspoon cream of tartar, with ½lb. of flour, and sift well. Add 1 dessertspoon of sugar and 1 cup warm milk mixed with 1 dessertspoon of golden syrup. Divide mixture into three, and put into buttered cocoa tins, and bake one hour in a moderate oven.—D.J.W. (Waimate).

Hawthorn Jelly

I WONDER how many home cooks have thought about making jam and jelly from hawthorn berries? I tried this the other week and it was very successful.

Pick berries from stalks, wash and then well cover with water and boil until liquid about half reduced. Measure liquid and put on to boil with equal parts of sugar, also one teaspoon

tartaric acid to six cups of liquid, and boil fast until it will set when tested in usual way.

Hawthorn Jam

FOR the jam put the berries, stalks and all, on to boil after well covering with water, boil until mashy and then mash through colander. Add sugar and tartaric acid as for jelly, and boil hard until it will set. More water may be added while boiling berries if the water boils away too much before berries are mashy. Tastes something like quince jam. When passing a hawthorn hedge I always think of all the jam and jelly that could be made with a very little cost, especially this time of the year.—Mrs. W.M.J. (Motumaoka).

American Plum Pudding

TAKE 1 cup grated carrot, 1½ cups flour, ½ cup sugar (light brown), ½ cup suet, ½ cup currants, ½ cup raisins, 1 lemon peel, 1 teaspoon mixed spice, ½ teaspoon cinnamon, pinch salt, 1 teaspoon carbonate soda and ½ cup milk. Method: Mix carrot, sugar, and suet well together, then add flour and fruit: to this add the soda, which has been dissolved in the milk. Tie in a floured cloth, and boil for three hours. Serve with white sauce or boiled custard.—F.S. (Te Puke).

Pineapple Cheese

THIS delightful breakfast, luncheon or tea dish combines the valuable vitamins preserved so well in pineapple with the appetising nourishment of a cheese dish. All measurements are level. Cost for six servings is less

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the children and the dogs well together, and put them in the field, stirring constantly. Pour the brook over the pebbles, sprinkle the field with flowers. Spread over all a dark blue sky and bake in a hot sun. When brown remove and set away to cool in a bathtub. No eggs.

Yes, Waihi, only too pleased to help you. For your pumpkin pie, line a plate, or, for preference, a sandwich tin, prick well and partly bake. Then fill with the following: Two cups mashed pumpkin (cooked, of course, and as dry as possible), sugar to taste and the rind and juice of one lemon. Put little strips across and put back into a hot oven to finish pastry. My other recipes contain eggs, but I always think the pumpkin done this way is nice enough without any expensive embellishment.

The acorn bread recipe comes from Waimate, and is the result of successful experiments. The bread is good, wholesome and cheap, and many thanks for so kindly passing this on. Evidently acorns are good to eat, for I have a friend who is at present on a diet of these. As the nuts are now ripe, try this recipe.

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