

Mainly about Food

BY "CHEF"

IN the issue of May 20 a recipe for acorn bread was published, but the amount of acorn meal was inadvertently omitted. To the ingredients add one cup of acorn meal, which is mixed with sugar, warm milk and golden syrup. This recipe should also be excellent for chestnuts.

Oranges are very plentiful just now, so the orange puff pie and fruit drop cakes recipes should prove popular. A Motueka sister home-cook has kindly sent me some further fillings for luncheon sandwiches, and as they are new ideas and you can never have too great a variety I'll follow on with the fillings given two weeks ago.

Mixing grated chocolates with orange marmalade for use on either brown or white bread is something new, and for a raisin and peanut filling, use lemon juice, two tablespoons seeded raisins, one teaspoon peanut butter, $\frac{1}{4}$ -teaspoon brown sugar, mixed to a paste and spread.

Gindanutra is rather uncommon, too, and you mix equal quantities of chipped walnuts, dates, raisins and preserved ginger to a paste with orange juice. Mix quarter-cup each of banana pulp and finely-chopped pineapple, adding one tablespoon of honey and a tea-

spoon of lemon juice. This is another good filling.

An apricot filling consists of mashed, stewed or tinned apricots, spread on slices of white bread and butter and sprinkled with cinnamon. The sultana savoury recipe published this week is also another good filling which can be used for sandwiches. The prize this week has gone to Mrs. A. Foggo, Hornbrook Street, Temuka, for a recipe for spiced ham loaf, which is delicious eaten hot or cold.

Last week's prize-winning recipe appears this week, too.

Orange Puff Pie

ORANGES are more plentiful, and this is a delicious dish: $\frac{1}{2}$ lb. melted butter, $\frac{1}{2}$ lb. sugar, yolks of 3 eggs, 3oz. plain biscuits, and 2 oranges. Mix all well together with the juice of the oranges and the grated rind. Place in a pie-dish and cover with pastry. Bake for $\frac{1}{2}$ -hour. Serve with custard or whipped cream.—Mrs. F.S. (Te Puke).

Fruit Drop Cakes

CREAM 2oz. butter and 2oz. sugar add 1 egg, beat well, then add alternately 2 tablespoons milk and a large cup flour (sifted), and lastly add $\frac{1}{2}$ teaspoon essence lemon and 1 large teaspoon baking powder. Mix lightly, then place in teaspoon on a greased tray.

make a well in centre in some place, bananas mashed with sugar and lemon juice added in the others, place pieces of loaf sugar soaked in orange juice, sprinkle grated orange rind over. Bake in a quick oven.

Sultana Savoury

TO 1 cup of sultanas add 4 to 6oz. cold minced ham, 2 to 3 tablespoons cucumber pickles, and salt and pepper to taste. Stir in sufficient cream or mayonnaise to bind, and spread easily. 1. Serve on triangles of toast as a savoury. 2. Serve on lettuce leaf. 3. Serve between thin slices of brown bread as a sandwich.—Mrs. L.L. (Ponsonby).

Pan Haggerty

TAKE 1lb. potatoes peeled and sliced very thinly, $\frac{1}{2}$ lb. cheese, slice thin, $\frac{1}{2}$ lb. onions peeled, sliced thin, $\frac{1}{2}$ lb. dripping, pepper and salt to taste. Make dripping very hot in large frying pan. Put in layer of sliced potatoes, layer of sliced onions, then one of cheese. Season each layer with little pepper and salt.

Repeat layers until all the ingredients are used, finishing up with layer of potatoes. Fry gently until all is cooked through, cover while cooking with large inverted plate. Raise the sides of the haggerty with a slice, and when the underside is well browned turn it over and brown the other side. Slide on to a hot dish and serve immediately. An appetising lunch for a cold day.—Mrs. E.A.B. (Dargaville).

Poor Man's Favourite

TAKE $\frac{1}{2}$ cup butter, 1 cup sugar, 1 cup seedless raisins, 1 cup cooked sweetened apple, 2 cups flour, 1 egg, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon each of mixed spice, nutmeg, and salt, 2 tablespoons hot milk.

Cream butter and sugar, add egg and beat well, then raisins, apples; mix all other ingredients, and add lastly soda dissolved in hot milk. Bake in greased tin in moderate oven 1 hour. Ice with following icing when cold. Beat all together, 2 tablespoons butter, 1 cup icing sugar, a little salt, 2 tablespoons hot coffee, 1 tablespoon cocoa; decorate with chopped walnuts. This is a great favourite for the newly-weds, as they are sure to live 'appily ever after'.—Mrs. E.J. (Motueka).

Date Jumbles

TAKE $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, 2 eggs, 1 cup flour, 3 tablespoons cocoa, $\frac{1}{2}$ cup walnuts, $\frac{1}{2}$ cup dates, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon baking soda, chocolate icing.

Method: Cream butter and sugar, add beaten eggs, then stir in dry in-

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