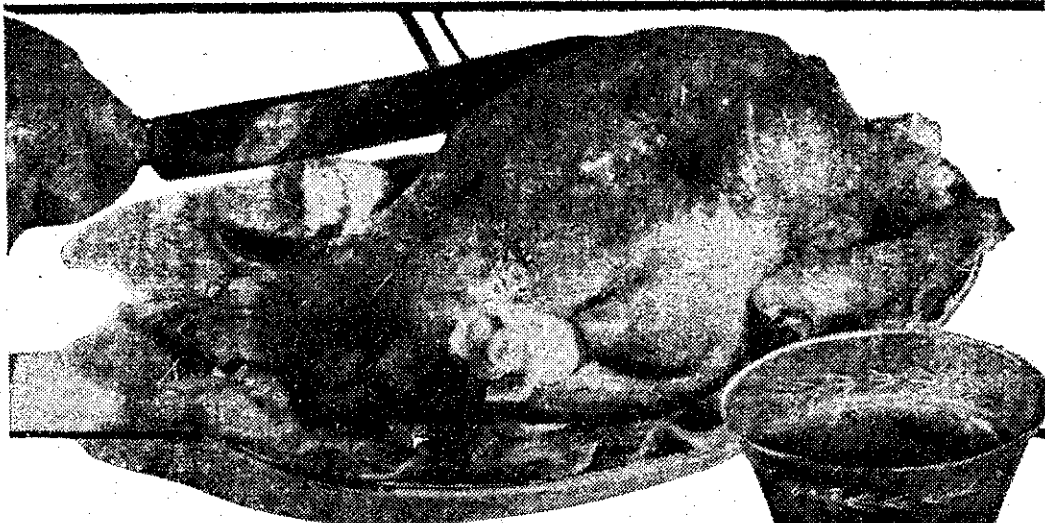
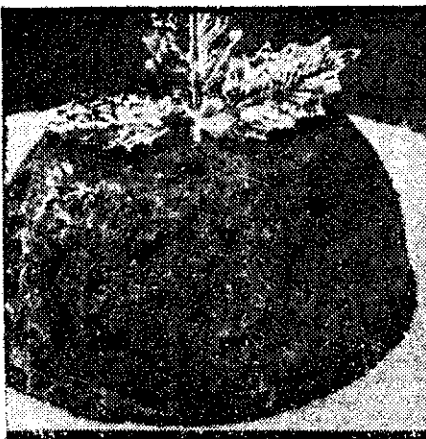




CHRISTMAS DINNER MENUS

HOT CHRISTMAS DINNER

Oyster Cocktail
Mushroom Soup
Roast Fowl Bacon Rolls
Bread Sauce Green Peas
Potato Straws
Christmas Pudding
Brandy or Hard Sauce
Mince Pies and Whipped Cream
Cheese Straws
Muscatels Figs Bon Bons Sweets
Assorted Nuts Dessert
Tea Coffee Fruit Cup

COLD CHRISTMAS DINNER

Grape Cocktail
Oysters on Shell
Cold Roast Turkey with Ham
Fruit Celery Salad or Potato Salad
Iced Asparagus
Ice Cream Plum Pudding
Passionfruit Meringue Cream
Cheese Creams or Celery Cheese
Slices
Devilled Almonds or Assorted Nuts
Crystallised Fruits Figs Muscatels
Bon Bons
Iced Tea Iced Coffee Fruit Punch

OUT-DOOR CHRISTMAS DINNER

Tomato Cocktail
Cold Roast Turkey or Chicken
or
Galantine of Fowl
Jellied Vegetable or Potato Salads
Asparagus Tips Gherkins Olives
Australian Christmas Pudding
Hard Sauce
Mince Meat Balls with Cream
Fruit Salad Ice Cream
Salted Almonds Assorted Nuts
Candied Fruits Muscatels
Figs Bon Bons
Fruit Cup Tea Coffee

CHRISTMAS DINNER is the most important meal of the year, important because it's traditional, and here's Christmas fare with garnishings galore. Ices, moulds, force-meats, sauces and little important dainties, and the simplest methods for making them.

The illustrated pudding is combined with ice cream. I have a request for the recipe for the latter, and I trust my Rautihi sister home-cook, who wrote under the nom de plume of "Ice," will have great success with this recipe.

As a change from the usual stuffing for your bird, try soaking two dozen prunes in hot water until swollen, then remove the stones and chop the prunes into pieces. Add half-pound sausage meat, 1/2 pound breadcrumbs, seasoning and sufficient egg to bind.

The prize this week has gone to Mrs. J. S. Patterson, Burns Street, Milton, Otago, for her decorative and seasonal recipe for orange creams. These should just give the final touch to your Christmas dinner or high tea.

The recipes this week are light; of course I'm concluding that the "Christmassy" cakes and puddings are all through, but for those on a light diet, there are many recipes to choose from. For the jellied gooseberry trifle and banana cream recipes, lots of the other small fruits now plentiful can be substituted.

CHRISTMAS DINNER

by
CHEF

In all my Christmas recipes I have not published a shortbread, for the one appearing on page 53 of our "Radio Record" Cookery Book is the "best ever." And as a last-minute suggestion, filling the pavlova cake (recipe on page 69) with strawberries, cherries or raspberries and whipped cream, would make an ideal sweet.

I look back with much pleasure on four years' acquaintance with my sister home-cooks, through these pages, and nothing gives me greater pleasure than to wish you all a very happy Christmas, and I hope that the work of preparing the Christmas feast for your loved ones will be well rewarded.

Bread Sauce

TWO tablespoons soft white breadcrumbs, 2 shallots or a small piece of onion, 1 dessertspoon butter, 1 cup milk, 1 blade of mace, 2 cloves, salt and cayenne. Peel shallots or onion, place in saucepan with mace, milk, and cloves, and heat very slowly to boiling point. Strain and return milk to clean saucepan with breadcrumbs and butter. Season with salt and cayenne, mix with wooden spoon until crumbs soften and thicken the mixture, then heat thoroughly before serving with roast fowl.

Seasoning

ONE cup soft white breadcrumbs, 1 tablespoon chopped parsley, 1 dessertspoon butter or grated beef suet, grated rind of 1 lemon, salt and pepper, powdered thyme and marjoram.

Rub the butter or suet into breadcrumbs, season with salt, pepper, parsley, lemon rind, and herbs. Use dry or moisten with milk or beaten egg as preferred. Place seasoning in dressed fowl, whence the crop was removed, and proceed as previously described.

Almond Stuffing

DRESS a turkey in the usual way after having the sinews removed from the legs and the neck taken out. To make the stuffing, mix together 4 cups stale breadcrumbs, 2 tablespoons butter (melted), 3 eggs (beaten), 1/2 lb. blanched and shredded almonds, 2 teaspoons sugar and the grated rind of 1 lemon. When mixed, add 2 cups breadcrumbs, with a little water to moisten. Truss and roast in the usual way.—Mrs. R.J. (Motueka).

Ice-Cream Pudding

HALF-POUND drained cherries, 1/2 lb. stoned chopped dates or prunes, 1/2 lb. chopped preserved figs, 1/2 lb. seeded muscatels, 1/2 lb. chopped preserved pineapple, 2oz. citron

peel, 1/2 lb. blanched chopped almonds or shelled walnuts, 1/2 cup brandy, ice cream mixture as chosen.

Mix the sliced or chopped cherries, dates, figs, muscatels, pineapple, peel and nuts in basin. Add brandy, cover with plate and leave overnight. Prepare a rich ice cream mixture and freeze it to a mushy thickness, then combine with the chilled brandied fruits, and continue freezing until mixture is firm and smooth. Pack in ice and salt, or leave in refrigerator tray to mature for an hour or more before serving with wafer biscuits.

Ice-Cream

FOUNDATION: Two eggs, 1 pint fresh milk, 1 ounce sugar. Warm the milk, but do not allow it to boil; beat the eggs well and stir the hot milk slowly with them. Add the sugar. Pour the mixture into a double saucepan and stir it over the fire until it thickens, but

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do not allow it to boil or it will curdle. The addition of a tablespoon of cream to this custard before it is frozen is an improvement.

To make banana flavour: Three bananas to 1/2 pint custard and 1/2 pint cream. After peeling bananas, mash to a cream, add to the prepared custard; whip cream and to mixture and freeze.

Half-pound strawberry jam and coloured with cochineal makes a delicious ice-cream (added to the custard the same as the banana) and for a raspberry icecream, take 2lb. fresh raspberries and 1/2 lb. sugar, covering the berries with the sugar and leaving all night. Place the fruit just as it is in a slow oven and cook gently for about half an hour. When cool press through a sieve and to each pint of puree, add 1/2 pint of milk and 1/2 pint whipped cream. Whisk all together and freeze.

Fruit Cup

SIX passionfruit, 4 oranges, 3 peaches, 1 pear, 3 dozen muscatel grapes, 1 pineapple, 3 bottles dry ginger ale. Mince fruit, sprinkle with castor sugar, stand several hours in a basin, pour one bottle ginger ale at a time over the fruit, strain through a sieve, serve very cold. If these fruits are out of season, use others instead.

Gooseberry Trifle

COVER 2 cups of gooseberries with water, add 1 small cup of sugar, simmer gently until cooked. Soak one heaped tablespoon of gelatine in 1/2 cup of cold water, and add to gooseberries when cooked. Put aside until beginning to set. Spread fingers of sponge cake with gooseberry jam. Take a bowl, and put a layer of cake, then a layer of gooseberries, and so on until full. Leave until set. Cover top with whipped cream, and garnish with almonds and cherries.—Miss I.L. (Hawera).

Ice-Cream Pudding

HERE is another way of making a delicious ice-cream pudding: Take 1 tablespoon butter, 2 of sugar, 1 heaped of flour. Mix butter and sugar, beat well. Then flour, vanilla. Beat in 1 egg. Pour over all 1 pint boiling milk. Bake in moderate oven 1/2 hour. Nice hot or cold, with fruit or as dessert.—Mrs. A.S. (Inglewood).

Surprise Pie

LINE a ring mould with puff pastry, fill up with mincemeat and cover top with puff pastry, damp edges to join. Cook in brisk oven till done. Allow to cool and turn out carefully. Ice top and sides with white icing, also the centre of the ring. Strew thickly with desiccated coconut. Decorate with crystallised cherries and little leaves cut from angelica.

For a party, a kewpie can be placed in centre and silver cachous can be placed all round the outer edge. The surprise is when it is cut—finding mincemeat instead of cake.—Mrs. P.M. (Adair).

Mincemeat

ONE pound suet, 6oz. raisins, 4oz. mixed peel, 4 doz. small apples, 1 1/2 lb. currants, 1 1/2 lb. brown sugar, 4 large lemons. Mixed in the usual way, it makes a novel and delicious mincemeat which can be put to a variety of uses.—Mrs. A.G. (Nelson).

Duchess Loaves

PUT 1/2-pint of milk into a saucepan with 5oz. flour, 4oz. butter, 2oz. sugar, 2oz. chopped almonds and a little lemon-juice. Stir this mixture over the fire, and boil for three minutes, then mix in 3 eggs, one at a time. Divide the mixture into balls the size of a pigeon's egg. Place them on a buttered baking-sheet and bake a light brown. Open the sides and fill with jam, cream or Christmas mincemeat. Sprinkle with coconut and serve. These are really delicious.—Miss A.W. (Parnell).

Cherry Jane

THREE cups stoned cherries, grated rind and strained juice of 1 lemon, 1 cup sugar, 2 1/2 cups stale sponge cakecrumbs, 2 tablespoons melted butter. Mix half crumbs with the melted butter. Mix lemon rind and juice with cherries and put a layer of this at the bottom of greased pie-dish; sprinkle generously with sugar and put a layer of crumbs. Repeat layers till dish is full, and finally a layer of the buttered crumbs. Bake three-quarters of an hour in moderate oven with the dish covered, then uncover and brown quickly. Serve with cream.—Mrs. E.J. (Motueka).



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