

Some Seasonable Recipes

By Chef

HERE are recipes to suit every purse and palate. The illustration of the puddings will give you

an approximate idea of how the recipe for the layer fruit salad should look when finished. These would make a picnic novelty, easy to carry and easier to serve.

What better fare, this New Year, than strawberries, currants—white, black and red—cherries, fresh apricots and peaches, and I've awarded the prize this week to Mrs. M. Marsh, Raffles Street, Napier, for a bracket of six recipes, including most of the small fruits mentioned above. This is not a precedent, but my Napier sister-home-cook's recipes were all so good and seasonal, that in my opinion, she deserves the half-guinea.

I also want to give you an English recipe I've had for some time for black currant liquor, which makes a splendid summer drink.

In winter, of course, we all know the good old hot black currant drink.

Gather six pounds of ripe black currants on a dry day, and free perfectly from stalk and leaf, and to every pound of fruit allow one pound of demerara sugar.

Tie 12 bruised cloves in a muslin bag, drop into a 12lb. earthenware jar, and fill up with alternate layers of fruit and sugar.

Soak a piece of white notepaper in whisky, place over the fruit, and fasten up in the ordinary jam-pot manner, taking particular care to make airtight.

Any time after six weeks draw off the syrup and bottle. The liquor will be found to have become almost a spirit. It will not be necessary to add brandy to preserve it, but if desired a little may be added and the bottles immediately corked. A little of the syrup in cold water makes a splendid summer drink.

Pouring hot milk over jelly crystals is a good idea, and two recipes this week embody this method, the layer fruit salad and the Italian cream.

Currant Marmalade

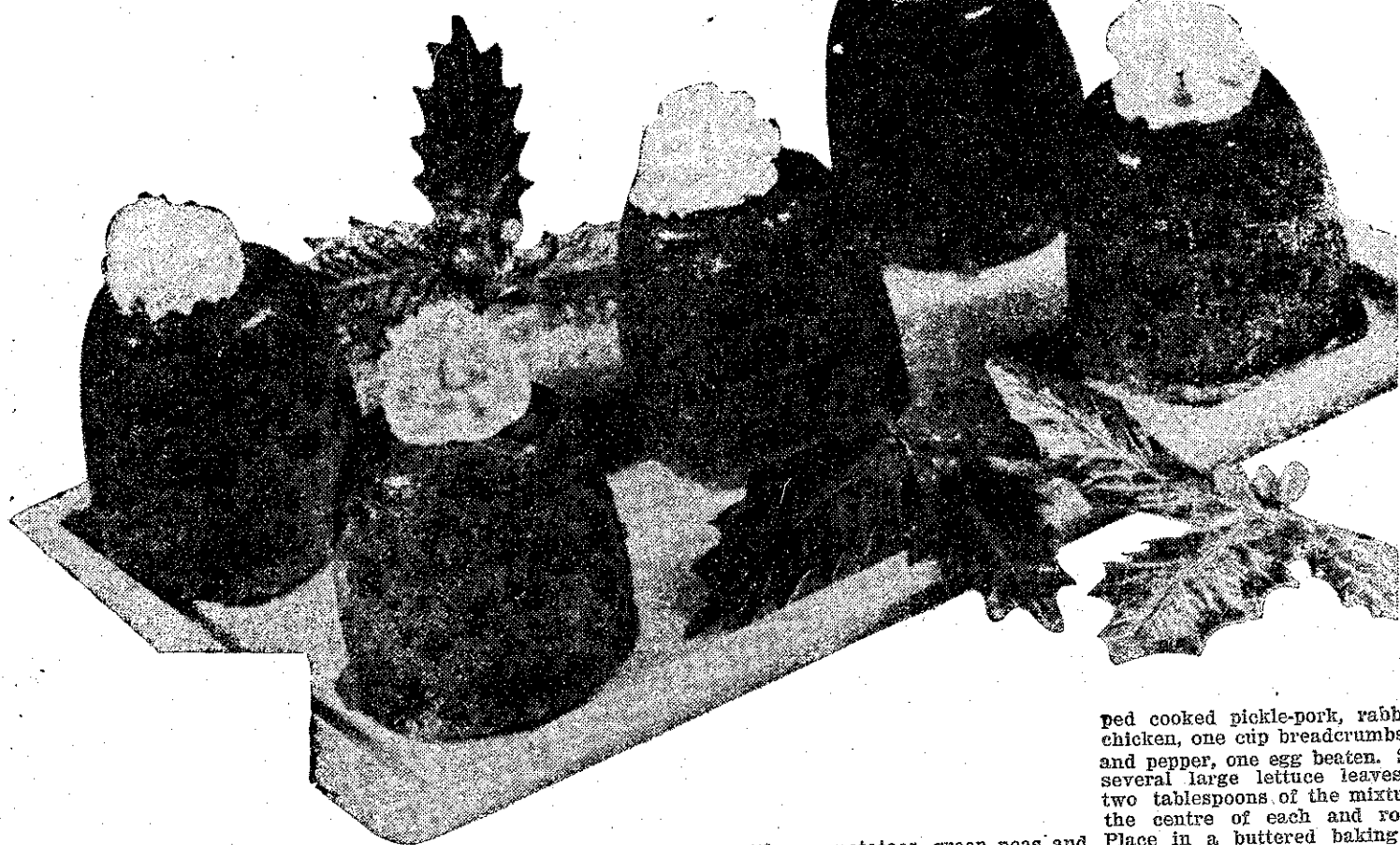
NOW that red currants are rapidly coming in, this recipe is a bit out of the usual. Remove the stalks from any quantity of red currants, wash and bruise the fruit, then rub through a fine sieve. Measure the pulp and allow one pound sugar to each pint of pulp; put the pulp into a pan and simmer 15 minutes, stirring often. Warm the sugar, add it to the pulp, stir until it has melted, then boil fast until the jam sets when tested; keep it well skimmed, pot and cover well.—Mrs. A.E. (Christchurch).



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Layer Fruit Salad

MAKE a custard of one pint milk, one heaped dessert-spoon custard powder (no sugar). Before it is quite boiling, pour it over one packet of jelly crystals (any flavour). Stir until jelly crystals are dissolved, then pour over slices of bananas and pineapple. Set in wetted moulds. Next day decorate top with thinly sliced rounds of orange, with passion fruit placed on each round of orange. Serve with whipped cream.—Mrs. T.D.S. (Waituna West).

Italian Cream

ONE pint milk, two ounces ground almonds, one packet lemon jelly crystals, one packet orange jelly crystals, one orange. Put milk and ground almonds on to boil, and when boiling pour over jelly crystals which have been soaked in two tablespoons water for five minutes. Stir well, and add grated rind and juice of orange. Pour into wet mould and leave to set.—Mrs. L.T. (Hastings).

Spiced Plums

FOUR pounds plums, two pounds brown sugar, one pint vinegar, one teaspoon ground allspice, one teaspoon ground cinnamon. Wipe and stone the plums (firm plums are preferable). Make a syrup of the vinegar, sugar and spices. Boil five minutes, and add plums. Simmer gently for 15 to 30 minutes, according to variety used; they must be tender but not smashed. Put into small bottles, cork and seal at once.—(—) Te Kauwhata.

For Oranges

EIGHT oranges, eight dates (stoned and chopped), one tablespoon shredded coconut, one tablespoon seeded raisins, one tablespoon chopped walnuts. Cut off the tops of oranges and with a sharp paring knife, hollow out a small portion near the top of each; then work the knife round to lift out the remaining pulp, until the shell is clean. Mix the orange pulp with dates, coconut, nuts and raisins. Then return mixture to shells and place oranges in a baking dish with half an inch of water in bottom of dish. Bake 45 minutes in slow oven, then take out, put a teaspoon of stiffly beaten egg white on each orange, and finally sprinkle with coconut. Return to oven until meringue is a golden brown. Serve hot or cold.—Miss J.E.H. (Oamaru).

Cherry Sponge

TAKE one pound cherries, four ounces loaf sugar, two whites of eggs, and one tablespoon of powdered gelatine. Stone the cherries, and put them in a pan with the sugar, three tablespoons of water, and several of the kernels. Simmer until tender.

Dissolve the gelatine in a half breakfast cup of water, and stir in with the cherries. Turn into a basin, and when the mixture begins to set, add the white of the eggs, previously very stiffly whipped. Pour into a cold, wet mould and leave until set. Turn out and serve with either cream or custard.—Mrs. W.H. (Spreydon).

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Nut Loaf

MIX together one breakfast cup of boiled rice, well drained, two cups wholemeal breadcrumbs, quarter pound each of minced walnuts and brazil nuts, two ounces grated cheese, a little finely chopped parsley, half teaspoon mustard, half teaspoon onion flavouring, well beaten with one egg, lastly, add two ounces melted butter, salt and pepper to taste, a pinch of cayenne. Put into a well greased bread or cake tin, bake in a moderate oven for one hour. Turn out and serve

with new potatoes, green peas and brown gravy. It is also very nice left until cold and cut into slices and served with lettuce salad.—Mrs. P.W. (Onehunga).

Currant Pudding

THREE-QUARTER pound flour, one teaspoon baking powder, four ounces lard, pinch salt, two ounces butter, two cups stewed black currants, sweetened and not too much juice. Sift dry ingredients and rub in lard and butter till thoroughly mixed, then add just enough cold water to form a firm dough. Roll out and cut into rounds with a saucer. Grease a basin, put in one of the rounds of pastry, then some currants and continue until basin is three-quarters full, top-layer of pastry. Cover and steam two hours. Serve with sweet sauce and cream.—Mrs. E.J. (Motueka).

Apricot Fritters

ROLL out some pastry thinly, then cut into rounds a little larger than half an apricot flat side down on round of pastry. Wet edge of another round, and place on top, pressing edges well together. Fry in boiling fat till golden brown. Drain and serve, sprinkled with sugar and cream.—Mrs. E.J. (Motueka).

Coffee Cake

CAKE: Half cup butter, one cup sugar, two eggs, quarter pound sultanas, three-quarters cup milk, half teaspoon vanilla essence, pinch of salt, one pound flour, two teaspoons baking powder, two tablespoons coffee essence. Cream butter and sugar, add beaten eggs, stir in vanilla, sultanas, milk, coffee, sifted flour and baking powder. Mix evenly and put in a greased jam roll tin.

Have ready this topping: Half cup flour, two teaspoons cinnamon, two ounces butter, quarter cup sugar. Sift flour and cinnamon, rub in butter and sugar till mixture is crumbly, and then put into a biscuit forcer and force on to top of cake (or sprinkle evenly with a teaspoon). Bake in moderate oven till firm and brown, turn out carefully, so as to avoid breaking the topping, on to a cake cooler. Serve cold in slices with butter.—Mrs. E.J. (Motueka).

Stuffed Lettuce

FRY a finely chopped onion in two tablespoons of butter till brown, then mix this with one cup chop-

ped cooked pickle-pork, rabbit, or chicken, one cup breadcrumbs, salt and pepper, one egg beaten. Select several large lettuce leaves, put two tablespoons of the mixture in the centre of each and roll up. Place in a buttered baking dish, cover with grated cheese and bake in moderate oven till leaves are tender. Serve hot with tomato sauce. Unusual and tasty for supper or as a luncheon savoury.—Mrs. E.J. (Motueka).

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