

Walnut Fudge

TWO cups brown sugar, and one cup white sugar, one cup milk, two ounces butter. Boil for 35 minutes (after it comes to the boil) then add walnuts and vanilla. Beat with a spoon until getting stiff, then pour into a well-greased plate to set. And cut in squares.—Mrs. A.M.W. (Pine Valley)

Lamb Steak

MIX together one pound cold roast lamb, parsley, two stalks celery, three crumbled soda biscuits, one tablespoon soft butter, salt, pepper, and one teaspoon chopped mint. Add water to moisten, beat in one egg, form into a steak. Roast in little fat 25 minutes, basting often with a little vinegar and fat melted. Just before it is cooked spread with bread-crumbs mixed with egg yolk. Return to oven to brown.—Mrs. D.T. (Wanganui).

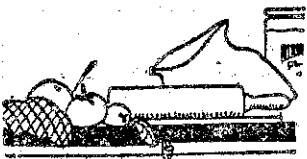
Supper Dish

GREASE a flat dish and cover bottom with cream cracker biscuits, pour over enough milk for the biscuits to absorb, and leave about half an hour. Make savoury mixture with two cups grated cheese, one tablespoonful Worcestershire sauce, and milk to mix into a soft paste. Place a spoonful on each biscuit, and cook until a nice brown. Chop some parsley and put a little on top of each before serving. The above is sufficient for twelve biscuits.—Mrs. F.F. (Maukau).

Gooseberry Jelly

FOUR pounds of rather unripe gooseberries, one large bunch of mint, one pound of sugar to each pint of juice, water to cover the fruit. Wash the gooseberries and wash and bruise the mint, which should be as fresh as possible.

Put the fruit and mint in a pan



with enough water just to cover the berries, and boil well until fruit is soft and pulpy. Strain and measure the juice and bring it to the boil (if the juice seems watery boil it for 10 minutes before adding the sugar). Add sugar and stir well, then boil fast until it sets when tested.—Mrs. J.M. (Hamilton).

Chocolate Pies

CREAM together three table-spoons butter and three-quarter cup sugar, add two eggs separately, beating two teaspoons baking powder and a pinch of salt. Turn on to a floured board and roll into a fairly thin sheet. Stamp into rounds with medium-sized cutter. Break quarter ounce cake of milk chocolate into squares, and place one square in the centre of a round of pastry, cover with a second round and pinch edges together. Put on a greased slide and bake for about 15 minutes in a moderate oven.—Miss M.W. (Martinborough).

Hot Apple Cake

SIFT 1lb. self-raising flour and 1/2 teaspoon of salt into a basin, rub in 6oz. butter or good dripping. Add 4oz. of castor sugar, mix with milk to a soft cushiony consistency without making sticky or wet. Turn out on to a floured board, and cut off a piece of the dough, rolling out to about 1/2 inch thick, and line the bottom of a deep fireproof dish or any other suitable receptacle. Peel the apples, core, and cut into thick

WEEKLY PRIZE RECIPE

THIS week's prize goes to Mrs. M. Marsh, of Napier, for the following bracket of six recipes:—

CRIMSON CHUTNEY

Two lb. red cherries, 1 lb. apples, 2 oz. raisins, 2 table-spoonfuls sugar, 1 teaspoonful ground ginger, pinch of cayenne, 1 lb. raspberries, 1 lb. onions, 2 oz. sultanas, 1/2 teaspoonful curry powder, 1 table-spoonful mustard, 1 pint vinegar. Put raspberries and stoned cherries in a preserving pan together with the chopped apples, onions, raisins and sultanas. Add the rest of ingredients, cover with vinegar and bring to boil, simmer gently until mixture thickens stirring occasionally. Pot and cover while hot. This is delicious with any cold meat.

RED FRUIT SALAD

Strawberries, red cherries, loganberries, red currants, raspberries, 1/2 pint water, 1 teacupful of sugar, few drops of cochineal. Use the fruits in equal quantities, prepare fruits, stone cherries and stew gently. Place in a glass dish. Prepare syrup by boiling sugar and water, adding a few drops of cochineal to preserve the colour. When cold, pour over the fruits and keep as cool as possible until serving. This quantity of syrup will be sufficient for a moderate quantity of fruit.

CHERRY PICKLE

Required 4 lb. cherries, 1 oz. cinnamon stick, 1 oz. cloves, 1 lb. sugar, 1 quart white vinegar. Put spices into a muslin bag, place with fruit and pour boiling vinegar over them. Next day pour off vinegar from fruit and with the spices bring to boil again and pour over the fruit once more. Allow to stand overnight, then put fruit, vinegar and spices into pan. Add sugar and boil for

2 minutes. Bottle and use as required. This is really delicious with cold meats.

GOLDEN PLUM PIE

One and a half lb. red plums, 3 small sponge cakes (roughly crumbled), 8 oz. flour, 4 oz. lard, 4 oz. brown sugar. Method: Rub lard into flour, add pinch of salt and mix to a stiff paste with cold water, then roll out. Grease a pie-dish, cover the bottom with half the cake crumbs, then put in a layer of plums. Repeat this process once more, sweetening each layer with the sugar. Pour over a cupful of water, then cover with the pastry and bake until a golden brown.

PLUM SNOWBALLS

Allow one ounce of rice, one clove sugar custard sauce for one large plum. Method: Wash the rice and put into a pan of salted boiling water and cook for a quarter of an hour, then drain. Wash the plums, dry, and remove the stones without breaking the fruit. Fill the centres of the plums with sugar and insert in each a single clove. Cover each plum with the rice and tie up separately in cooking paper. Boil rapidly in plenty of water for an hour. Remove the snowballs from the paper and serve in a hot dish with custard sauce.

PLUM RICE CUSTARD

Cook 2 1/2 oz. of rice in milk until soft, and fairly dry. With it mix 1 oz. butter and an equal quantity of plum marmalade (the latter is made by stewing ripe plums with plenty of sugar until thick). Add a teaspoonful of lemon juice and a well-beaten egg to the mixture and put into a greased pie dish. Bake in a moderate oven and when nicely browned serve with custard.

—Mrs. M. (Napier).

slices and cover the dough with them. Dredge generously with castor sugar and cover with another layer of dough. Repeat these layers until the dish is not quite full, finishing with a layer of dough. Brush over the surface with water. Bake in a moderate oven for about 1/2 hour. Serve this attractive pudding with cream or a foamy egg custard.—Mrs. J.J. (Roslyn).

Banana Fluff

TWO table-spoons lemon juice, four bananas, one table-spoon orange juice, half cup powdered sugar, one small teaspoon vanilla, three eggs, one teaspoon sherry, peaches or apricots. Pour lemon and orange juice over bananas, cool for an hour. Mash thoroughly and beat two minutes. Stir in sugar, add the stiffly beaten egg whites. Beat all until very light. Add sherry and vanilla. Fill tall glasses half full of peaches, or any desired tin fruit and top off with the banana fluff. Top each glass with a maraschino cherry. Unusual and delicious. Keep in cool place until you are ready to serve.—Mrs. L.T. (Hastings).

Wholemeal Loaves

QUARTER POUND butter, 1 teacup brown sugar, 1 cup each of flour and wholemeal, 1 teacup honey, 1 dessertspoon ground gin-

ger, 1 cup milk, 1 heaped teaspoon soda.

Cream butter and sugar, add the warm honey (melted), add the flour, wholemeal and ginger, lastly stir in the soda dissolved in the milk. Place in greased loaf tin and bake in a moderate oven. Serve buttered.—Mrs. A.F. (Auckland).

Recipes That Are Different

THE intriguing Imperial Airways recipes published some time ago in the "Record" proved very popular, and here are some more novel dishes.

As you probably know, when you travel by Imperial Airways, your meals are varied from day to day as you fly over different countries.

Chow Yong Yook Si

TAKE 4oz. thinly-sliced onions, 1oz. mushrooms, 4oz. bamboo shoots (thinly sliced), 1oz. cucumber (thinly sliced), 1lb. sliced mutton, 1lb. Chinese white cabbage, cornflour water, sesame oil, stock, sugar, salt, pepper, Chinese sauce. Soak the mushrooms in warm water for 15 minutes, remove the stalks and slice the mushrooms thinly. Put a little oil and salt in a pan and heat it. When hot, add the bamboo shoots, the cucumber, onion, Chinese white cabbage and mushrooms, and fry for one minute. Add the meat, a little pepper, a few drops of sesame oil and a little cornflour water. Cook for another minute. Add a little sugar, a few drops of Chinese sauce, 2 cups of stock and cook for one more minute and serve hot.

Why Gee Gob

TAKE 2 pigeons, a few pieces of pork, stock, wine, 1/2oz. gee jee (Chinese herb), a few pieces of Yun Yook (Chinese herb), 1/2oz. Why Sun (Chinese herb), salt, Chinese sauce.

Wash the pigeons and put them in a bowl. Add the different herbs and the pork, season with a little salt, cover with stock and steam for two hours in a double saucepan. When ready, add a few drops of wine to the stock and serve hot with Chinese sauce. In China, this dish is often recommended to invalids by doctors.

Fouja Djedjad

THIS Arab sweet consists of apples stuffed with chicken. Cut a slice from the top of an apple, remove the core, but without piercing the other side of the fruit, and carefully scoop out some of the interior. Fill with chopped breast of chicken and a few cloves. Sprinkle with sugar, brown breadcrumbs, moisten with a little fat and bake in the oven.



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