

ETCETERAS FOR THE HOLIDAY TABLE

HERE is an excellent and tested recipe, sent in by an Auckland home-cook for preserving currants, strawberries, raspberries and loganberries; it has a tremendous advantage over ordinary jam-making. The fruit is never heated, its fresh fruit flavour and colour are not affected, and the process is most economical.

First, it is important to use only ripe fruit, but showing not the least signs of decay or mushiness. Allow 1½lb. of sugar to every pound of fruit, removing the stalks from about half a pound of fruit at a time, spreading on a large flat dish and crushing each berry separately with a silver (or silver plated) dinner fork, taking care not to miss a single one.

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By CHEF

This allows the sugar to come in close contact with the juice and all parts of the fruit. Then arrange the crushed fruit and sugar in alternate layers in a very large china basin.

Beat it vigorously for five or six minutes, cover with a clean cloth or paper, and allow to stand until the whole of the sugar has been dissolved in the juice, about 18 to 24 hours.

During this period the fruit and juice should be stirred well or beaten four or five times, ensuring thorough mixing of the pulped fruit and sugar. When there is no sign of undissolved sugar, put the preserve into clean, sterilized jars and cover at once. Small strawberries are preferable, and a teaspoonful of tartaric acid may be added to each pound of these to make up the acidity to aid preservation.

The crushing and stirring of the fruit should be done in a cool room. If a refrigerator is available, the crushed fruit should remain in the lowest part in between beating it. Keep the preserve after bottling in a cool, dry, ventilated storeroom.

Miss A. H. Whittaker, 136 Parnell Road, Parnell, Auckland, is the winner of this week's prize, her recipe for cakes with apricots being a delicious one, especially now that fresh apricots can be substituted. As they are served hot, this is a quick and simple answer to the everlasting question—"What can we have for a pudding?"

Sugar Nuts

ONE cup crystal sugar, ½ cup cream or rich creamy milk, ½ cup water, 1 tablespoon butter, ½ teaspoon salt, 1 cup whole shelled nuts.

Heat sugar, cream and water slowly in saucepan till sugar dissolves, then add salt and butter and boil to 238 degrees Fahr., or till a sample forms a "soft ball" in cold water. Add prepared nuts and cook to 275 degrees Fahr., or till mixture is hard and brittle in cold water. Pour into buttered or oiled dish to cool, then mark and break into pieces for serving.

Cherry Chantilly

ONE Swiss roll, stoned sweetened cherries, ½ cup sherry or strained orange juice, about 12 small meringues, ½ pint cream, 1 tablespoon castor sugar, vanilla essence and cochineal.

Add sugar, few drops of vanilla and cochineal to cream and whip till thick. Place the sliced Swiss roll in serving dish, moisten with sherry or strained fruit juice, then pile the stoned, sweetened cherries on top. Cover with some whipped cream, arrange meringues round the base and top each with a rose of whipped cream. Decorate the cream with a few cherries and chill before serving.

Celery Salad

TWELVE fresh or canned peach halves, ½ cup strained lemon juice, 1 cup diced celery, ½ cup grated raw carrot, ½ cup mayonnaise, salt and cayenne, ½ cup chopped nuts or grated cheese, crisp lettuce leaves, chopped parsley, curled celery.

Flavour the drained, peeled peach halves with lemon juice and chill them. Mix diced celery, grated carrot, nuts or cheese with mayonnaise, and chill. Arrange peach halves on crisp lettuce leaves on salad dish, fill the centres with chilled mixture, sprinkle with chopped parsley, and garnish with curled celery. Canned halved pears

or apricots, or sliced pineapple, may be used in place of peaches.

Raspberry Vinegar

SIX pounds fresh raspberries or raspberry pulp, 3 pints white wine vinegar, 5lb. sugar. Wash and crush raspberries, place in covered jar or bowl with vinegar and leave in cold place for five or six days. Strain liquid through muslin, expressing the juice from berries. Place in preserving pan with sugar, heat slowly till dissolved, then simmer for half-hour and leave to cool. Keep in tightly-corked bottles in a cool place till required. Dilute with iced or aerated water as required to drink.

Celery Cheese

ONE head crisp white celery, ½lb. cream cheese, salt and cayenne, 1 tablespoon finely chopped celery, fresh watercress.

Choose a fresh, crisp head of white celery, cut off the tops and loose outer sticks. Wash and dry the celery without breaking the stick base. Mix the cream cheese, chopped parsley and season with salt and cayenne, then force mixture tightly between the sticks and tie the celery firmly together. Wrap in greaseproof paper, chill thoroughly in refrigerator, then cut across into thin, round slices and serve with crisp watercress.

Orange Walnut Cake

ONE cup sugar, ½ cup butter, 2 eggs, 2 cups flour, 1 teaspoon vanilla, ½ teaspoon salt, 1 teaspoon bicarbonate of soda, ¾ cup warm

CAKES WITH APRICOTS

This Week's Prize Recipe

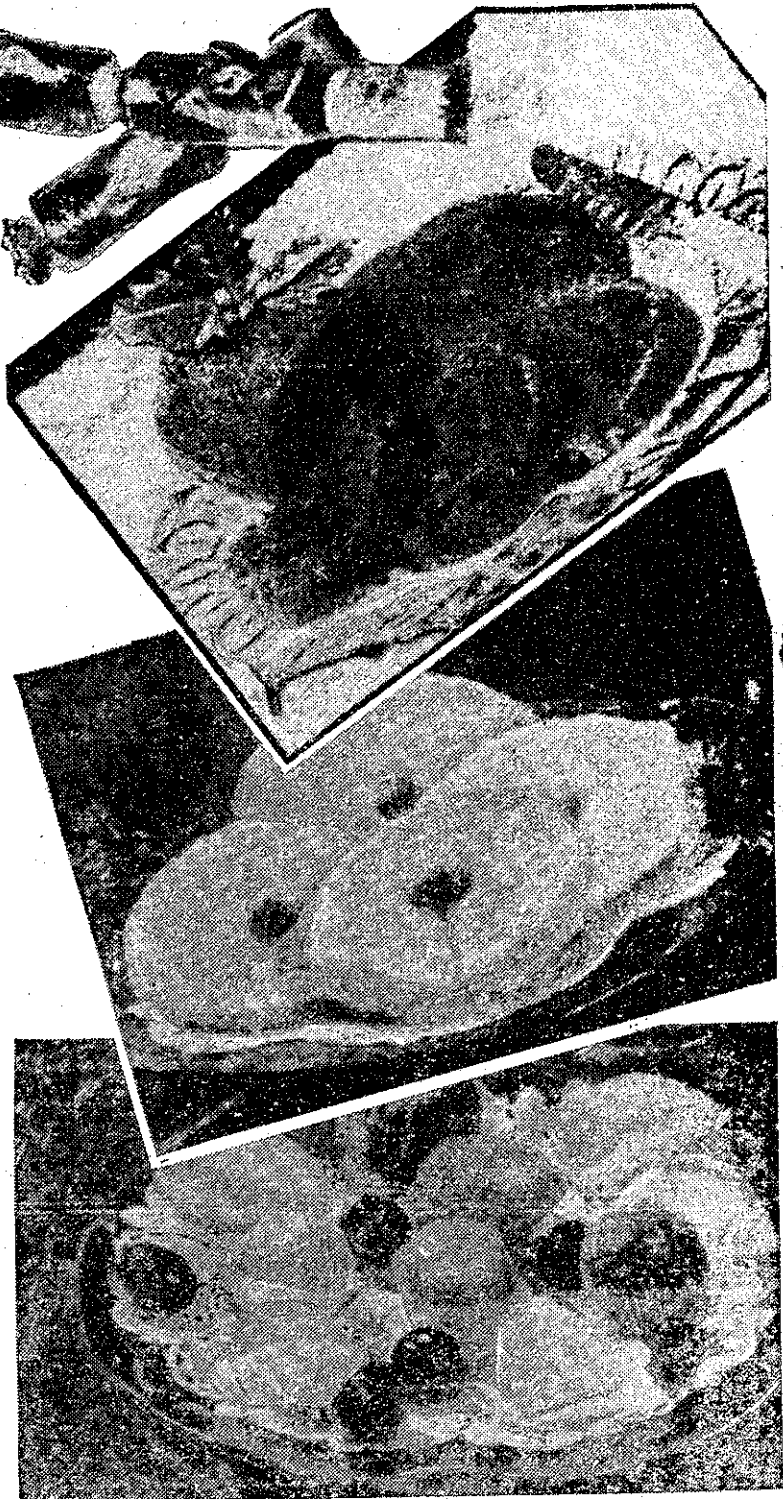
BREAK 1 egg into a basin, beat till light, and into this sift ½lb. flour and 1 teaspoon salt. Add gradually about ½-pint milk. Mix thoroughly and then beat or whisk till all bubbles disappear. Can be baked in patty papers or small tins. Fill each two-thirds of the way up with batter, put ½ an apricot into each one, put into a hot oven at once and bake 30 minutes. Reduce heat and allow a few minutes longer till done. Serve hot.—Miss A.W. (Parnell).

water, 1 cup raisins, ½ cup walnuts, 1 whole seedless orange (skin and all).

Cream butter and sugar, add eggs beaten, vanilla and soda, dissolved in the warm water. Stir in flour, add the orange, raisins and walnuts, all put through a mincer, and bake in fairly slow oven one hour. When cold, cut cake through middle crosswise and put together with this filling: One cup chopped dates, ½ cup sugar, juice of ½ orange and ½ lemon, 2 tablespoons hot water. Boil slowly till thick enough to spread. This cake has a most unusual and delicious flavour.—Mrs. E.J. (Motueka).

Caramel Bananas

SIX bananas, 1 cup light brown sugar, 3 tablespoons cream, 5 tablespoons butter, 1 teaspoon vanilla, ½ pint whipping cream. Peel bananas, split lengthwise and place in serving dish. Make a caramel sauce by cooking sugar, cream and butter till thick, add vanilla and pour hot over uncooked bananas. Cool. Immediately before serving, cover with vanilla-flavoured whipped cream.—Mrs. H.C. (Te Puia Springs).



Apricot Meringue

SOAK a breakfast-cupful of bread-crumbs in a pint of hot milk. Separate the white and yolk of 1 or 2 eggs. Beat yolk, or yolks, with a heaped tablespoon of sugar, and add to bread and milk. Chop ½lb. of tinned or stewed apricots, add to mixture and pour into buttered pie-dish. Beat whites very stiffly with 1 dessertspoon sugar to each white, and pile on top, and bake in a slow to very moderate oven 40 minutes.—Mrs. H.C. (Te Puia Springs).

Cheesecakes

ONE pound of gooseberries, 4 tablespoons of sugar, 2oz. of butter, 2 eggs, ½ a lemon. Short-crust. Stew gooseberries in very little water, until they mash, stir in butter, sugar, grated lemon rind and juice and mix well. Let the fruit cool a few minutes before adding the well-beaten eggs. Line some patty-pans with the short-crust and bake in a hot oven; the tarts will not rise in the centre if you press the paste well on to the tins and prick all over. After baking the tarts for 15 minutes, take out and fill with mixture and finish in a moderate oven.—Mrs. J.H.M. (Hamilton East).

Summer Pie

BOIL a fowl till nice and tender, allow to cool, then remove all bones and cut up in small pieces. Have ready some cooked ham (sliced) and hard-boiled eggs. Place a layer of fowl in a pie-dish, then a layer of ham and another of hard-boiled eggs. Continue in this way till dish is full; skim liquid of all fat and dissolve some gelatine. Add to it 1½oz. to 1 cup

of liquid, then pour into dish. Cover with puff pastry and bake. Serve cold. This pie is delicious for a picnic luncheon.—Mrs. J.M. (Napier).

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