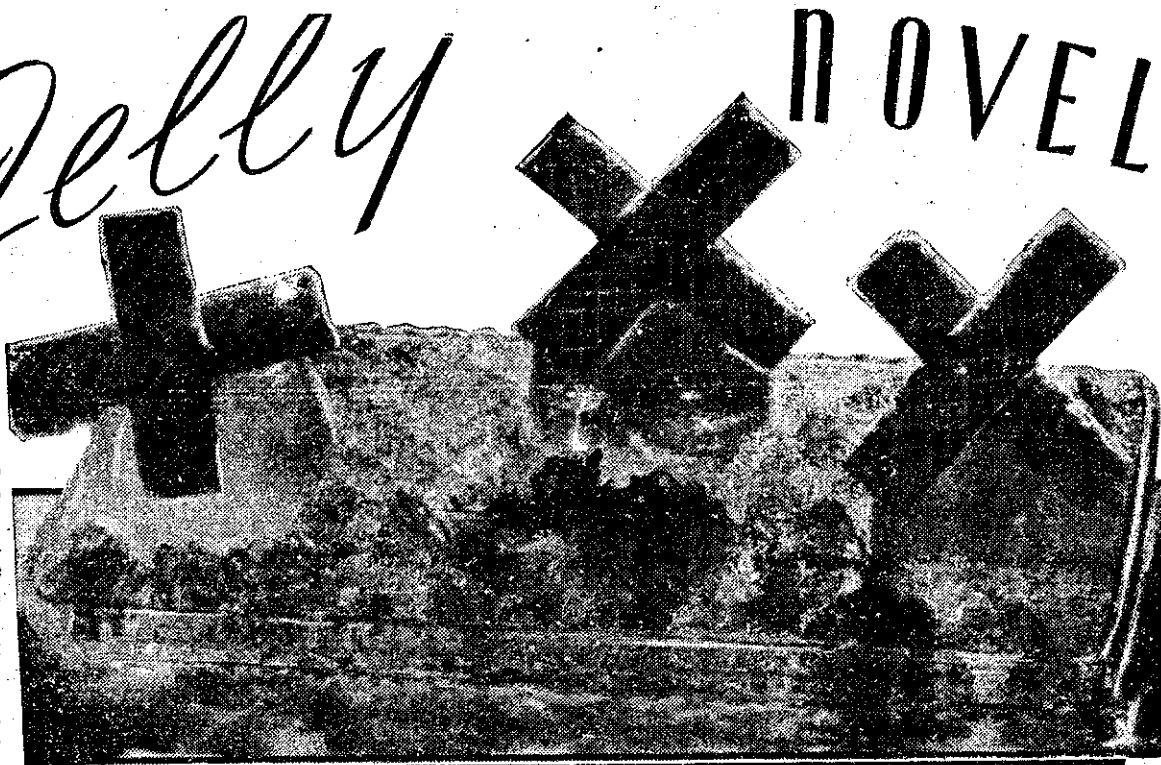




HOLIDAYS mean gay days, and these Jelly Novelties for special teas following outings with little vacation visitors are, as the name implies, really novel. The "Mushroom in the Field" recipe is quite a popular one, and doesn't the illustration give you the urge to be up and doing? The Jellyed Lily Pond and Windmill Jellies look complicated, but on reading the recipe, you will realise how simple they are to prepare.

The prize this week has been awarded to Mrs. E. C. White, of 168 Waiiti Road, Timaru, for her recipe for Baked Cheese Pudding, which is very simple and quickly prepared.

If the rest of the Dominion's small fruit crop is as backward as in the Wellington district, the blackberry recipes this week will be found very useful and as the new season's apples are now on the market, Blackberry and Apple Pie should become a favourite.

Many of my country readers will have strawberries to spare. So make up your surplus thus: Gather the fruit fresh and to each pound take three-quarters of a pound of good preserving sugar.

Spread fruit on a dish, or bowl, and sprinkle over part of the sugar. Leave overnight. Next day pour the juice which has flowed from fruit into a pan, add remainder of sugar, and when the sugar is dissolved bring slowly to the boil. Then put in fruit and boil gently till a little sets into a fairly firm jam. It is never good if boiled too long; the flavour goes.

Windmill Jellies

ONE packet of red and one yellow jelly crystals, boiling water, about 12 wafer biscuits, cocktail sticks, sweetened whipped cream.

Add sufficient boiling water to contents of each packet of crystals to make 2-pint liquid jelly, stirring till dissolved and leave till cold. Pour into 5 or 6 small wet tall moulds, cups or glasses and leave till firmly set, reserving some of each colour to set firmly and chop for garnishing. Unmould on indi-

vidual dishes in a border of chopped jelly. Arrange two small wafer biscuits as windmill sails on a cocktail stick and fix one into each jelly. Use small strips of wafer for doors and windows, and garnish the jellies with sweetened whipped cream.

Mushrooms

ONE packet lime or creme de menthe jelly crystals, boiling water, 3 or 4 bananas, 6 or 8 meringue shells, strained lemon juice, cocoa or powdered chocolate, chopped pistachio nuts or green desiccated coconut, or crystallised violet or rose petals, sweetened whipped cream.

Add sufficient water to crystals to make one pint liquid jelly, and when cold, pour into shallow glass bowl, reserving some to chop for garnishing. Peel, halve, and dip bananas in lemon juice, then plant each half banana upright in the jelly when it is almost set and leave till firm. Fill meringues with a little whipped cream, dust with a little cocoa or powdered chocolate, and place a meringue, round side upward, on each banana, to resemble growing mushrooms. Chop remaining jelly and spread between the mushrooms, or sprinkle jelly with chopped pistachio nuts, green desiccated coconut, or spread with crystallised flower petals.

Jellyed Lily-pond

ONE packet lime or creme de menthe jelly crystals, boiling water, 2 oranges, 1 or 2 bananas, 3 or 4 cocktail sticks, 1 lemon, powdered chocolate or cocoa, angelica strips.

Dissolve crystals in sufficient boiling water to make one pint liquid jelly, and when cold, pour three-quarters of it into glass bowl and leave till firmly set. Cut oranges in halves, scoop pulp from skins, remove seeds, and white pith and dice the flesh. Cut the halved orange skins to resemble water lilies. Whisk the remaining thick jelly, combine with diced orange flesh, fill shaped skins with mixture and when firmly set, place on jelly pond. Peel, cut and dip bananas in strained lemon juice, then cover with powdered chocolate or cocoa, and pierce the base with cocktail sticks. Insert in the jelly pond, with narrow strips of angelica, to represent bulrushes.

FOR THE CHILDREN

By Chef



Welsh Cheesecakes

ONE egg, 1 small cup flower, 1 small cup sugar, 2oz. butter, 1 small teaspoon baking powder. Mix well. Line patty tins with puff paste, put in raspberry jam and cover with mixture. Lay two little pieces of pastry on the top in shape of a cross.—F.G. (Bayswater).

Coffee Spongecake

BEAT the whites of 2 duck eggs to a stiff froth with a pinch of salt, then beat the yolks well with a pinch of salt, add the whites to the yolks, beat well together, then sift in 1 teacup of castor sugar, beat again until very thick. Place in a small saucepan 1 tablespoon butter, 2 tablespoons milk, 1 tablespoon water, 2 tablespoons coffee essence, stir over a gentle heat, until butter is melted and all is boiling, and while boiling pour over the beaten eggs and sugar.

Do not mix till 1 breakfast cup of flour, 1 teaspoon baking powder, 1 teaspoon of cornflour is sifted in,

then fold together lightly, and pour into two well-greased sandwich tins, bake in a fairly hot oven for 20 minutes, regulate on 8. When cold join together with favourite filling and ice top with coffee icing.—Mrs. P.W. (Onehunga).

Chocolate

Prunes

SOAK 1lb. prunes for two hours. Drain off the water. Take 1 cup syrup drained from any fruit, plums are good, and add to it enough cold water to cover the prunes, and leave overnight. Cook next day in this same syrup till tender, when cooked add 1 cup of sugar and stir till dissolved. Drain and remove stones, line a dish with good pastry and pour in a layer of prunes, then add 2oz. grated chocolate in a little of the liquid drained from the prunes, sprinkle more chocolate on top and pieces of pastry lattice-wise across and bake in hot oven about 30 minutes. Serve with cream.—Mrs. F.M. (Henderson).

Puff Pastry

ALL ingredients must be as cold as possible. I have never known this recipe to fail. Quickly and easily made. Take 1 cup milk, add 1 teaspoon of vinegar to the milk, 1 cup butter (cold and hard), broken up into pieces, 1 heaped cup of flour, pinch of salt. Put flour and butter into bowl, mix, then add milk etc. Roll out four times. Place on cold slide. Bake in hot oven.—Mrs. N.B. (Taumaranui).

Tomato Pie

PUT four ounces of shelled walnuts through the mincing machine. Spread a layer of boiled rice on the bottom of a well-buttered pie dish. On this place half the walnuts and two sliced tomatoes, sprinkle with salt and pepper. Fill up the dish with alternate layers of these ingredients, pour in a cup of stock or milk. Cover thickly with wholemeal crumbs, then pour over 1oz. of oil or butter. Cook in a moderate oven for half an hour. Alternatively the ingredients may be put into layers in a greased basin covered with greased paper and steam, for 12 hours. Turn out, and serve with tomato sauce.—Mrs. J.M. (Napier).

Fruit Salad

ONE small tin pineapple, 1 orange, 1 lemon, 1 banana, passion

fruit or pulp, 1 dessertspoon gelatine, 1 cup water, 1 to 1 cup cream. Soak gelatine for 10 minutes in 1 cup cold water, then add 1 cup hot water, and 1 cup sugar. Stir till dissolved.

Add orange juice and lemon juice, crush the pineapple and banana and add these, with passion fruit. Pour into shallow dishes and freeze. During freezing the mixture must be removed two or three times to a basin and well chopped and beaten. When properly frozen the mixture is white and light. Before serving, chop it in a basin and beat in the cream, whipped. This ice-cream is delicious served with orange syrup and a small piece of orange. The recipe makes about twelve servings at a cost of less than 2/—Parapara (Auckland).

Blackberry Sweet

TO four cups blackberries add 1 cup of sugar and 1 cup of boiling water. Bring very gently to the boil and cook gently until the fruit is soft. Allow to stand until

PRIZE RECIPE

A Baked Cheese Pudding

QUARTER lb. stale bread-crumbs, 2 eggs, 1-pint milk, 1 dessertspoon minced parsley, 2ozs. grated cheese, salt and pepper to taste. Mix breadcrumbs with cheese, add 1oz. butter, melted in the warmed milk, also parsley. Beat up egg yolks and add to other ingredients. Then add stiffly beaten egg whites and fold into mixture. Pour into a buttered pie dish and bake in a hot oven about 20 minutes. This is a tasty dish, and is sufficient for three or four persons.—Mrs. E.W. (Timaru).

cold then strain the fruit very carefully, measure the liquid and to each cupful allow 1 teaspoonful of gelatine. Bring the liquor to the boil, adding more sugar if necessary, stir into it the moistened gelatine. Just allow to come to the boil, then cool slightly and pour into a wetted mould set and allow to chill thoroughly. Turn out and serve with fruit, cream or custard. Delicious.—Miss M.L. (Clive).

Blackberry Beer

TAKE one quart blackberry juice, 1lb. sugar, 1 grated nutmeg, 1oz. cinnamon, 1oz. cloves, 1 pint brandy. Place the whole blackberries in a large stone or glass jar and mash to a pulp, boil together sugar, juice and spices (these must be tied in bags) for 15 minutes. Skim well, then add brandy, leave to cool covering over tightly. When cold, strain, and fill bottles and cork very securely. Leave for a couple of weeks before using.—Mrs. E.W. (Timaru).

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