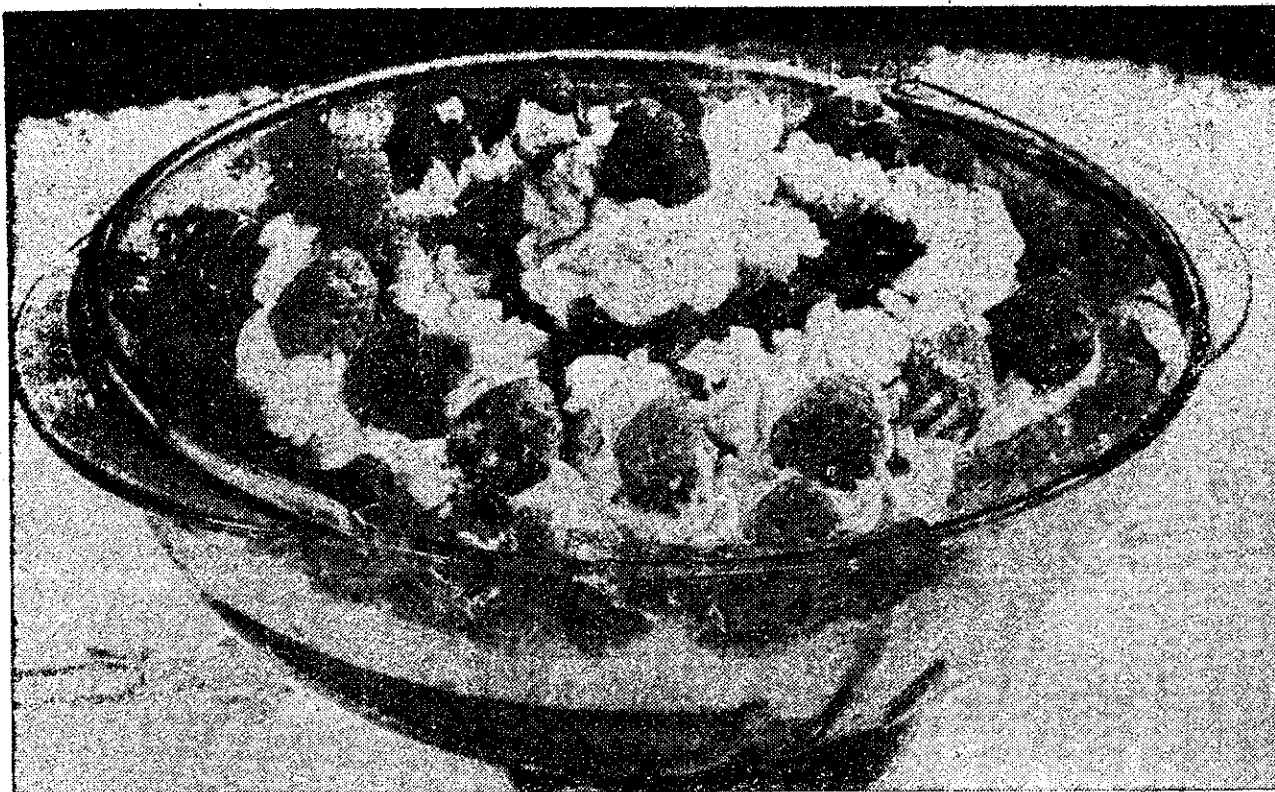




Strawberry Trifle.

FRESHLY-PICKED strawberries with the simple addition of cream, are a delightfully refreshing dessert for the hot days of summer. In the form of jams and preserves, they are no less attractive, for they possess that delectable flavour which makes them a favourite in almost every home.

The strawberry cake recipe is from one of my reliable sister home-cooks. Its real title is almond strawberry cake, and we all know the delectable flavour ground almonds impart.

Miss Frances Thompson's Canadian recipes are unusual, and following the sweet pickle recipe of hers I gave you last week, here is the one for pickled beetroot—not a sweet one—which I promised last week.

Take six medium-sized beetroot, four pints malt vinegar, two teaspoons each of black peppercorn and allspice, one small horseradish

grated, and salt to taste. Wash the beetroot well, taking care not to break the skin. Bake them in a very moderate oven (225) for one hour and a half, and when cool enough to handle, remove skin carefully.

Cut the beetroot into half inch slices and place them in jars. Boil vinegar, horseradish, pepper, spice and salt together and when this mixture has become quite cold, pour it over the beetroot, covering jars tightly and store in a cool dry place.

The cucumber pickle recipe this week is a good one, too, and the chocolate pies recipe appeared in the January 6 issue, but as so many of my readers cut out these recipes and paste into books of their own, please delete the former recipe, and substitute this one as a line was inadvertently omitted in the first recipe.

The prize this week has been awarded for a recipe for "Devil Cake," submitted by Mrs. C. S. Lewin, of 11 Warrington Street, St. Albans, Christchurch, this cake being ideal for special occasions.

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Strawberry Trifle

TWO cups strawberries, icing sugar as required, 1 pint packet strawberry jelly crystals, boiling water, 2 eggs, 2 tablespoons sugar, 2 cups milk, 1 level tablespoon powdered gelatine, 2 tablespoons water, $\frac{1}{2}$ pint cream, 1 dessertspoon castor sugar.

Reserve some whole berries for garnish; hull, crush and sweeten remainder with icing sugar, and place in serving bowl. Add sufficient boiling water to crystals to make one pint jelly, stir until dissolved and, when cool, pour over prepared fruit and leave until firm. Mix egg yolks, sugar and milk, stir over boiling water until mixture coats spoon and remove from heat. Moisten gelatine with cold water, dissolve over boiling water and stir into custard. When cool, whisk mixture thoroughly, fold in the stiffly-whisked egg whites, pour mixture into bowl, covering the jellied strawberries and leave until firmly set. Decorate with sweetened, whipped cream and whole strawberries.

Snow Sponge

QUARTER cup cold water, 2 level dessertspoons powdered gelatine, 1 cup sugar, 1 cup boiling water, $\frac{1}{2}$ cup strained lemon juice, 3 egg whites, $\frac{1}{2}$ pint cream, 1 tablespoon strained passionfruit or orange juice, $\frac{1}{2}$ cup crushed strawberries, 1 dessertspoon castor sugar.

Moisten gelatine with cold water and dissolve over boiling water. Dissolve sugar in boiling water,

add strained lemon juice, stir into gelatine mixture, and, when cool and beginning to thicken, combine with the stiffly-whisked egg whites. Mix evenly, pour into wet mould and chill before unmoulding on to serving dish. Add castor sugar to cream, whip lightly till thick, combine with fruit juice and crushed, chilled strawberries and pour sauce over the snow mixture.

Cream Meringues

THREE egg whites, 6 tablespoons castor sugar, pinch of salt, $\frac{1}{2}$ teaspoon vinegar, $\frac{1}{2}$ pint cream, 1 dessertspoon castor sugar, vanilla essence and pink colouring, fresh hulled strawberries.

Add salt and whisk egg whites to very stiff froth. Gradually add six tablespoons castor sugar, whisking constantly, then stir in the vinegar. Cover baking tray with oiled butter-paper and arrange spoonfuls of meringue or force through bag on to paper. Bake very slowly until crisp, dry and leave until cool. Split off the tops carefully, add a few hulled, sweetened strawberries and replace meringue tops. Add dessertspoon castor sugar, few drops vanilla and colour the cream pale pink, whip lightly and decorate the meringues, then top each with a hulled, sweetened strawberry.

Cucumber Pickle

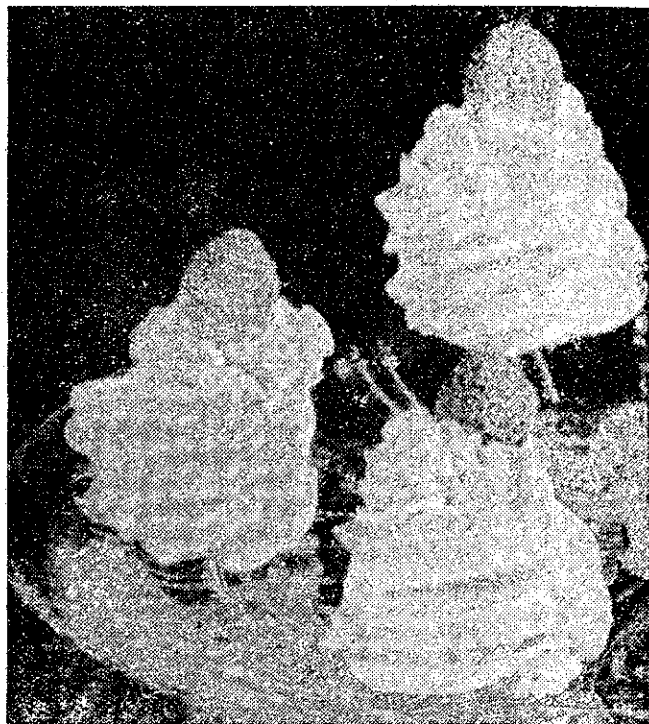
THIS is delicious used with cold meat, in a salad, or for a sandwich filling. Take 2lb. apples, 3lb. cucumber, 2lb. onions, $1\frac{1}{2}$ pints vinegar, 1lb. sugar, 1 teaspoon pepper, 1oz. salt. Peel and cut apples. Boil in vinegar until a pulp. Add sugar, salt and pepper. Peel onions and cucumber and put through the mincer. Stir in just before taking off the fire but do not let it boil. Stir in and remove from the fire. Keeps well.—Mrs. G.S.G. (Waimate).

Mixed Grill

FOUR slices cooked ham cut thickly, 1lb. pork sausages, 4 slices tinned pineapple, 4 halves tinned or stewed peaches, 4 stoned prunes. Put ham in greased casserole, cut sausages in halves and place around the edge. Place

STRAWBERRIES

by
CHEF



Strawberry Cream Meringues.

pineapple slices on the ham, a halved peach on each, the cavity filled with a prune. Place in a hot oven 15 minutes or till sausages are cooked and browned.—Mrs. E.J. (Motueka).



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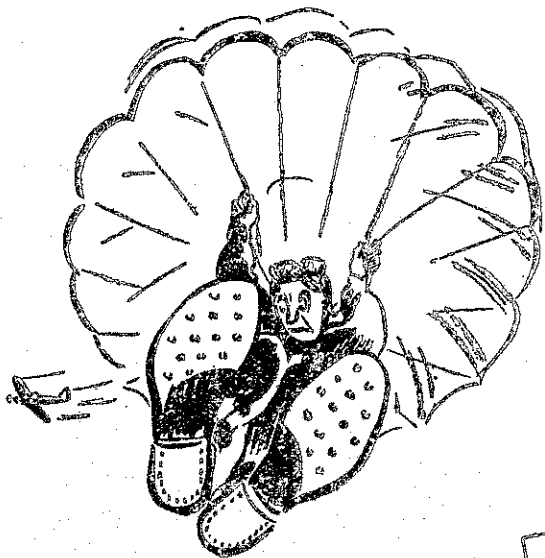
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