

COOKERY NOTES

Miscellaneous Recipes



Orange Sherbert

Ingredients: 3 oranges, 2 lemons, 5 cups water, 2lb. sugar, whisked whites of 2 eggs.

Method: Pour the water (boiling) over the rinds and juice of fruit. When cold, strain, and add sugar. Put in saucepan and bring to boil; cool, add egg whites. Use wineglassful to a tumbler of water.

Chili Wine

Ingredients: 2 quarts boiling water, 3lb. sugar, 4oz. citric acid, 2 teaspoons essence of lemon, 10 chillies, 2 table-spoons sugar (burnt black).

Method: Bruise chillies and put all ingredients into a jug, except lemon and burnt sugar. Pour on boiling water and let stand till nearly cold; then add lemon and sugar. Bottle when cold.

Apple Pop

A VERY refreshing summer drink is made from waste apple windfalls. Cut them up and place in a large jar. Pour over a large cupful of sugar, and fill up with boiling water. A little yeast may be added to start the first lot. Let it stand for four or five days; strain, and bottle. Cork tightly and tie down. It is ready for use in a few days. Leave a little of the apple in the jar to start the next lot.

Oatmeal Drink

BOIL 1lb. oatmeal in 3 quarts of water for ½ an hour, then add 1½ table-spoons of sugar; strain and cool. It may be flavoured with a little lemon or raspberry syrup if desired.

Lemon Ginger Cordial

BOIL 1lb. of root ginger in a quart of water for ½ an hour. Then add 1½lb. of sugar, and 4oz. citric acid. Boil for another 15 minutes. Strain, and when cool add a teaspoonful of essence of lemon, and bottle it. One table-spoonful is enough to a glass of water.

Ingredients: 4 eggs, ½ breakfast-cup flour, ½ br. cup sugar, ½ teaspoon cream of tartar mixed in flour, and ¼ tea-

spoon soda in 2 table-spoons hot water, teaspoonful on cold slide and added last.

Method: Bake in shallow tin 15 to 20 minutes. When cold spread half with a raspberry jelly, just setting, and place other half on top. When thoroughly set cut into squares or diamonds. Next pound together 4ozs. ground almonds, 3ozs. sifted icing-

bake in moderate oven about 10 minutes. When warm fasten two together with icing made with a little melted butter, icing-sugar and orange juice. If stored in airtight tin will keep fresh for two or three months if wanted.

Cinnamon Rolls.

Ingredients: 4oz. flour, about 1 des-ert-spoon of milk, 2oz. cornflour, 2oz. soft brown sugar, 2 level teaspoons baking powder, 1 egg, few drops essence of vanilla, 3oz. butter.

Method: Dredge the flour, baking powder, and cornflour, rub in the butter, add sugar. Bring to a soft dough with the egg; roll out very thinly, cover with sugar and then cinnamon; roll up like a roly-poly, cut into thin slices, put on to cold greased tray. Bake in moderate oven; time, about 10 to 15 minutes.

Note: If egg is large, will not require milk.

"Radio Record and Electric Home Journal?"

12/6 in Advance; 15/- Booked.
BOX 1032, WELLINGTON.

A Farewell

*THE wild sea wept and wailed to-night
Like a lost soul crying alone;
Till the shadows came thro' the dying light,
Soothing its weary moan.*

*And the grey smoke twisted and swayed,
Like the ghost of a haunted fear—
And I held you closer—and prayed, and prayed!
But God, alas! did not hear.*

*For he took you up, thro' the dying light
My little—my little—my own . . .
The wild sea wept and wailed to-night,
Like a lost soul crying alone.*

—H.R.T.

Chocolate Kisses

Ingredients: 7oz. butter, 3oz. sugar, yolk of 1 egg, 8oz. flour, 3 table-spoons cocoa, dates, walnuts, white of egg; cool oven.

Method: Make ingredients into stiff dough. Put stoned date inside each

Orange Biscuits

Ingredients: 1lb. butter, 1lb. sugar, 1lb. flour, 1 teaspoon baking-powder, 2 eggs, grated rind of 2 oranges and 2 table-spoons of juice.

Method: Beat butter and sugar, then eggs, then rind and juice, lastly flour and powder. Place

FOR THROAT AND VOICE

Pulmonas

PASTILLES

ESPECIALLY VALUABLE

1/6 all chemists



Cook's
opinion of a
broadcaster!

—she thinks he's wonderful during the evening programme—but when it comes to baking she'd sooner have a tin of ANCHOR SKIM MILK POWDER on the shelf than the finest radio going. A few spoonfuls added to every mixing means more delicious scones and cakes—higher food value—and a freshness that lasts for DAYS.

Just try it yourself. Ask your grocer for ANCHOR SKIM MILK POWDER. Price 1/2 tin.

For Free Folder of Tested Recipes, write NOW to "Anchor," Box 844, Auckland.

FAMA

For Bathrooms, Lavatories,
Sink-tops, etc.

FAMA STONEWOOD FLOORING CO., Wellington.