# HOME MAKERS CORNER

By "LYNETTE."

### THE HAYBOX AGAIN

With North Island power cuts complicating the cooking of family meals, more about Haybox Cookery seems appropriate. Instructions for making a haybox were given in the issue of August 1, 1946, but, for the uninitiated, it is a box, lined with paper, and filled with hay, into which casseroles of food, brought to the boil on the stove, may be put to cook by their own stored heat.

Many dishes requiring long, slow cooking are admirably handled by the haybox, with the added advantage that they can be started when the power is on, and served, perfectly cooked, at any time up to three hours later quite independently of the electricity. Porridge and other breakfast dishes can be cooked overnight, and warmed in the morning. Soups, and many luncheon and tea savouries can also go into the haybox. Celery, broad beans, all the pumpkin family can be cooked in this way, but not cauliflowers or greens, as appearance and food value suffer from the long cooking.

Here are three suggestions for haybox dinners, each allowing for three caseroles. (A box to take more than three becomes too large for most kit-

- 1. Beef olives, poratoes, carrots (cut in rounds and served with chopped parsley), and a cold sweet.
- 2. Ox tail stew, potatoes and steamed pudding (done in haybox).
- 3. Pork pot roast, potatoes, pumpkin, and a cold sweet.

Beef Olives: Take 12 lbs. stewing beef and pound in seasoned flour. Cut into thin pieces about 2 x 4 inches, and spread with the following stuffing:-

2 ozs. bread crumbs, 2 teaspoons chopped parsley, ½ teaspoon grated lemon rind, 3 ozs. bacon chopped, fat from the meat, ½ teaspoon mixed herbs,

Roll up meat and skewer with a toothpick or tie with string; sear in hot fat, add water and bring to boiling point. Thicken and place in haybox. Remove skewers or string before serving.

Oxtail Stew: Cut up tail, roll in seasoned flour, sear in hot fat, add water and bring to boiling point. Put into haybox for two hours; then add carrots, parsnips and onions, bring to boil again and then return to haybox till wanted.

Pork Pot Roast: Take about four lbs. shoulder of pork, rub with seasoned flour, brown on all sides in hot fat and add 1 cup of water. Cook on top of stove for half an hour, then in haybox for two hours. Add six quartered apples and half cup raisins. Reheat and return to haybox for half an hour. Serve with gravy made from

### THOMAS BRACKEN

(To the Editor)

Madam.-

I have been asked to edit a selection of the writings of Thomas Bracken and to supply a biographical introduction. I should therefore be grateful if you would let me appeal to any of your readers who may have letters or other papers that would help in my researches.

The Librarian of the Alexander Turnbull Library, Bowen Street, Wellington, has consented to receive material on my behalf. It will be returned after I have consulted it. Information and assistance will be gratefully acknowledged.

For those who may care to write to me personally my address is:

> 4 Newcombe Street, Naenae,

Lower Hutt.

ROBERT SOLWAY.

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TRUE IN 1913: TRUE TO-DAY. Beer never built a cottage. It never stuffed a hungry little stomach. It never inspired a kiss of purity. It never planted a garden or sent a happy little girl to swing upon the gate in anticipation of father's return. It never made a contented hearthstone or bred a yeomanry to inspire their country with sturdy pride.

It deals in moregages and evictions. It wrenches bread from the fingers of childhood. It triumphs in blows and hate, in suspicion and fear, in lust and disease. It tramples upon the flowers, strikes the hinges from the gate and sends the little ones flying from father's approach. Selfishness, hopelessness and decay smite the land in which it rules.-"The Voice," 1913.

### DRINK MAY BECOME MASTER

It is well not to form a habit which may "become your master." Some hab. its may injure, even though they do not master. The alcoholic habit is one of them. No man ever yet became a regular drinker of alcoholic beverages and found himself spiritually, mentally or physically the better for it. Always the worse. That is worth remembering. There is also another side to it. You may become a drinker and drink may not become your master. But suppose that, by your example, someone else begins to drink and alcohol becomes his master! Whetner we like it or not, everyone is, to some extent, his brother's keeper. "I have a right his brother's keeper. "I have a right to drink," said Henry Drummond. Then he said (remembering those weaker than himself), "But I have a more Christ-like right not to." It is worth thinking about.

In keeping with the current rage, there's the miniature cocktail-one drink and in a min-it-ure out.

## SOLUTION TO No. 11.

Across.—1, Ridge; 5, Basso; 10, Area; 12, Shin; 13, Compassions; 14, Enos; 15, Apse; 16, Eli; 18, Brunettes; 20, Ass; 22, Rice; 25, Spun; 27, Acidulating 28, Seen; 29, Into; 30, Essay; 31,

Down.-1, Races; 2, Iron; 3, Democracies; 4, Gaps; 6, Asia; 7, Shopkeeping; 8, Sins; 9, Onset; 11, Uselessly; 16, Ena; 17, Its; 19, Erase; 21, Ingot; 23, Ices; 24, Edna; 25, Stir; 26, Unto.

## "W.R. CROSSWORD" - 12

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### CLUES. Across

- 1.—As a medicine. 10.—A lazy fellow. 11.—A drink to shunned. be to
- 12.—Preposition.
- 14.-Camera.
- Because.
- 17.-Pronoun.
- Sensational.
- Tempt. -Measuring instru-
- ment.
- Guide.
- Region.
- Speed up.
  Dickens
- him. Snow-shoe.
- Supposing.
- -Small spar. -South Georgia. 34.-
- 36.--Bottle (verb).
- 39.—Animals. 41.—Fastening.

- Down.
- 1.-The science of num.
- bers and space. 2.—Theological degree.
- Annoy. Less tropical. Indian river.

- -Stingy. -Note of the scale. -Lady literate in Arts.
- 9.-Last evening. 13.-Lubricator.
- 15.-Highland attire.
- Softened. two performers.

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20a. For two 22.—Darlings. -Smokes.

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- 26,--A lover of torture. 28.--An early visitor to
- Britain.

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- 33.-Another note of the

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- scale.
  Detective (slang).
- Refusal.
- 39.-Be quiet,