

Stand aside for another 24 hours, then add sugar and bring to boil. Boil briskly until it will set when tried on a plate.

HI HI PIE (Periwinkle)

Pastery:

2 cups S.R. flour

Milk to mix

2 tablespoons butter, margarine or dripping salt.

Butter Sauce:

hot milk

salt

1 tablespoon butter

cornflour to thicken

Plus:

1 cup shelled hi hi

1 small teaspoon salt

1 tablespoon vinegar

Put hi hi in cold salt water (preferably sea water) and bring to the boil for 5 minutes and remove from heat. Strain and cool, remove shells. Make a thick butter sauce as follows:

Melt butter in saucepan, mix in flour until smooth and add hot milk

stirring until thick. Leave to cool. Add tablespoon of vinegar to cool

shelled hi hi, and salt. Add this to butter sauce. Line tart tin with pastry

and add filling and cover with pastry. Cook in moderate oven for one

hour.

HOME BREW

2 lbs. malt

3 lbs. brown sugar

1/4 lb. hops

1 bottle beer or yeast

Put hops in bag in cold water. (A kerosene tin 1/2 to 3/4 full). Bring to boil and boil for 1 1/2 hours. Put in sugar and stir. Fill tin with cold water and stir **WELL**. Put in malt when liquid has cooled to blood heat and stir **VERY WELL**, then add beer (or yeast) and stir again. Skim till no further fermentation, bottle and put small saltspoon of sugar in each bottle. Then cap down.

MULBERRY MARIE (Also Loquat or Red Guavas)

Pastery: 1 cup SR. Flour

1 tablespoon butter or margarine

salt

milk to mix

Filling: Mulberries, loquats or red guavas.

Rub fat into flour and mix to stiff dough with milk. Roll out and line pudding basin. Put in fruit and sugar and cover with pastry. Cover with cloth and boil for one hour. Serve with cream, hot or cold.

PASTRY SHELL FOR RAW FRUIT

1-1/2 cups plain flour

1/4 teaspoon salt

3 oz. good soft dripping

1 tablespoon sugar

1/2 teaspoon baking powder

water to mix.

Rub dripping into flour until like fine breadcrumbs. Add salt and sugar and then enough water to make a stiff dough. Roll out and line tart tin, prick with fork and fill with rice or dried blue peas to save pastry bubbling. Cook in slow oven until crisp. Remove rice and dry off in oven. When cold, fill with cutup and sugared red guavas or fruit salad, or fresh passionfruit or Hawaiian passionfruit. Serve with cream.

PERSIMMON PIE

1 cooked pastry case

1 cup persimmon pulp

1 dessertspoon lemon juice

1 cup sweetened whipped cream.

Stir lemon juice into persimmon pulp. Fold in whipped cream and pile into pastry case.

PLUM PUDDING

1 lb. butter

2 pkts. raisins

1 lb. sultanas

1-1/2 lbs. currants

1 lb. brown sugar

2 lbs. flour

1 cup white bread crumbs