

Boysenberry and Banana Mould

Mix the custard powder and sugar to a thin cream with some of the milk. Heat the remainder of the milk and add it to the custard powder mixture. Return the mixture to the heat and stir until it thickens. Add the boysenberry pulp to the custard, stirring them until they are properly blended. Pour the mixture into a bowl and allow it to cool.

Cooked Fruit

Boysenberry Tarts

8oz. of flour	Preserved boysen-
4oz. of fat ($\frac{1}{2}$ lard	berries
and $\frac{1}{2}$ butter)	Whipped cream
$\frac{1}{2}$ teaspoon of salt	

Pastry cases: Cut the fat into the flour with two knives or a pastry blender until the mixture has the consistency of coarse breadcrumbs. Sprinkle cold water on the mixture and mix it lightly to form a stiff

dough. Roll the dough out to a thickness of $\frac{1}{4}$ in. to $\frac{1}{2}$ in. and cut it into circular shapes. Place these shapes in patty pans, prick them, and cook them for 10 to 15 minutes in a hot oven (400 degrees F.).

Fill the cooled cases with preserved boysenberries from which the syrup has been drained. Decorate the tarts with whipped cream applied through an icing forcener.

Boysenberry Meringue Shortcake

4oz. of flour	1 egg yolk
2oz. of cornflour	1 tablespoon of cream
4oz. of butter	or top milk
3oz. of sugar	Boysenberry jam

Meringue

1 egg white	1 tablespoon of sugar
Pinch of salt	

Shortcake: Sift the flour and corn-flour into a basin and rub in the

butter. Add the sugar and mix to a firm dough with the egg yolk beaten into the cream. Turn the mixture on to a floured board and roll it into a rectangular shape $\frac{1}{2}$ in. thick. Place it in a greased baking dish lined with greased paper. Prick it all over and bake it in a hot oven (400 degrees F.) for 30 to 40 minutes. Turn it out and cool it on a rack. Spread the shortcake with the boysenberry jam.

Meringue: Beat the egg white until it is foamy and add the pinch of salt and $\frac{1}{2}$ the tablespoon of sugar. Continue to beat the mixture, adding the remaining sugar gradually until the mixture forms peaks which just turn over. Pile it on top of the jam filling and bake the meringue in a moderate oven (375 degrees F.) until it is faintly brown.

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1 packet of red jelly	1 cup of pouring
crystals	custard made from
2 to 3 bananas	custard powder
Boysenberries	

Arrange the sliced bananas in a mould and pour over them the jelly prepared according to the instructions on the packet. Leave these until the jelly is half set and then tip a mixture of the pouring custard and drained, preserved boysenberries into the mould. Chill the mould until the jelly is completely set and then unmoild it. Serve it with preserved boysenberries arranged around it on the plate.

Boysenberry Sponge

3 eggs	3 tablespoons of
3 tablespoons of flour	sugar
$\frac{1}{2}$ teaspoon of baking	1 tablespoon of corn-
powder	flour
$\frac{1}{2}$ teaspoon of vanilla	A pinch of salt
flavouring	

Beat the eggs, sugar, and salt together until the mixture is thick and lemon coloured. Add the vanilla essence during beating. Sift the dry ingredients three times and lightly fold them into the beaten eggs and sugar. Pour the mixture into two 8 in. sandwich tins and bake it in a hot oven (400 degrees F.) for 20 minutes.


Filling: Mash boysenberries with whipped cream and spread the mixture on to the lower layer. Spread whipped cream over the top of the cake and decorate it with boysenberries.

Boysenberry Jam

Clean, sort, and weigh barely ripened boysenberries. Add enough water to them to prevent the berries from sticking and cook the fruit until it is broken up. Add 1 lb. of sugar for every pound of prepared boysenberries and boil the mixture briskly until it falls off the spoon in sheets. Tip the jam into hot, sterilised jars after it has been allowed to cool slightly and cover the jars.

Preserved Boysenberries

Pick over the berries, discarding any that are overripe, clean them, and pack them into sterilised jars. Make a thin syrup by bringing to the boil a mixture of 1 cup of sugar to 3 cups of water. Pour this over the berries to within $\frac{1}{2}$ in. of the tops of the jars. Put lids on the jars and place them in a water bath. After the water comes to the boil leave the jars for 50 minutes in the gently boiling water. Remove them, allow them to cool, and after 24 hours test the seals.



Boysenberry Sponge