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★ HEDY'S CORNER

In the last "Helvetia" I promised you a most elaborate pineapple recipe from my mother's old recipe book. The first "ingredient" is plenty of time available to be spent in the kitchen, also a little extra left-over household money as the pudding is expensive. The picture (not photo) of the pineapple accompanying the recipe looks a peculiarly emaciated specimen. Long and pointed, not round and fat like what we have today. So here goes:

"Peel one pineapple, cut into slices, cook until pulpy with a little sugar and white wine, then put it through a sieve and chill. Make 5 ozs. (of course in the book it is in gramms) of flour with 1 cup of cream, good 3 ozs. butter, same quantity of sugar and 4 egg yolks into a boiled custard. As soon as this is cool add to it 6 egg yolks (yes, this is correct) and the pineapple pulp and finally fold in 8 egg whites, beaten stiff to a peak. Place this mixture into a pudding shape and bake for $\frac{3}{4}$ of an hour. (Of course no heat of oven given). In meantime boil skins of pineapple well in water. Then remove skins and reduce the pineapple skin water by boiling further until it is reduced to 1 cup of liquid. Add 2 cups of white wine, 1 teaspoon of cornflour, sugar to taste, 4 egg yolks and mix well. Then add 8 egg whites beaten stiff. Fill mixture in a greased shape with breadcrumbs sprinkled over the grease and bake for $\frac{3}{4}$ hour in medium heat. Before serving sprinkle sugar over the pudding, sprinkle with lemon or orange juice and replace in oven until sugar has caramelised."

It seems to me that these are two distinct puddings, although they go under the same recipe, but the text is somewhat vague.

I hope your liver and gall bladder are in sound condition when you partake of that feast.

Finally next month: "Those were the days".

Swiss Carpets for Danish Schoolchildren

Over 8,000 sq. m (86,000 sq. ft.) of Syntolan carpeting was recently laid in the Copenhagen Commercial Training School. The stairs, trodden on many times daily by some 3,000 students, have been covered in Syntolan, a floor-covering specially designed and manufactured by a Swiss firm at Schmitten (Fribourg). This type of carpeting, which is noted above all for its resistance to wear, its antistatic and easy-care properties, is meeting with great success both at home and abroad. Thus, for example, the Fribourg firm has delivered 1,500 sq. m (16,000 sq. ft.) of Syntolan to the training centre of the Chamber of Commerce and Industry at Augsburg in Germany, as well as laying some 10,000 sq. m (100,000 sq. ft.) in the administration premises of the Danish Railways in Copenhagen. Today nearly 400 schools in different parts of Europe have syntolan carpets on their floors.—(SODT).