



### Cash for Cookery Hints

EVERY MONTH WE PAY FIVE SHILLINGS FOR THE BEST RECIPE RECEIVED FROM OUR READERS, AND FOR EVERY RECIPE WE

PUBLISH WE PAY HALF-A-CROWN. BELOW YOU WILL FIND A SELECTION OF RECIPES RECEIVED RECENTLY

## RECIPES FROM OUR READERS

### Winning Recipe

#### Spring Greens and Bacon Stewed

Lay your green leaves in cold water with a handful of salt for a couple of hours. Drain them, throw them into plenty of fast boiling salted water, boil uncovered about 20 minutes. Drain on a sieve. Take a piece of fat bacon, mince fine with shallot, powdered sweet herbs, pepper, salt, spices, according to taste; put it into a saucepan, and as soon as the bacon is well melted, lay in the pieces of boiled cabbage, add sufficient quantity of hot stock, or even water, to cover them. Let the whole simmer till the cabbage is quite tender, lift the pieces carefully up into a dish, skim the liquor, strain, and thicken enough of it with butter and flour to pour over and under the cabbage. White heart cabbage may be done the same way.

This is a refreshing and most economical dish. Children are especially fond of it. It is a meal in itself.

(Mrs.) L. M. Diamond, Dargaville.

To the senders of the following we have sent 2/6

#### Macaroni Rissoles

INGREDIENTS.— $\frac{1}{2}$ lb. of cooked macaroni chopped finely, 4ozs. of breadcrumbs, 1oz. of grated cheese, 1 tablespoonful of finely chopped onion, 1oz. of margarine, seasoning to taste, a quarter to half a pint of milk, frying fat.

METHOD.—Put the dry ingredients into a basin, add seasoning, melt the margarine, stir it in, and add enough milk to bind. Form into rissoles, dip in breadcrumbs or oatmeal; place in frying pan and fry in boiling fat for about ten minutes. The mixture may be bound with one egg. Tomato sauce may be thinned

with a little milk or stock and poured round the rissoles.

(Mrs.) R. W. Petch, Clevedon.

#### Velvet Sponge

INGREDIENTS.—Three eggs, small cup of sugar, 1 cup of flour, 1 teaspoonful of cream of tartar, 3 tablespoonfuls of boiling milk,  $\frac{1}{2}$  teaspoonful of carbonate of soda.

METHOD.—Beat whites and yolks separately; add sugar to the yolks, then add whites to yolks and sugar and beat for twenty minutes. Add 1 cup of flour with 1 teaspoonful of cream of tartar. Then to 3 tablespoonfuls of boiling milk add  $\frac{1}{2}$  a teaspoonful of carbonate of soda. Divide in half and bake in sandwich tins in a hot oven for 10 minutes. Spread with jam or filling. Filling.—1 cup of icing sugar, 3ozs. of butter, 2 teaspoonfuls of cocoa, a few drops of essence of lemon.

(Mrs.) Stuart, Kio Kio.

#### Soups

Some people do not care for the flavour of a soup made entirely from the bought packets. My plan is to keep a few packets on hand, and if when I have a supply of stock I find I haven't time to prepare vegetables, I simply add half a packet of the patent soup, and the result is quite good. Or should visitors arrive unexpectedly and there is no stock, I prepare and cut very small onions, parsnip, turnip, artichoke (very little) or any vegetable with a good strong flavour, boil them up quickly and add a packet of soup. It makes a surprisingly tasty soup.—"Martha."

(Mrs.) C. Burton,

Cameron Road, Tauranga.

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