

dish. cover with onion and other ingredients, pour in vinegar, cover with greased paper, bake in moderate oven 20 minutes. Leave till cold, lift out carefully, garnish with lemon, strain liquor over. Serve with cucumber.

FROM THE MAILBAG

Old-fashioned Scones

Dear Aunt Daisy,

When you were talking of the soda scones one morning, for the elderly gentleman who wanted old-fashioned scones, I remembered a recipe an old aunt of ours used to make. She liked buttermilk for them, but sour milk will

$\frac{1}{2}$ an inch of cinnamon, 3 cloves and $\frac{1}{2}$ oz. of whole ginger (crushed). Stir briskly till the mixture reaches boiling point, then simmer gently for 1 hour. Let cool and strain into a cask, then stir in 1 tablespoon of brewer's yeast. Cover the bung-hole with a folded cloth till fermentation ceases, then close it tightly and let the cask stand in a cool, dry place for 9 months. Draw off the mead carefully from the sediment and bottle it, corking tightly. It is now ready for use, but is much improved by keeping.

HONEY MEAD: Allow 1lb. or more of honey, 1 white of egg, a little yeast, to 3 quarts of water. Beat egg white slightly, and mix in large saucepan with water and honey. Stir frequently. Sim-

mer slowly for 1 hour, then leave. When lukewarm strain into cask. Stir in the yeast, and cover bung-hole tightly. When fermentation has ceased, leave for 9 to 12 months before bottling.

HONEY BEER (Yorkshire): Four quarts water; 4oz. clear honey; 1oz. ground ginger; 1lb. white sugar; 2oz. lime juice; juice of 3 lemons; large teaspoon fresh yeast spread on bread. Boil 2 quarts of the water with the ginger for $\frac{1}{2}$ hour. Put into a pan with the white sugar, lime juice, honey, lemon juice and the remaining 2 quarts water (cold). When just at blood heat, add the yeast spread on a piece of bread. Let it remain for 12 hours, then strain through a muslin bag. Allow to settle for an hour or two, then bottle.

HOT CROSS BUNS

Mix together a cake of compressed yeast and a dessertspoon of sugar until they liquefy; then add $\frac{1}{4}$ pint of lukewarm milk. Have ready in a large mixing bowl 4oz. sifted flour. Make a well in the middle and pour in the yeast mixture; mix to a smooth batter, beating until bubbly with a rotary beater; cover with a cloth and put to rise in a warm place—until double in size. Meanwhile sift together $1\frac{1}{4}$ lb. flour; 1 teaspoon salt; 1 teaspoon ground cinnamon; $\frac{1}{2}$ teaspoon grated nutmeg; $\frac{1}{4}$ teaspoon each of ground cloves and ginger; and rub in 4 or 5oz. of good shortening and 4oz. sugar. Add a little shredded candied peel and $\frac{1}{2}$ lb. currants. Mix well. When the yeast mixture in the big bowl is ready, gradually stir into it this second mixture, adding also a beaten egg and another $\frac{1}{2}$ pint of lukewarm milk. Knead this lightly for a few minutes, cover with cloth and leave in a warm place till risen to double in size—perhaps an hour. Then form into buns, arrange on lightly greased and floured oven trays, and leave to rise again (till double in size). Make a cross on each, and bake in a hot oven. Brush over with a glaze made by dissolving a tablespoon of sugar in 2 tablespoons of milk and return to oven for a minute or two.

do. The recipe was $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ teaspoon baking soda; pinch of salt, 1 teaspoon each of butter and sugar, $\frac{1}{2}$ cup buttermilk or sour milk. It was all beaten with a fork, but if the milk wasn't sour enough, $\frac{1}{4}$ teaspoon of cream of tartar was added. The scones were cooked on a hot tray in a very hot oven, in a big round shape, and marked with a knife, so that they could be broken into four pieces. I think it is supposed to be an Irish recipe.

"Constant Listener."

Honey Mead

Dear Aunt Daisy,

I wonder if you would be so kind as to supply me with a recipe for making honey mead. I have tried everywhere, but no one seems able to help me.

"Motu."

Yes, here are two old recipes for mead, and also a good Yorkshire one for honey beer. One recipe says "brewer's yeast," but I should think you could safely use either compressed or dried yeast, at your own discretion:

OLD-FASHIONED HONEY-MEAD: Beat the whites of 2 eggs slightly and put in a large pan with 3 gallons of water, 5lb. of honey, 1 blade of mace,

three flowers
FACE POWDER

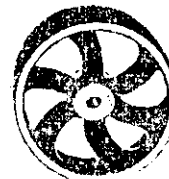
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