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rind. Continue beating until very stiff. Spread this over the pie, and put in a moderate oven for about 15 minutes to brown.

### Lemon Meringue Pudding

This one was given me in Wellington by a very good housekeeper, who says:—"This is a very well tested recipe, and a great favourite. You need not say who sent it, but we have used it for years. It has one little peculiarity—sometimes it stays quite firm, but sometimes quite a lot of sweet fluid separates. But this does not matter."

Four eggs, 2½ tablespoons maizena, or cornflour; 1½ pints of water; 1 oz. butter and 4 lemons, with a little sugar to taste. Put one pint of the water, the butter, lemon juice and sugar into a fairly large saucepan, and bring to the boil. In the meantime, mix the cornflour in the remaining half pint of water, and lightly beat in the yolks of the eggs. Add this to the boiling water etc., and stir till thick and clear. Then put in a deep pie dish. Beat the egg whites very stiff, add one tablespoon of icing sugar to each egg; spread it over the mixture and bake in a cool oven till a light brown. Serve cold.

### Lemon Pudding

A real New Zealand recipe, using up some breadcrumbs. One breakfast cup of fresh bread crumbs; 2 breakfast cups of boiling water; 1 breakfast cup of sugar; 2 egg yolks, and the juice of 2 lemons, and the rind of one. Beat the yolks and sugar together. Pour over the breadcrumbs and water, add the lemon juice and the grated rind of the lemon. Bake in a moderate oven till set. Make a meringue with the whites, and 2 tablespoons of castor sugar, with a flavouring of lemon juice or lemon essence. Put in spoonfuls on the pudding and bake a pale brown.

### Another Lemon Pudding

The sender of this recipe says: "This is a strange mixture. It just looks like curds and whey when it is ready to go into the oven; but when cooked, there is a sponge crust at the top and the bottom part is just like lemon honey. It is really delicious."

Beat together ½ cup of sugar and one tablespoon of butter, and add these ingredients in their order—2 tablespoons of flour, pinch of salt, the rind and juice of a lemon, one cup of milk, the yolks of two eggs; and lastly, stir in the stiffly beaten whites of the eggs. Bake in a buttered pie dish. Stand the dish in another dish of hot water, and cook for about half an hour.

### Lemon Cordial

A very well recommended drink, this one.

Two or three lemons with good rinds; 2lb. of sugar; 1oz. citric acid; and 1½ pints water. Boil the water and the sugar. Peel the lemons finely, and put the peel into a large basin. Add the lemon juice and pulp and the citric acid. Pour over the syrup, and leave all night. Then lift off the floating peel, and bottle. Two tablespoons in a tumbler of water makes a lovely drink.

## FROM THE MAIL BAG

### A Hollow Cake

Dear Aunt Daisy,

I wonder if you can help me with the following two problems? First, each time I bake a fruit or date cake, the fruit always sinks to the bottom. I have floured the fruit well, but still it makes no difference.

Second, the last two banana cakes I have made have had a complete hole in the centre. They really look good when turned out of the tins, but as soon as I cut them there is this hole in the middle of the cake. Can you please tell me how to prevent this?—"Ponsonby."

Well, it is difficult to give a definite pronouncement on the failure of your cakes without knowing the recipe you used and the temperature of your oven, and the method of mixing, and so on. When fruit sinks to the bottom of the cake it is not always because it has not been floured, but because the mixture was too wet, or because there was too much butter, or too much sugar, or too much rising. Sometimes, also, the oven is too hot to start with, so that the cake rises too fast and then subsides; all sorts of reasons combine to cause these troubles. It is a good plan to warm the fruit, too, before flouring it; and the flour should be taken from the measured quantity already prepared for the cake.

As for the banana cake's disconcerting behaviour, you probably had too much "rising" in that, too, or else did not mix thoroughly enough after adding the rising. Try this recipe.

Cream ¼lb. of butter, 1 teacup of sugar; add 2 well-beaten eggs, then 3 bananas mashed to a pulp. Add 1½ breakfast cups of flour in which has been sifted 1 teaspoon of baking powder. Then ½ teaspoon of soda dissolved in 2 table-spoons of milk, lastly ½ teaspoon of vanilla essence. Bake in a moderate oven in a flat tin for half an hour; or fifteen minutes in patty tins. Ice with 2 tablespoons of melted butter, and enough icing sugar to set, adding vanilla or banana essence to flavour. Instead of adding the eggs already beaten, many people prefer to add them one at a time unbeaten, thus giving a better beating to the whole mixture.

### Home-Made Cough Medicine

Dear Aunt Daisy,

Could you please give me a good home-made cough medicine? An old lady, who has died now, gave me a good one, but I have forgotten it. I know there was linseed in it, so could you please try and get one for me, as this old recipe was good?—"J.E.T. (Invercargill)."


Perhaps this is it, J.E.T. It was given to me as a good old cough remedy. The three essential oils must be bought from  
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