

tablespoons butter, $\frac{1}{2}$ cup water, small cup flour, 2 eggs. Put butter and water into a saucepan and bring to boil, stirring. Take off stove, and at once stir in the flour, stirring rapidly—the mixture should come away clean from saucepan. It may be necessary to add a little more flour, perhaps, but you must stir rapidly. Add the beaten eggs, and stir well. Drop dessertspoonfuls into boiling fat or oil: fry golden brown. Drain on paper. Sprinkle with castor sugar. Serve with cream, hot jam, sauce or honey.

The Milford Cake

This is very popular and is mixed in the saucepan, thus using no basin except the one in which the 2 eggs are beaten. Bring to the boil in a large saucepan, 2 cups water, $\frac{1}{4}$ lb. peel, 1 teaspoon mixed spice and mace, 2 cups

NEXT WEEK: Bake Your Own Bread

brown sugar, 2 teaspoons baking soda, 2 lb. mixed fruit, $\frac{1}{2}$ lb. butter. Let cool. Add 4 cups flour, 1 tablespoon glycerine, 1 teaspoon baking powder, essences as desired, and then 2 well-beaten eggs. Bake approximately 3 hours in large tin.

Ideal Standby Cake and Filling

This was sent in by an Auckland listener, and is much in demand. This can be made in three 8-inch layer tins and turned into a pleasing layer cake, or into a family-sized meat tin, when it comes out a large flat cake. For the cake itself: $\frac{1}{2}$ cup butter, 1 cup sugar, 2 eggs, 1 cup milk, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder, essence to taste. Mix the cake by creaming butter and sugar until light and fluffy, add eggs and stir well, then add milk. Then add sifted dry ingredients. Lastly add flavouring.

For the filling: 1 cup brown sugar, 1 cup broken walnuts, 1 teaspoon cinnamon, 2 tablespoons flour, 1 tablespoon butter. Rub butter into flour, add sugar and other ingredients. Mix thoroughly.

Butter a baking tin 10 inches square and pour half the cake batter into it. Scatter half the filling on top, cover with the remainder of the cake batter. Scatter the rest of the filling over the top of the cake. Bake $\frac{3}{4}$ hour in a moderate oven 350 degrees.

FROM THE MAILBAG

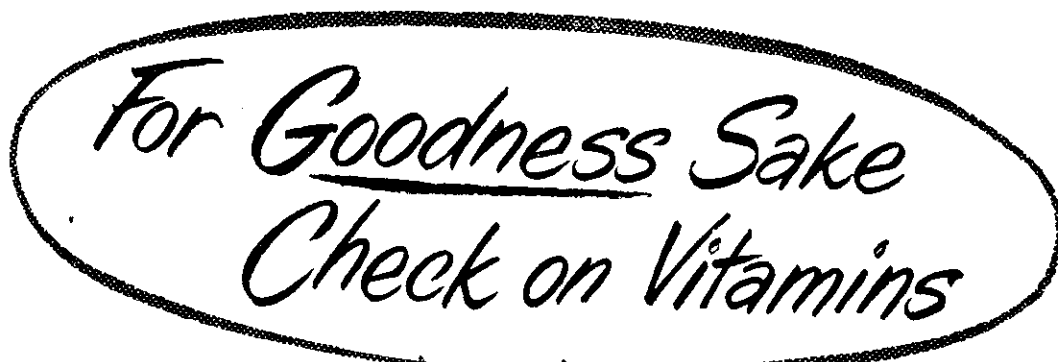
Preserving Grapes and Fish

Dear Aunt Daisy,

For several years I have bottled grapes in one pound jam jars, and have been very successful with them and many other berries, including mulberries. I have a pressure cooker, which holds 5 1 lb. jars at a time. I do all kinds of fruit, vegetables, and fish in the cooker. I've done proper, crayfish, etc., this year, while camping down south. It was all so fresh from the fishing boats, I could not resist, so used a petrol-stove in our tent. It tastes good, too. The proper—except for the white colour—is as nice as salmon. I like my peas, etc., in small jars, enough for four people.—J.T., Beckenham.

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