



Cookery Nook

Almond Fingers.

INGREDIENTS: 4oz. flour, 3oz. margarine, 2oz. castor sugar, 1oz. ground almonds, half yolk egg, a little jam. Castor sugar for dusting.

Put all dry ingredients into a bowl, rub in margarine and yolk of egg, sufficient just to bind. Less than half the egg may be sufficient if it is a large one. Be careful not to get the mixture too soft. Flour a board well and turn the mixture on to it; knead well and leave to stand for an hour or more, when it can be easily handled for rolling out. Roll out about an eighth of an inch thick, cut into fingers, and place on a floured baking sheet.



Who wants music when they're baking?

—What you want is a tin of Anchor Skim Milk Powder. Easier to mix and much more economical than ordinary milk. Makes flavour more delicious too. Ask your grocer—and write for free Recipe Booklet to "Anchor," Box 844, Auckland.

ANCHOR
SKIM MILK
POWDER

THE WOMAN'S POINT OF VIEW

By "VERITY"

The Religion of the Modern Girl

HAS the modern girl a religion at all?

Some, judging by her lack of outward observances, her ignorance of divinity and theology, her disregard, in speech at all events, of the Christian moral code, would be inclined to reply to this question in the negative.

Others, more discerning, have come to perceive that the modern girl not only has a religion, but within the last year or two has slowly returned to a more orthodox and disciplined profession of faith.

Girls of to-day have been taught to think, to acquire opinions of their own—founded not on emotion or on blind acceptance of traditions, but on knowledge and experience. This mode of education must inevitably lead them to a thoughtful consideration of religion, and so the strongest factors that make for irreligion, ignorance, and indifference have been routed.

Only Half-way.

At first, youth seemed inclined to come only half-way along the path that led them back to the religion of their fathers. They had proved the need of some kind of religion, but following out the rather dangerous implications of so much in secular education they tried to evolve a new religion of their own.

The girls of the Twentieth Century found orthodox Christianity demanded a renunciation of the license they had learnt to call liberty.

They found discipline, both exterior and interior, to be an essential of conventional religion. They were expected actually to obey their spiritual pastors and masters, when they had never been taught to obey either their parents or their schoolmistresses. Naturally there were withdrawals, rebellions.

Many girls tried to appease their longing for a less material and more unselfish life by taking up social work. They preferred ardent belief in humanity and in the brotherhood of man. In practice they found this was only one half of religion, and the wisest came back to learn the other half—to seek from authority, instruction and benediction.

Fancy Religion.

Others returned by the roundabout road of "fancy religions"—curious cults blended of superstition and sensationalism, and all demanding so very much greater credulity than the Creed, which they had, as innumerable schoolgirls announced, "difficulty in accepting."

At all events, by different ways, the majority of modern girls have returned. They are now among the keenest supporters and most devout followers of their church. Their ecclesiastical

Packing Flowers

MANY people who delight in sending flowers from their gardens to friends in town would be painfully surprised if they knew that the blooms are often only fit for the dust-bin when they arrive.

The disappointment of opening a box of withered roses, gladioli, or other blossoms when it reaches its destination can be easily avoided if a little care is taken in the packing.

When to Pick.

A light wooden box is essential, as cardboard boxes are liable to collapse if they become damp. Flowers which have to travel a day's journey must never be packed immediately they are picked. They should be gathered early in the morning and allowed to stand for several hours in water in a cool place to enable sufficient moisture to be absorbed to stand the journey.

Plants from which flowers are cut must not be limp or drooping. They should be well watered several hours beforehand so that the blossoms are stiff and fresh. Most flowers are best picked when half open, or, in the case of roses, carnations, and gladioli, in the bud stage.

Fully-developed flowers will quickly fade when unpacked, even if they arrive in good condition. Blooms look more attractive if they are made up in bunches with a little of their own foliage.

When They Arrive.

Before packing line the box with large sheets of tissue-paper which will fold over the top when the box is full.

A layer of moistened moss or cotton wool will make a good foundation on which to lay the blossoms. Take care that this is just damp, and not very wet, or the postman may have something to say about it at the end of the journey. Arrange the flowers in layers with their heads facing the lid, and place the heaviest blooms at the bottom. They will travel better if packed firmly enough to prevent them moving about.

Contrary to general belief, it is a mistake to sprinkle flowers with water. This is inclined to cause heating, and often spots the flowers.

Before folding over the tissue covering fill in any gaps with crumpled tissue-paper. If the journey is very long, a hole can be made at each end of the box to admit air. Label the box "Flowers, with care," and write the address plainly to avoid any delay.

When the flowers arrive they will be quite fresh if placed in lukewarm water for an hour or two.

leaders have wisely encouraged their contribution of youthful zest, arranged parochial and social works on new lines—altered where non-essentials were involved—and so removed many minor stumbling blocks.

The church of to-day needs youth, and youth needs the church.—P.T.

Bake in a moderate oven until golden brown. It can be cut into fancy shapes if liked, but the pieces must be made in pairs. When cold, spread with a little jam on one piece and cover with another. Dust with sugar. If liked, the mixture can be cooked in two oblong slabs, an eighth of an inch thick, spread with jam, and cut into fingers while hot. Do not try to cut when cold, as it is very brittle.

Creamed Eggs and Cheese.

3 hard-boiled eggs, 2 cups water, 2½ teaspoons "Anchor" milk powder, 4 tablespoons flour, 3 teaspoons butter, ½ cup grated cheese, salt.

To make the milk.—Mix the water and the milk powder according to directions given.

Method.—Make a cheese sauce and to this add finely chopped hard-boiled eggs. Pour over slices of toast and serve hot. If desired, only the whites of the eggs may be added to the sauce. The yolks pressed through a sieve and sprinkled over the top.

Braised Celery.

REQUIRED: A nice white head of celery, one or two rashers of bacon or a little left-over fat boiled ham, one large onion, one carrot, milk or stock, salt and pepper.

Remove the green parts and leaves from celery, wash, and if fairly large, cut in halves or quarters. Put in fast-boiling water and boil quickly for five or ten minutes, according to size. Drain off the water and put celery in cold water.

Cut bacon or ham into shreds and put in a casserole with the carrot and onion peeled and sliced. Drain the celery and lay it on top of these in the casserole. Barely cover with milk or a mixture of milk and stock, and simmer gently until celery is cooked. Then drain off the liquid, place the celery on a dish, thicken liquid with a little milk and flour, and boil up again. Pour over the celery. The carrot and onion may be served if desired.

New Apple Tart.

LINE a pie-dish with puff paste and bake it gently. Then half-fill it with apple puree; then a layer of baked breadcrumbs; then a very thin coating of apricot jam. Fill up with a sweet uncooked custard flavoured with vanilla and bake till the custard is set.

A Nice Rice Pudding.

HERE is an unusual and unusually nice rice pudding. Carefully pick a quarter-of-a-pound of rice and soak it in cold water until it is soft. Meanwhile, soak two ounces of Desiccated coconut in a breakfastcupful of boiling water, keeping it covered, for at least an hour. Then strain, keeping the liquor only, in which boil the rice until it is quite tender, mixing in three tablespoonfuls of soft sugar, or less if your tooth is not a sweet one. A few grains of aniseed are a good addition. Put the pudding into a well-buttered pie-dish and bake for twenty minutes.