

Cookery Nook

Quick Coffee Cake.

One-third cup of lard (or dripping), 1 tablespoon salt, 1-cup of sugar, 1 egg (slightly beaten), 11 tablespoons "Ancher" milk powder, 21 cups flour, 4 teaspoons baking powder, 2-cup raisins, 2 tablespoons sugar, 1 teaspoon cinnamon, 1 cup water. To make the milk: Mix the water and the milk powder according to directions given. Method: Mix melted fat, sugar, egg, and milk; sift the flour, salt, baking powder, and add to other ingredients. Add a few chopped raisins,. Pour the mix into greased cake-pans, and sprinkle with



Now and again some good cooking hints come over the air-but the wise housewife doesn't rely on them alone -she sends for the new "Anchor" Recipe Folder, and keeps it on hand. Like a copy? It's free. Write "Anchor," Box 844, Auck-



THE WOMAN'S POINT OF VIEW

By "VERITY"

mixture of sugar and cinnamon. Bake Indifference to Poetry in hot oven 15 or 20 minutes.

Creme Parisienne.

Ingredients: 2lb. potatoes, 8 leeks. Cut up both finely. Cook the leeks lightly in a saucepan with a little butter and add the potatoes. Next add 6 pints of veal broth, and a pinch of salt and pepper. Cook slowly for 20 minutes. Chop a little sorrel finely and cook separately. Serve with soup, to-gether with some small pieces of dry crisp toast.

Poulet d'Artois.

Ingredients: A chicken weighing 3lb. when cleaned and flared, 6 fresh artichoke bottoms, alb. button onions, alb. carrots (cut bell shape). Cut the chicken into 2 wings, 4 pieces of breast and 4 pieces of leg. Season with salt and pepper. Place in a shallow saucepan with a little butter and the artichokes cut up into small slices, and cook in a slow oven for 25 minutes. turning each piece time after time. When cooked remove from oven and arrange chicken on a dish. Add to the gravy remaining in saucepan a glass of Madeira wine (meanwhile saucepan), a tablespoonful of cream to finish off, and pour the whole over chicken. Cook the button onions and carrots separately and arrange them in bouquets around the chicken.

Crepes (Paneakes) Marcelle.

Ingredients: 41b. flour, 3 eggs, 1 pint fresh milk, a pinch of salt, loz. sugar, a tablespoonful of cognac, 20z. butter (melted), ‡ of a stick of vanilla. Milk the flour and eggs together with a whisk and add the milk slowly, the salt next, with the sugar, cognac, melted butter, and vanilla. Mix well and pass through muslin, the mixture now being ready to make pancakes in the usual way. Chop very finely 8 macaroons and mix with the juice of an orange, 1 glass of curacao, 1 glass of cognac, and a piece of butter. Spread this mixture over the pancakes when cooked, roll them and "powder" with a little castor sugar and serve hot.

Sparkle on Your Table.

DECANTERS lend a cheerful sparkle to the festive table, but see that they are scrupulously clean within as well as without.

Decanters in which wine has been kept often become stained by the sediment deposited on the glass.

Small shot is usually used to remove such stains, but when they are not available a small handful of glass beads make a very efficient substitute when placed in the decanter with a little water and well shaken.

If the stains are very obstinate add ammonia to the water or use a strong tant day, the Press of all nations may, solution of salt and water.

(By the Hon. Bleanore Norton, in the

I CANNOT quote any definite statis- BOUDOIR slippers covered with shin-"Morning Post.")

out of a thousand cares for, stands, or even reads poetry.

Naturally this indifference does not apply to a small, appreciative section of the people, those who would never confuse Dryden with Donne, who buy each new Anthology, and to whom a fresh volume by Masefield or Woolf is a real event.

But, alas! they are very much in the minority, for most of our even cultured contemporaries are too materialistic, lazy, or busy, to appreciate poetry—in a sense the most divine of all the arts.

It is a pitiful state of things, for the value of poetry in modern life cannot be disputed, even by the most unthinking minds. And this, I think, applies to a great deal of our modern poetry, and not only to the immortal music of an older day.

Divinest Hopes, the Purest Passion.

Above the din, the speed, and the selfishness of modern life can be heard the lovely voice of the Muse Erato, pleading for wider recognition, as if she alone knew that in poetry are embodied the greatest prophecies, the divinest hopes, and the purest passion yet evolved by humanity.

It is a triusm that in the soul of every man lies a spark of poetry (at times unconsciously). Therefore to its creators should be accorded the practical response of the multitude.

should-financially that the poets should—financially speaking—be left alone. Does not the Muses of Poetry thrive best on bread, and water, and might she not grow silent on a diet of truffles and red wine? Yet surely the stars lose their splendour when the poet is hampered by lack of means, and the wings of his spirit trail in the dust, instead of soaring through the dawn.

Sorrow he must accept with reverence, for sorrow is the Mother of Poetry, but let the nation see that he is not resigned to sordidness. I wonder, were a grateful nation to subsidise its poets, if their inspiration would vanish with the advent of a larger bank balance?

The Uncrowned Kings of Earth.

To counteract this indifference to poetry, I should like to see all the poetry-loving people of Britain rise, as it were, in a band, and fight for its enthusiastic recognition and consequent

Let me remember that in this work the British Broadcasting Corporation is beginning to take part, by the broad-casting of poems both old and new.

It is possible that one not very disas a matter of course, publish poetry Novelties

Flittering Mules.

ing gold and silver paillettes are tics, but I imagine only one person a novelty which will appeal to the woman who goes in for the elaborate The slippers are type of rest-gown. The slippers are made in the "mule" shape, and are lined with satin in various shades. Both the high heel and the front of the slipper are completely covered with a close mesh of the paillettes.

Openwork Hat.

HALF-INCH strands of beige felt, held together by a network of thick gold threads, make an original little hat for afternoon wear. hat is made in the close-fitting cap shape, with a small wing of felt placed at one side, and the model is unlined, so that the wearer's hair shows though the strands.

Gold and Silver Trimmings.

PARALLEL lines of gold and silver ribbon used alternately make an original trimming for a frock of slate blue crepe romaine. The frock has a draped skirt with an uneven hemline, and no sleeves, but it can be converted into an afternoon gown by the addition of the three-quarter length coat, which is also trimmed with rows of tinsel ribbon on the wide sleeves.

Toadstool Lamp.

A TOADSTOOL, with windows and doors cut out of the stalk and a Certainly there exists a tradition flight of steps up to the front door, makes a lamp which children would welcome as a Christmas present to the nursery. The stalk, which forms the house, is made in coloured china, and the top of the toadstool is imitated by a shade of reddish-brown parchment.

Flower Necklaces.

LARGE flowers made in opaque glass, with a small crystal set like a dewdrop in the centre of each are strung together to form pretty necklaces which look their best when worn with a light evening dress. The trinkets are made in pink, blue, yellow, or If flowers are worn on the dress they should be similar in shape and colouring to those of the necklace.

which would shine out as a lovely jewel among the crimes and accidents that form such a great part of our modern annals.

If this comes to pass, am I wrong in thinking that the nations would be blessed and purified? For does not the peace and wisdom of God, which passeth understanding, lie in the great heart of poetry, and are not poets the uncrowned kings of earth?