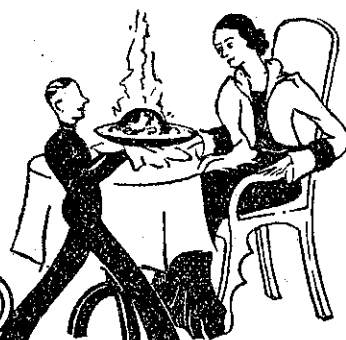


MAINLY ABOUT



Now Rhubarb Is In

FOOD



Palace Biscuits

TAKE 1lb. ground almonds, 1lb. sifted flour, 3 eggs, 5oz. butter, 5oz. castor sugar, 1 tablespoon cream, 1 level teaspoon baking powder, jam, icing. Beat the butter and sugar till they are light and creamy. Beat the eggs well. Now lightly and gradually add the flour and beaten eggs alternately, leaving a little of the flour to sift with the baking powder; then add to the mixture. Beat all well and lightly. Add ground al-

monds, and place the mixture in a greased and buttered papered baking-tin. Place in a hot oven for about 20 minutes. When cold, split in half and spread with raspberry or apricot jam. Put together again, then cut in finger lengths and cover with icing.—Miss L.P. (Oamaru).

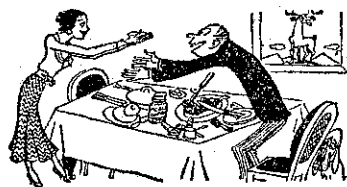
Boranga Cream

DISSOLVE one packet of orange jelly in $\frac{1}{2}$ pint of hot water. Allow to cool. Mash finely six medium-sized bananas. Beat in five teaspoonfuls of icing sugar, leaving no lumps. Next whip one cupful of cream, and mix it with the pulped banana. Vigorously stir in the liquid jelly, then pour the mixture into wetted mould and leave in a cool place until required. Turn out, and serve with quartered orange and whipped cream.—Mrs. J. (Frankton Junction).

Pineapple Tart

PASTRY.—1lb. butter, 1lb. flour, 2oz. icing sugar, 1 small teaspoon baking powder, 1 beaten egg. Method: Rub dry ingredients together and add beaten

Send in Your Recipes to "The Chef"



This week Mrs. C.G.R., Tauramarunui, wins the half-guinea prize which is offered every week for the best original recipe received from readers, her entry being the rhubarb recipes which are printed on the opposite page, with a selection from other entries. Recipes for this competition should be addressed "Chef," c/o "N.Z. Radio Record," G.P.O. Box 1680, Wellington.

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egg. This makes stiff paste. Roll out paste $\frac{1}{4}$ -inch thick and line two medium sandwich tins. Bake in fairly slow oven till light brown.

Filling.—Empty one 6d. tin grated pineapple into a saucepan, add $\frac{1}{4}$ -teacup sugar and bring to the boil. Thicken with beaten yolks, two eggs, and two teaspoons cornflour mixed with a little water. When pastry and filling are cold, spread the filling on. The filling makes two tarts medium size. Beat the whites of two eggs with icing sugar to a stiff froth, spread on and brown very slowly on top slide. Serve with cream.—Mrs. D.C.G., Auckland.

Real Scottish Oatcake

TAKE 1 1/2lb. oatmeal, 2oz. pure lard or dripping, 1 heaped teaspoon salt, 1 teaspoon carbonate soda, boiling water. Method: Mix the soda and salt with 1 1/2lb. oatmeal, melt the fat and pour it into the oatmeal, then add boiling water until a suitable consistency is reached; use the rest of the oatmeal for flouring the board; all the oatmeal should be used; roll out as thin as possible, cut any shape, and bake in a moderate oven until cooked. They taste better if allowed to brown.—Mrs. L. Clive.

Walnut Blancmange

TAKE 1 1/2 cups boiling water, 1 1/2 table-spoons cornflour, 1/2-cup stoned raisins, 1 cup brown sugar, 1/2-cup cold water, a pinch salt, 1-teaspoon vanilla essence, and 1-cup shelled walnuts. Cook raisins 10 minutes in boiling water, then add sugar, cornflour mixed in