

Mistletoe Chocolate Cake

INGREDIENTS:—2 cups flour, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt, 1 cup butter, 1 $\frac{1}{3}$ cups brown sugar, 3 eggs well beaten, 4 squares chocolate melted, $\frac{1}{2}$ cup cold water. **Method:**—Sift flour, add soda and salt, and sift together Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy, add eggs and beat well, add chocolate and beat until smooth. Add flour alternately with water, a small amount at a time. Bake in two deep greased tins in moderate oven 30 minutes. Spread mistletoe frosting between layers and on top and sides of cake, piling thickly on top. Decorate with wreath of mistletoe. **Mistletoe frosting:**—4 egg whites unbeaten, 3 cups sugar, 10 tablespoons hot water, 3 tablespoons orange juice. Put egg whites, sugar, water and orange juice in upper part of double boiler, beat till thoroughly mixed, place over boiling water, beat constantly and cook 5 minutes or until frosting will stand in peaks. Remove from fire and cool.—Miss B.R. (Napier).

Cotton Tops

INGREDIENTS: Five tablespoons butter, $\frac{1}{2}$ cup sugar, 1 egg, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 tablespoons cocoa, 2-3 cup milk, marshmallows. **Method:** Cream butter, sugar and egg. Sift in dry ingredients. Lastly add milk. Bake in greased patty tins in fairly hot oven about 20 minutes. Just before they are done place a marshmallow on top of each and let it melt slightly.—Mrs. M. McC. (Auckland).

Strawberry Shortcake

Two cups flour, 2 tablespoons sugar, 2 teaspoons baking powder, 3 tablespoons butter, lard or other shortening, $\frac{1}{2}$ cup milk, 1 quart strawberries. Sift dry ingredients, rub in butter, add milk slowly to make soft dough. Bake in deep tin in hot oven 20 to 25 minutes. Split cake, and spread with crushed and sweetened berries, then whipped cream. Cover with whipped cream and whole berries, dust with powdered sugar and serve. Peaches, raspberries and loganberries may be used in place of strawberries.—R. (Ngatea).

Mincemeat

TAKE 1lb. chopped raisins, 1lb. beef suet, 1lb. chopped apples, 1lb. chopped sultanas, 1lb. brown sugar, 1lb. currants, $\frac{1}{2}$ lb. citron peel, $\frac{1}{2}$ lb. candied lemon peel, 1 lemon, $\frac{1}{2}$ lb. candied orange peel, $\frac{1}{2}$ nutmeg (grated), $\frac{1}{2}$ teaspoon salt, 2ozs. sweet almonds blanched and chopped, $\frac{1}{2}$ pint of brandy or whisky. **Method:** Mix all dry ingredients together after chopping. Lastly, add the grated rind and strained juice of lemon and the spirits. Mix all thoroughly. Ingredients can be put through a mincing machine instead of being chopped. Put into jars until ready for use.—Miss P.C., Wellington.

Veal Ham Pie

One lb. veal, $\frac{1}{2}$ lb. bacon, 2 hard-boiled eggs, 1 cup stock, 1 tablespoon grated onion, 1 pint tomato pulp, salt and pepper to taste. Cut veal into 1-inch dice, and place in bottom of pie-dish. Dust lightly with pepper, cut bacon in thin strips and lay on top; then put hard-

boiled eggs cut lengthwise; then mix stock with tomato pulp, and pour over meat and eggs, cover with the following vegetable crust:—Grate 1 raw carrot, 1 raw parsnip; mix with 2 cups of cold mashed potatoes; season with 2 tablespoons butter, pepper and salt.

Rice Coffee Tart

Ingredients:—2ozs. rice, milk, a little sugar, 2 tablespoons coffee essence, yolks 2 eggs, some glace cherries, a little whipped cream, some flaky pastry. Boil rice in enough milk to cover till a smooth paste is formed, adding more if needed, stir in coffee essence, and sugar to taste. Allow mixture to cool, then add yolks of eggs, mixing all well. Have a deep plate lined with flaky pastry, spread on the rice mixture, and bake till light brown. When cold decorate with glace cherries and whipped cream.—C.J.F. (Feilding).

Mix well and spread on the pie. Bake $1\frac{1}{2}$ hours in moderate oven, keeping the crust covered with greased paper for first hour.—R. (Ngatea).

Rhubarb and Banana Jam

TAKE 6lbs. rhubarb, 1 dozen bananas, 6lbs. sugar. Clean rhubarb and cut up. Let stand overnight with the sugar over it. Place on fire next day and bring slowly to the boil. When boiling add cut-up bananas. Boil two hours or longer. Vanilla essence may be added if liked.—Mrs. N.M. (Westport).

Spiced Gooseberries

THESE are excellent served with cold meat. To 5lb. green gooseberries allow $\frac{1}{2}$ -pint water, 1 pint vinegar, 3lb. brown sugar, 1 dessertspoon cinnamon, 1 teaspoon ground cloves.

1 teaspoon allspice, 1 teaspoon salt, $\frac{1}{2}$ teaspoon cayenne. Boil the gooseberries in the water until broken, add other ingredients, and simmer slowly for two hours, or until the mixture is thick and soft. The spices may be altered to suit individual tastes, and a little chopped onion and some chopped raisins may be added. Pack the spiced gooseberries into jars and seal down when cold.—Mrs. L.P. (Oamaru).

Milk Chocolate

DISSOLVE four ounces of good cocoa in as little water as possible to make a thick paste. Melt one ounce gelatine in warm water; boil 3 gills of milk with gelatine, add cocoa and stir all well together. Take from the fire, add the beaten yolks of 2 eggs and stir again. When cool pour in a shallow dish and mark off into squares.—L., Wanganui.

IF a member of your family objects to an onion flavour in roasts or boiled beef, the same improved flavour in the meat may be obtained without the onion taste, by adding a much smaller quantity of finely diced onion. The onion will cook away, leaving no trace of itself, but the meat will be improved greatly.

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