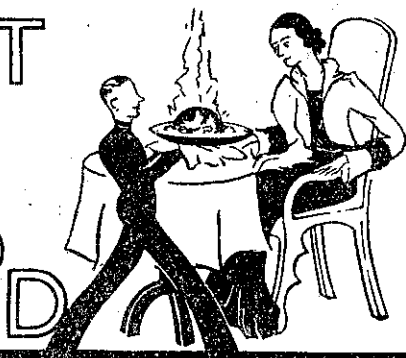


MAINLY ABOUT

Recipe for Herb Pancakes



Gooseberry and Rhubarb Jelly

PUT equal weight of gooseberries and rhubarb into saucepan, barely cover with water and boil till soft. Strain through muslin and boil juice about 10 minutes. Add 1 cup sugar to each cup juice and boil till it jells.—Mrs. W.G. (Matamata).

Swiss Strawberry Rolls

TAKE 4½oz. sugar, 3 eggs, 6oz. flour, strawberry jam, icing sugar. Method: Beat the eggs and sugar till thick and cream. Mix in the flour gradually. Turn the mixture into greased papered sandwich tins, and bake in a hot oven for about five minutes. Turn out and remove the buttered paper, cut off the outside rim and cut the sponge into six portions. Fill with strawberry jam, roll sponge squares neatly as possible and dust with icing sugar.—Mrs. J.M. (Napier).

Meat Paste

INGREDIENTS:—1lb. rump steak, ½lb. butter, 1 dessertspoon Anchovy sauce, 1 teaspoon salt, 1 teaspoon cinnamon, ½-teaspoon mace, ½-teaspoon pepper, pinch cayenne pepper. Put all into double boiler and boil until tender (about four hours). When cool put meat through mincer twice and add to gravy. Mix well and put in jars.—N.T.A. (Havelock).

Cherry Cream

INGREDIENTS:—One pint stewed cherries, 1 cup cream, 1 packet cherry jelly, ½-pint hot water. Prepare the cherries and stew till tender, adding a little water and sugar to

Strawberry Fluff

ONE egg white, little lemon juice, half cup granulated sugar, half cupful of crushed strawberries, one cupful stiffly whipped cream, few whole strawberries and walnuts. Beat the egg white slightly, adding a few drops of lemon juice, then gradually whip in the sugar and crushed (but not strained) berries alternately. Whip until the mixture expands to fill a quart bowl and is exceedingly light and fluffy. Fold one cupful of stiffly whipped cream into the strawberry mixture then pile in parfait glasses and chill. When ready garnish with nice, ripe strawberries and chopped walnuts and serve.—Mrs. F.H. (Tauranga).

Send in Your Recipe to "The Chef"



This week Mrs. W. McD., Oamaru, wins the half-guinea prize which is offered every week for the best original recipe received from readers. Her entry for the tasty Herb Pancakes is printed on this 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.

Vegetable Tartlets

MAKE a good short pastry. Roll out and sprinkle with grated cheese. Fold over and roll again. Cover patty tins with the pastry and bake. Boil separately 1 cup of small young carrots, 1 cup of small new potatoes and 1 cup of green peas. Make ½ pint of white sauce, add pepper and salt. Stir in the beaten yolk of the egg and leave on gentle heat three minutes. Add 1oz of grated cheese and lastly the juice of 1 lemon. Drain vegetables and mix with sauce. Fill the tartlets with this mixture and serve hot.—Mrs. V.G. (Tauranga).

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taste, then drain them and remove the stones. Rub the fruit through a coarse sieve or put through a mincer, being careful to save the syrup. Dissolve the jelly in a quarter of a pint of hot water with the same amount of hot cherry syrup. Leave to get cold, then add a quarter of a pint of cherry pulp or minced cherries. When the jelly is beginning to thicken, whisk the cream until thick; then gradually stir the cherry jelly mixture into it, and mix all together lightly. Turn the mixture into a wet mould, and when set, unmould and decorate the centre with a cherry.—Mrs. P. (Hastings).

Pear Pyramid

PEEL some pears, cut in halves and remove cores. Cook very gently until tender in sugar-syrup made by boiling together sugar and water in the proportion of half a pound of sugar to one pint of water. A little lemon-juice improves the flavour and the pears can be tinted with cochineal. Coat a flat sponge sandwich cake with warmed apricot jam, sprinkle it with chopped almonds, then soak with a little of the fruit juice, pile the pears in pyramid shape on top and decorate with whipped cream tinted with cochineal, glaze cherries and angelica.—Mrs. L. P. (Oamaru).



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