

Butter Bean Sausages

TAKE: $\frac{1}{2}$ lb butter beans, 2 teacups breadcrumbs, 1 small onion, 1 dessertspoon butter, 2 tablespoons milk, 1 dessertspoon chopped parsley, salt and pepper to taste. Soak beans overnight, and boil till soft. Drain and mash them. Chop onion, and fry in butter. Add it to the beans. Also bread-

Herb Pancakes

MIX different kinds of herbs, such as parsley, mint, sage and thyme (a teaspoon of each), a tablespoon of cooked onion and a tablespoon of finely-minced lean bacon or ham. Put them in a pan with a piece of butter and cover, steaming gently till tender. Make pancakes with an ordinary batter and on them spread the herb mixture. Roll each one up and place neatly side by side and close together in a stewpan with just enough good gravy to keep them from burning. Let them steam thus for half an hour. Another method:—The ingredients may be stirred into the batter, made like ordinary pancakes and served hot, with a good gravy sauce, if liked. These are delicious and a change from the ordinary meal.—Mrs. W. McD., (Oamaru).

crumbs, parsley seasoning and just enough milk to bind the mixture. Form into sausages. Brush with egg. Dip in bread crumbs and fry in smoking fat.—M.C. (Roslyn).

Carrot Loaf

TWO cups mashed carrots, one cup breadcrumbs, two eggs well beaten one cup milk, four tablespoons butter, salt and pepper to taste. Mix in order given and form in loaf. Bake one hour and serve with cream sauce and green peas, made as follows:—Make a white sauce with one tablespoon butter, one tablespoon flour or cornflour, and one cup milk. When it boils add one cup of canned or boiled green peas. This makes a delightful dish for either luncheon or dinner. Can take the place of meat.—Mrs. S.G. (Napier).

Felixstowe Tart

INGREDIENTS:—4oz. cornflour, 4oz. flour, 3oz. butter, 1 tablespoon sugar, 1 teaspoon baking powder, 1 egg (yolk only), $\frac{1}{2}$ -pint milk. Make a light but firm dough. Knead on pastry board. Roll and line baking dish about an inch up around the edge, crimp and bake in hot oven. When cooked cover with jam or stewed fruit. Beat the white of egg with two tablespoons sugar and pour over fruit or jam. Return to oven till a golden brown.—Mrs. H. McQ. (Takapuna).

Apricot Sauce.

REQUIRED: 6lbs. apricots, 3lbs. onions, 1 $\frac{1}{2}$ oz. garlic; $\frac{1}{2}$ tea-spoon cayenne pepper, 1 $\frac{1}{2}$ lbs. sugar, 3oz. cloves, 6ozs. salt, 3 tea-spoons pepper corns, 6 teaspoons all-spice, 4 pints vinegar. Chop up onions and apricots, removing stones. Put all together in pan and boil 2 hours. Strain and bottle. This is a delicious sauce.—Mrs. J.R.B. (Mossburn).

Luncheon Cheese.

TAKE $\frac{1}{2}$ lb. strong cheese, $\frac{1}{2}$ lb. butter, 2 eggs, $\frac{1}{2}$ cup milk, 1 teaspoon mustard, 2 dessertspoons vinegar, pinch cayenne, $\frac{1}{2}$ teaspoon salt. Boil all together and put in jar. Will spread on bread or biscuits.—Miss J.B.S. (Nelson).

Pineapple Puff.

SMALL tin pineapple, juice $\frac{1}{2}$ lemon, 2oz. sago, 2oz. sugar, 1 cup water, 2 eggs. Cook sago in pineapple juice and water till clear. Remove from fire and add sugar, lemon juice and chopped pineapple. Pour into fruit dish. Make custard with 2 egg yolks and pour over top. Whip whites of eggs stiffly and pile on top.—P.I. (Edgecumbe).

Strawberry Cream Puffs.

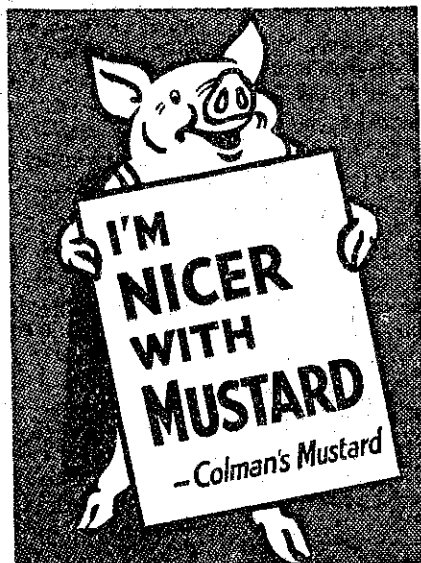
PUFF $\frac{1}{2}$ cup butter and 1 cup boiling water into a saucepan. When the mixture boils, sift in 1 cup of flour and beat vigorously. When the mixture leaves the side of the pan, turn into a bowl and beat in 4 eggs, one at a time. Drop by spoonful on to a buttered baking sheet and bake 25 minutes. When cold, open on top, fill with whipped cream and strawberries.—Miss L.A. (Wanganui).

CUT cold boiled potatoes in half. Set the halves in a pie tin with quite a bit of butter in it, and a little on top of the potatoes; place in a slow oven long enough to heat through and brown. They are delicious.

INSTEAD of shelling peas, throw them—pods and all—into boiling water, after thoroughly washing them and discarding all spoiled ones. When they are done, pods will rise to the surface, while peas will remain at the bottom. Peas cooked in this manner have a fine flavour, and this method is a great time saver.

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