

Jellied Beetroot

Boil 1 cup vinegar with $\frac{1}{2}$ cup water and 3 tablespoons sugar; then dissolve 2 dessertspoons of gelatine in it, and set aside to cool. Slice cooked beetroot to cover the bottom of the mould; sprinkle with pepper and salt, pour on a little of the liquid; repeat until the mould is full. When set, turn out, and it can be cut in slices.—Mrs. G.S. (Puketapu.)

Cornish Pasties

1lb. flour, 12oz. butter. Add one teaspoon salt and one teaspoon baking powder. Chop butter into flour finely. Mix to stiff dough with cold water. Roll out several times and put in cool place while preparing other ingredients. Six

Pineapple Fairy Bread

TWO cups flour, $1\frac{1}{2}$ teaspoonsful baking powder, pinch salt, 1 tablespoon cream, $\frac{1}{4}$ cup sugar, 1 egg yolk, 1 cup chopped raisins, 1 cup chopped pineapple, $\frac{1}{2}$ cup pineapple juice. Sift the dry ingredients into a basin. Then add the raisins and chopped pineapple. Add sugar, stir, make a hole in the centre, then add the egg yolk (unbeaten), cream and juice of pineapple. Mix to a fairly stiff consistency. Put into a well-greased tin (with a lid), place lid on, then bake for 1 hour in a moderate oven. Keeps well and a delicious afternoon-tea or picnic loaf.—Mrs. L. S. (Master-ton).

large raw potatoes, peeled and sliced. One and a half lbs. rump steak, raw. One large onion, salt, pepper, and herbs to taste. Method: Roll pastry $\frac{1}{4}$ -inch thick. Cut out rounds with large saucer. On each round place thinly sliced raw potatoes. Next layer small pieces of steak, and last layer small slices of onion. Place second round of dough on top, damp edges, and press down, small holes in centre. Glaze with milk or egg, and cook three-quarters of an hour. Delicious for Christmas camps.—A.E.S. (Kaikoura).

Jellied Tongues

6 tongues, $1\frac{1}{2}$ cups stock, 2 eggs, parsley, stock, $\frac{1}{2}$ oz. gelatine soaked for 1 hour, put into saucepan with stock. Stir over fire until it boils. Add $\frac{1}{2}$ teaspoon meat extract, cayenne pepper, a few cloves, 1 tablespoon vinegar, 2 peppercorns and onion. Boil in stock. Skin each tongue and cut in half. Decorate basin; put top piece of egg in bottom and put parsley round it and then the tongues and the pieces of egg round side and so on, and then cover with stock.—Mrs. F.T. (Waimate).

WHEN removing bacon from the skillet, place it for a minute on a piece of clean wrapping paper, which will absorb the surplus grease. The bacon will be daintier and more delicious.

Household Hints

HALF an apple, placed in the cake tin, will keep cake fresh and moist.

CONDENSED milk will pour more freely if two holes are punctured directly opposite each other on the top of the can.

BEFORE making buttonholes, machine-stitch the material, according to the size required, before cutting. This will prevent fraying.

WHEN washing socks and stockings use a rubber nailbrush to scrub the toes and heels. This will not catch or tear the threads.

TO use up odd pieces of wool, cast on 14 or 16 stitches and knit a strip about 14 inches long in plain knitting. This makes an ideal non-slip cover for a coathanger. Pass the hook of the hanger through the centre of the strip and sew the edges all round together.

IF your face becomes very greasy within an hour or so after powdering, try, using a liquid foundation: Pat the lotion on with the tips of the fingers, using it sparingly. Blot off any moisture with tissues and when the skin is quite dry, powder.

IF you walk into a house where cabbage is being cooked, the smell of the cabbage is at once apparent. To obviate the smell, put a sprig of mint in with the cabbage; mint gives a nice flavour as well.

TO clean piano keys you can use a soft cloth dampened with a solution of warm water and a little common vinegar. Take care that the moisture does not get beyond the finished surface as dampness may affect the unfinished wood.

YOU can use your vacuum cleaner to clean the floor mop. Place vacuum cleaner on a piece of newspaper with the suction side up, and as you take the dust off the floor, hold the mop over the vacuum, which sucks the dust and dirt from the mop.

WHEN making marmalade remove one cup of the water in which the fruit has been soaking and replace it with a cup of fresh water just before putting the jam on to cook. This will eliminate that bitterness which so often spoils this jam.

ON windy days the clothes-line pole will do better duty if, in addition to the conventional notch in the top of the pole, a large nail is driven into the lower end. The nail stuck in the ground will help to hold the pole and line in place, and avoid trailing sheets and tablecloths.

INSTEAD of cutting several individual strips of pie crust, roll the crust as for a whole crust, fold it once, with a sharp knife make long slits on either side of the centre out as far as one inch from the edge. The crust is then held together by the outer rim and the centre. It gives the appearance of pie crust in strips but saves time and care in adjusting separate strips of pastry.

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