

Sprinkle the top with a little sugar, and cook in a slow oven till a delicate brown.—Miss V.A. (Puketapu).

Delicious Junket Sweet

MAKE a pint of milk into junket, flavour and pour into moulds (egg-cups) to set. When about to serve, place a slice of plain sponge cake on each plate and moisten with fruit syrup. Put half of either peach or apricot, cut side up, one end of piece of cake, place a spoonful of whipped cream in the hollow of the fruit, and pile up high with a little jam on top (or decorate with halved cherry). Turn out very gently a mould of the junket on the slice of cake, beside the fruit and cream top.—Mrs. F. H. (Tauranga).

Banana Gingerbread

TAKE $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup brown sugar, $1\frac{1}{2}$ cups flour, 1 teaspoon ginger, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon mace, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup treacle, 1 egg, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ cup milk. Cream the butter, sift in the sugar gradually, then part of the mixed and sifted dry ingredients. Then beat in the treacle, blended with the well-beaten egg and the milk in which the soda has been dissolved. The rest of the dry ingredients can then be added and the mixture poured into a well-greased layer cake tin and bake in a moderate oven about 25 minutes. When done and cool, cut into squares. Split them and place sliced banana and pieces of marshmallow. Cover with whipped cream.—Miss V.A. (Puketapu).

Ginger Sponge

BEAT together 1 cup sugar and $\frac{1}{2}$ cup butter, add 1 well-beaten egg, $\frac{1}{2}$ cup milk, and 1 tablespoon of treacle slightly warmed. Sift $1\frac{1}{2}$ cups of flour, 1 heaped teaspoon ground ginger, and teaspoon baking soda. Add to other mixture. Mix well. Divide and bake in two greased sandwich tins in a moderate oven for $\frac{1}{2}$ hour. Fill and ice with the following: Butter, $\frac{1}{2}$ cup sugar, 2 well-beaten eggs, and a squeeze of lemon juice. Put into a small saucepan

and stir over gentle heat till quite thick. When cold use half for filling and add icing sugar to other half so that it will spread nicely on top. Sprinkle with finely-chopped preserved ginger.—Miss J.M. (Napier).

Banana Treacle Tart

INGREDIENTS: $\frac{1}{2}$ lb. short or flaky pastry, 5 or 6 bananas, 3oz. bread-crumbs, 1lb. golden syrup, $1\frac{1}{2}$ level tea-

Angeliques

These are delicious, and novel to serve with cafe noir after dinner.

Ingredients: Flour, $\frac{1}{2}$ lb.; sugar (soft), 5oz.; sugar (castor), 2oz.; butter, 6oz.; egg, 1; vanilla, a few drops; figs and dates, 6 of each; grated pineapple (fresh or canned), 2 tablespoons; a little port or sherry; small strip of angelica.

Method: Have the figs and dates soaking in a little port wine or sherry. Take $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ lb. butter and 3oz. soft sugar. Rub the butter in as for shortbread, working whole into a dough. Press the dough on to a floured paste board or marble slap, then roll out thin. Cut this into squares (about 2in.). Take the remaining flour, sugar and butter (rub in butter); and mix to a stiff dough with the yolk of egg. Roll out thin, cut into circles with biscuit cutter or small tumbler. Beat white of egg to a stiff froth, add castor sugar and vanilla and beat again. Now you have everything for "building" the angeliques. Drain off any remaining liquid from figs and dates. Mix well with grated pineapple, and pile about 1 teaspoon of the mixture in the middle of each "square." Cover with a "circle," pinch down with finger and paste white of egg mixture over each little mound. Place a small strip of angelica on top. Bake in a moderate oven about 20 minutes.—Mrs. Z.B.B. (Auckland).



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spoonfuls ground cinnamon, grated rind of lemon. Peel and mash up sufficient bananas to make 1 gill, which is one-fourth of a pint; you will require three or four, according to size. Heat the golden syrup in a saucepan, then stir in the breadcrumbs mixed with the spice and finely-grated lemon rind, draw the pan aside and add the mashed banana. Leave the mixture to cool. Make some short or flaky pastry, and roll it out and line an oblong tin. Trim and decorate the edge and put a sliced banana in the base, then add the prepared mixture, spreading it over evenly. Gather up the trimmings of pastry, roll lengthwise, and cut as many narrow strips as required. Place these criss-cross over the filling, being careful not to stretch them when doing so, or they will shrink from the sides when cooked, then put the tart into a hot oven to bake. It will take about twenty to thirty minutes.—Miss B.M. (Tahuna).