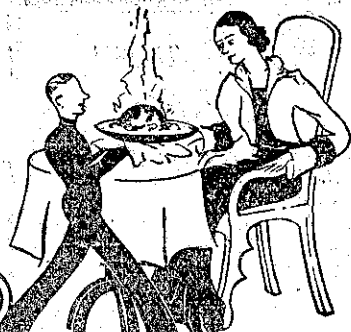


MAINLY ABOUT



French Mid-summer Dish

FOOD



Lemon Chiffon Pie

INGREDIENTS: One and a half teaspoons of gelatine, quarter cupful of water, four eggs (separated), half a cupful of lemon juice, one teaspoonful of grated rind of lemon, one cupful of sugar, half a teaspoon of salt. **Method:** Soak the gelatine in water; cook egg yolks, lemon rind and juice, and half the sugar in a double boiler until of a custard consistency. Add the gelatine and stir often while cooling. Add the egg whites with rest of the sugar. Pour into cornflake pastry crust, and leave at least three hours to cool.

Cornflake Pastry:—One cupful of cornflake crumbs, quarter of a cupful of sugar, half a teaspoon of cinnamon, quarter of a cupful of melted butter. **Method:** Roll or grind four cupfuls of cornflakes to yield a cupful of fine crumbs. Mix the crumbs with the sugar, cinnamon and butter. Press the cornflake pastry firmly into an eight-inch pie tin.—Mrs. R.M.T. (Napier).

Chocolate Raisin Pie

ONE tablespoon cornflour, $\frac{1}{2}$ tablespoon cocoa, 2 tablespoons sugar, 2 eggs, essence vanilla, 1 cup seeded raisins, 2 cups milk. Mix cornflour, sugar and cocoa with a little milk. Bring rest of milk to boil, stir in the cornflour mixture and boil for 3 minutes. Let cool, then add beaten egg

yolks, raisins and vanilla. Pour into a pastry shell. Beat egg whites stiffly with a tablespoon sugar and few drops vanilla, and put in oven for about $\frac{1}{2}$ hour, care being taken not to brown the meringue too much.—Mrs. L.S. (Masterton).

Vegetable Balls

2 CUPS any cooked vegetables, chopped, 2 tablespoons butter, 2 tablespoons grated onion, 1 cup dry bread-crumbs, 1 egg yolk; $\frac{1}{2}$ teaspoon salt, 2 tablespoons grated cheese, 1 egg with $\frac{1}{2}$ cup water for coating. Combine vegetables, butter, egg yolk, cheese and seasoning with $\frac{1}{2}$ cup crumbs. Let stand 10 minutes to swell crumbs. Shape into balls. Beat egg with $\frac{1}{2}$ cup water till mixed. Roll balls in crumbs, then in egg, and then crumbs again. Drop in deep hot fat (or when a piece of bread browns in 40 seconds) until brown. Drain on soft paper and serve.—Miss F.F. (Blenheim).

Bacon And Eggs

CUT as many slices as required and put in a basin without water. Stand basin in a saucepan with a little water and steam until cooked. Fry the eggs lightly and place bacon in the hot fat for 1 or 2 minutes just to get the fried flavour. Bacon is always nice and juicy cooked this way and has a much nicer flavour and will suit people who cannot take bacon and eggs cooked in the ordinary way.—Mrs. G. (Te Kauwhata).

Buttercups

2 SHEEP'S kidneys, 2oz. ham, 2 tomatoes. Dip kidneys in boiling water and remove core. Chop and cook in butter till tender, then add tomato, ham, pepper and salt. Cook till tomatoes are soft. Spread over pieces of fried bread, top with poached egg and serve hot, garnished with parsley.—Mrs. J.M. (Tauramunui).

Banana Drops

2 TABLESPOONS butter, $\frac{1}{2}$ cup sugar, 1 egg, 2 mashed bananas, $1\frac{1}{2}$ cups of self-raising flour. Cream butter and sugar, add well beaten egg and mashed bananas and flour. Drop in teaspoons on a greased tray and bake in a moderate oven for 15 minutes.—Miss N.O. (Meane).

Lemon Cream

(For Layer Cake).

ONE egg; 1 cup sugar; 1 cup water; $\frac{1}{2}$ -cup lemon-juice; 1 tablespoon butter; $\frac{1}{2}$ -teaspoon grated lemon rind; 3 heaped tablespoons cornflour. Beat the egg, adding the

sugar and cornflour. Gradually add the cold water, lemon-juice, and grated rind. Cook in a double boiler, stirring continually. Cook 15 minutes, then add butter. When butter has melted remove from fire and when cool spread between sandwich or layer cake.

Let Your Pet Recipe Earn You 10/6

MRS. N.A., of Auckland, has sent in an unusual recipe for mid-summer salad, which wins this week's half-guinea prize. Original recipes are invited from readers each week, and should be sent in to "Chef," "N.Z. Radio Record," G.P.O. Box 1680, Wellington.



Orange-juice and rind may be substituted for the lemon flavouring if required for an orange cake.—Miss M.E. (New Plymouth).

Summer Breeze Pudding

TO 1 tablespoonful butter and 1 tablespoonful sugar creamed together well, add 1 heaped tablespoon of flour and the same quantity cornflour, and 1 teaspoon baking powder. Add the beaten yolk of 1 egg and a little milk, and mix to a soft sponge consistency. Grease a shallow dish and spread the mixture on it and bake till golden brown. Remove from oven, spread with raspberry jam, and cover with a meringue made of the white of the egg beaten stiff with a little sugar. Put back in the oven, and bake till brown.—Miss L. (Wanganui).

Currant Punch

ONE cup currants, 2 lemons, 2 oranges, 2 quarts soda water, 1 cup sugar. Put the currants and 2 cups water into a saucepan; boil gently until the currants are soft and broken. Add the sugar and simmer 10 minutes. Strain, to two cups of this currant syrup, add the strained juice of 2 oranges and 2 lemons. Chill thoroughly. Add the soda water and serve with slices of orange.



THE MODERN WAY

Slip a "VELVET MITTEN" on your hand—a light rub-away goes the hair from face, arms or legs. As simple and safe as a Powder Puff to use. 2/3. Money back if you are not satisfied. Beware of cheap imitations. Demand the original.

Velvet Mitten
HAIR REMOVER

N. W. Stevens, Ltd., Wellington, New Zealand Agents.