Cool and ice with pale brown. coffee icing.

Icing: Put 20z. of butter into a basin and beat to a soft cream, add 41b. sieved icing sugar, and beat together until like whipped cream, then gradually add 1 dessertspoon coffee essence. Ice each finger and place pieces of walnut on top .- Mrs. H. (Auckland).

Marrow Pasties.

TAKE 2 large tomutoes, 1 mediumsized marrow, I tablespoon chopped onion, 20z. chopped ham, 1 egg, salt and pepper, parsley and breadcrumbs,

Fruit Sal ad Au Rhum

THIS is a real luxury, but it is a means of preserving fruit as it comes into season. A gallon crock or jar is required, a bottle of good rum, various kinds of fruit, and one pound of sugar to each kind of fruit. Fruit used each kind of fruit. must be ripe, perfectly fresh, and carefully prepared according to its kind. Put the rum into the iar with one or two kinds of fruit with their allowance of sugar. Stir occasionally and keep covered. Add other kinds of fruit as they ripen and more sugar, always keeping he salad well stirred. When the jar is full, cover down and use as required. This will keep indefinitely, and is delicious served with sponge or angel cake.—Mrs. W.E. (Napier).

Make some short crust and cut into rounds the size of a saucer. Boil marrow till tender, drain and mash with salt and pepper, skin tomatees, partly boil, mash and add to marrow with onion, ham and finely-chopped parsley, and sufficient breadcrumbs to make the mixture fairly firm. Put a tablespoon on each round of pastry, pinch edges together, brush over with egg, and bake in a quick oven 20 to 30 minutes.—Mrs. J.A. (Napier).

Pineapple Julep

WO tins of pineapple or I large pineapple, 2 oranges, 2 lemens. 1 cup sugar, 1 pint water, ½ cup raspberry syrup, soda water. Put two tins of pineapple into a saucepan. If fresh fruit, peel and cut into small pieces, retaining the juice. Add the sugar and two cups water; boil together for 10 minthe raspberry syrup. orange and lemon juice. Allow to cool. Strain over cracked ice. Add soda water just before serving,

Boston Cream

ONE and a half pounds sugar, ½ teaspoon lemon essence, 3 cups water, 20z. tartaric or citric acid, 1 egg white. Boil water and sugar together. Allow it to cool. Add the essence, tartaric acid, and stiffly-beaten egg white. Stir well and bottle. Add 1 tablespoon of the above mixture to 1 tumbler of water with a pinch of bicarbonate of

WHEN making steamed puddings. instead of tying string round the basin, use small rubber bands, which keep the paper or cloth quite watertight.

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