Orange Meringue Rice

HALF cup rice washed well. Cover with water, add pinch salt and boil until well cooked. Add 2 well beaten egg yolks and two cups milk and the grated rind of 1 orange and pour into deep pie dish. Lastly add egg whites stiffly beaten and juice of one orange. Place in oven to brown.—Mrs. R. (Willowbridge).

Caramel Cake

HALF cup of butter, 1 cup chopped walnuts, ½ cup of milk, 3 eggs, 2 heaped teaspoons baking powder, ½ teaspoon salt, ½ cups brown sugar, ½ teaspoon vanilla, 2 cups flour, 1 teaspoon coffee essence. Method: Cream butter and sugar, add beaten egg yolks, then the flour alternately with the milk, nuts and essences. Lastly, fold in stiffly beaten egg whites. Bake in a moderate over 45 minutes. Ice with sour cream frosting, made by boiling a cup each of sour cream and sugar till it will roll (30-45 min.). Then beat till it is setting, and spread on cake. Sprinkle nuts on top.—"Elizabeth" (Dunsandel.)

Raspberry and Date Chutney

ONE PTNT vinegar, 21b. sugar, 31b. raspberries, 31b. dates, 11b. garlie, 4oz. shallots, 41b. onions, 41b. cooking applies (the apples are used to make chutney thick), 6 peppercorns, 1 tea-

Unusual Conserve Wins 10/6

MISS L. A. (Wanganui), wins the half-guinea prize this week for her Passion Fruit and Melon Conserve which will undoubtedly be welcomed to the pantry shelves by many readers. Send in your special recipes to "Chef," "N.Z. Radio Record," G.P.O. Box 1680, Wellington, and see if you win the 10/6 prize which is offered each week for the best original recipe.

spoon curry powder, 1 teaspoon mustard, 1 level teaspoon cayenne, 1 heaped teaspoon sait. Method: Stone the dates clean and place raspberries in pan, with dates and a pint of vinegar, and 21b. sugar. Mince shallots, garlic and onions. Peel and slice apples. Place all ingredients in pan and boil for two hours stirring occasionally. Place in dry pots and tie securely.—Mrs. W.H. (Spreydon).

Household Hints

To straighten out wool that has been knitted and unpicked, wind the unpicked wool into hanks, and put into a steamer over boiling water till it is moist. Then stretch fairly tautly ever two hooks and allow to dry.

IF you have thin arms and feel uncomfortable in evening dress, have a short jacket made in net to match your dress, fitting to the waist with plain fronts and small basque. The long sleeves should be "bishop" shaped and the neck collarless. COOK meringues in a very slack oven for about two and a half hours. The baking sheets should be warmed and then thoroughly smeared with white wax. They must be absolutely cold before the meringues are placed upon them. "Regulo" setting: mark i time 2 hours.

PLEATS will never come out of their folds if this simple Oriental device is used. Iron in the ordinary way, and, when finished, spray over the finished article and iron it dry again. Your pleat will look very professional, and will remain in as long as you wear the dress or skirt.

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