

be entirely covered. Then close hermetically with an airtight top. The cucumbers must be left at least three weeks before they can be eaten.—G. M. Mellett (Nelson).

Raisin Puff

POUR 1 cupful of boiling milk over 2 cupfuls of stale breadcrumbs, when cold add cupful of sugar $\frac{1}{2}$ teaspoon of salt, and 2 well-beaten eggs. Wash, dry and chop 1 cupful of stoned raisins add to the mixture and mix thoroughly. Grease some small moulds with butter and put in the mixture. Bake in a moderate oven 30 minutes, turn out, serve with any stewed fruit or lemon sauce.—Miss M. J. Marshall (Napier South).

Tomato Sauce

12LB. tomatoes, 2lb. onions, 2oz. garlic, 1oz. cloves, 1oz. ground ginger, 4oz. salt, cayenne pepper to taste. Boil all together for three hours slowly, then beat through a sieve until nothing but skins, spice and seeds remain. When cold add 2 pints of vinegar and one pound of sugar. Boil fast for 1½ hours or until it is like a thick cream bottle and when cold cork and seal.—Mrs. B.M.M. (Masterton).

Spanish Main

ALLOW 1 tomato to each person and 4 skippers, cut tomatoes in half, scoop out a little of the middle. Add to the tomato pulp, skippers, juice of $\frac{1}{2}$ lemon, salt and pepper, a dust of cay-

enne, chopped gherkin, chopped onion and a few drops of worcester sauce. Put all these into a basin and work them into a smooth paste. Fill the inside of each tomato with the mixture

A Fish and Tomato Dish for Hot Days

FOR the hot days, when cooking is nearly out of the question, and meat is almost a back number, I am sending a seasonable recipe which housekeepers should welcome. It is sole with tomatoes. Have the sole filleted. Butter a piedish or casserole and fill it with pieces of sole and sliced tomatoes, arranged in alternate layers. Lightly pepper and salt each layer as you put it in the dish. Cover the top with fine breadcrumbs and put little pats of butter on top. Bake in a moderate oven for three-quarters of an hour.—Violet Sharpe (Christchurch).

and sprinkle a little grated cheese over. Serve cold on thin fried toasted bread or on a cheese cracker. An enjoyable luncheon dish.—Mrs. M. Sutherland, (Hastings).

Apricot Jam

REQUIRED: 4lbs. sound apricots, 3 lbs. sugar. Halve and stone the fruit. Take off the skin if preferred. Blanch six kernels. Put the fruit in layers in a deep dish, sprinkling the sugar between the layers. Leave standing for 12 hours. Strain off the melted sugar and the juice and pour it into a preserving pan into which a cup of cold water has been poured. Bring to the boil, stirring well, and when it has boiled for a few minutes, put in the fruit and the blanched kernels, and boil the whole quickly for half-an-hour or until a little dropped on a plate sets at once.—Mrs. J. Wilson (Frankton Junction).

Chocolate Dessert

LINE a deep cake tin with wax paper. Split lengthwise $\frac{1}{2}$ lb. of sponge fingers. Alternate the fingers with the following sauce, having them as the top layer. 2 tablespoons of white sugar beaten into the yolks of eggs, a pinch of salt, teaspoonsful of vanilla, a bar of Cadbury's (or any other good chocolate) melted. When melted stir in the four stiffly beaten whites of egg. Keep the sauce over hot water whilst filling the cake tin. Let it stand in ice box over night, then serve with whipped cream.—"Query" (Morrinsville).

IN last week's issue appeared an interview with Mrs. Pitt, Island Bay, descriptive of her artistic work in connection with hand-painted china. We are requested by Mrs. Pitt to say that the mention of her operation and subsequent efforts to develop her art was not intended by her for publication, although the information was used by our representative in good faith.

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