

MAINLY ABOUT



Delicious Special Wins 10/6



Blackberry Shortcake

HALF pound blackberries, 4oz. butter, 8oz. self-raising flour, 3oz. sugar, 1 egg, a little milk. Rub butter into flour, add sugar and mix to a stiff paste with beaten egg and milk. Roll out. Place a layer of pastry on a greased baking sheet, then spread on blackberries on extra sugar. Cover with another layer of pastry, firmly closing the edges. Bake about half-an-hour. Cut in slices and serve with cream.—Miss G.T.C. (Auckland).

Raisin Jelly

THIS is a delicious dessert, and besides being most appetising is a nourishing and healthful dish for both children and adults. Ingredients:— $\frac{1}{2}$ packet seeded muscat raisins, 2 cups water, 1 dessertspoon sugar, 1 packet jelly (any red jelly will do). Method: Bring raisins to the boil, add sugar and simmer gently from 10 to 15 minutes. Dissolve in this the packet of jelly and place in a jelly mould to set. Serve with whipped cream.—Miss W.J. (Waitahuna).

Supper Salad

DISSOLVE one ounce packet of gelatine in two cups of boiling water. Add two tablespoons vinegar and one teaspoon salt. Let it cool until it begins to thicken, then fold in one cup chopped celery, one cup shredded cabbage, one sliced tomato, $\frac{1}{2}$ cup grated carrot. Turn into a mould and serve on crisp lettuce. Garnish with the following:—Mash half a cup of cheese with a tablespoon of butter. Add a little mayonnaise. Season with salt, pepper, and a few drops of Worcestershire sauce. I find this savoury dish very popular for Sunday night supper.—Miss C.D. (Gisborne).

Peach Snowballs

TAKE 4 large peaches, $\frac{1}{2}$ -cup icing sugar, 3 tablespoons cream, 3 tablespoons butter, 2 tablespoons chopped almonds, an extra $\frac{1}{2}$ -pint cream, 2 tablespoons castor sugar and some carmine and coconut. Cover the peaches with boiling water for a few seconds, then quickly remove the skins. Cut in halves, carefully remove stones, and fill the cavities with chopped almonds and place the halves together. Sift the icing sugar into the butter, and beat to a cream. Add the 3 tablespoons cream, just a little at a time, and faintly colour with carmine. Roll the peaches in this and then in coconut, place in cool safe. Before serving, beat the castor sugar into the cream, and pile into a glass dish. Place peaches on top and serve.—Mrs. W. (Wellington).

Rice Cream Pudding

BOIL four ozs. of rice in milk sweetened to taste, and as it swells add more milk. When quite cooked, allow to cool, then add to it half an ounce of sheet gelatine dissolved in a little water, and the yolks of two eggs, well whisked. Mix half a pint of milk with a gill of cream and stir in the whites of two eggs beaten to a stiff froth.

Delicious Special

QUARTER lb. butter, 1 cup sugar, 1 teaspoon of baking powder, $\frac{1}{2}$ lb. flour, 3 eggs, $\frac{1}{2}$ cup milk. Beat butter and sugar together, add egg whites beaten stiff, then beat in yolks and milk and, lastly, flour and rising. Bake in sponge tins, keeping out 2 tablespoons of mixture into which mix $\frac{1}{2}$ cup dates and bake in sandwich tin when the cake itself is cooked. Spread one half of the cake with lemon honey and place date portion on top, then spread with more lemon honey, placing other half of cake over that. Ice all over with a white icing and cover with coconut.—Mrs. E. G. Dowrick, St. Joseph Street, Waipukurau.

Pour the mixture into a damp mould, and leave until set, then turn out into a glass dish and serve with stewed fruits in season.—Miss J.L. (Hawera).

Mushroom Patties

WASH, peel and dice 1lb. mushrooms. Heat 2ozs. butter and in this fry the mushrooms. When they have cooked for 10 minutes stir in enough cream to moisten mixture thoroughly. If cream is not available use milk thickened with a little cornflour. Season with salt and pepper and allow to cool. Have ready some patty pans lined with paste, fill them with the mushroom mixture, cover with pastry, and bake in a fairly hot oven for half an hour. These are delicious cold.—Mrs. B. (Napier South).

Mushrooms with Puree

COOK mushrooms with butter after cutting them into small pieces. Line a fireproof dish with lightly mashed potatoes. Spread on it a generous layer of mushrooms, then a layer of potatoes again, and a layer of mushrooms. Take 1 cup breadcrumbs, 1 minced onion, 2 tablespoons minced ham, 1 egg, and a little milk to mix. Spread this over the mushrooms, dot with butter and cook for half an hour.—Mrs. L.S. (Masterton).

Oyster Squares

FIRST make a white sauce. Beard and chop up $\frac{1}{2}$ cup oysters, $\frac{1}{2}$ cup minced bacon, a little butter, 1 teaspoonful of pepper and salt. Add ingredients to the sauce and simmer for 5 minutes. Make a short pastry. Roll out thin and place mixture when cold between. Cook on over slide until golden brown. Cut into squares when cold and serve. These are really delicious and something new.—Mrs. L. Clive.

Casserole of Mushrooms

THREE-QUARTERS lb. mushrooms, 3 tomatoes, 1 onion, 4 tablespoons water, salt and pepper, 1 tablespoon chopped parsley, 1 sheep's kidney, 1oz. fat. Grease a casserole, prepare the mushrooms, skin the tomatoes, cut onion into rings and fry in the fat to golden brown. Cut the kidney into small pieces and fill up the dish with alternate layers of the ingredients. Season each layer well, sprinkle on a little parsley and finish with a layer of mushrooms on the top. Add the water, cover and stew gently until the mushrooms are tender, which takes thirty minutes in a moderate oven.—L.A. (Wanganui).

Mushroom Savoury

PUT in a large saucepan one good sized onion thinly sliced, and 2ozs. butter. Fry a rich brown. Remove from the fire and stir in one tablespoon flour, one teaspoon curry powder and pinch of salt. Add gradually, smoothing out all lumps, $\frac{1}{2}$ cups milk. Set on fire and stir till it thickens. Cook 2 cups mushrooms gently in a pan with a little butter till all their liquor is absorbed. Dip slices of bread in salted milk and fry golden brown in hot fat. Drain for a few minutes on butter paper, then put slices on plates. Place a poached egg on each slice. Pour some of the thickened sauce carefully over and dot liberally with mushrooms. If liked the eggs can be hard boiled and placed in halves on the fried bread.—Mrs. L.S. (Masterton).

Cheese and Onion Pie

THIS makes a very popular and savoury lunch dish when there is a shortage of meat. Make a pastry of $\frac{1}{2}$ lb. dripping (creamed), or butter rubbed into $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ teaspoon salt, and 1 teaspoon baking powder. Line an enamel plate or shallow cake tin, with the pastry and fill with finely sliced onions and grated cheese piled high. Add some small lumps of butter, pepper and salt and cover with pastry. Brush pie with milk and bake for threequarters of an hour in hot oven. In season a dozen small mushrooms added to the cheese and onion make the pie even more appetising.—S.M.M., Whakapuna.