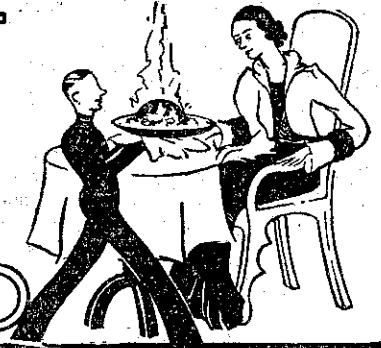


# MAINLY ABOUT



*Pudding Recipe Wins 10/6*

FOOD



## Luncheon Savoury

SIX hard-boiled eggs, grated cheese, white sauce and seasoning. Butter a pie-dish and place a layer of eggs (sliced), grated cheese, and then white sauce. Repeat the layers until pie-dish is full, adding pepper and salt to each. Finish with a layer of bread-crumbs, adding one or two pats of butter on the top. Bake in a moderate oven for half an hour.—Mrs. H.P. (Wellington).

## Cream Raisin Pie

ONE cup of sugar, 1 large cup of sour cream (I use top of jug of sour milk with equal success), 2 eggs,  $\frac{1}{2}$  teaspoon each of cinnamon and nutmeg,  $\frac{1}{2}$  cup of best raisins, 1 tablespoon flour. Mix flour, spice and sugar with slightly beaten eggs. Add sour cream (or milk) and raisins. Pour into a plate lined with pastry, and bake about 30 minutes. Serve hot or cold. This delicious pie is well worth trying.—Mrs. J.S. (Puriri).

## Fruity Rolls

CREAM 4ozs. butter and 4ozs. sugar. Add 1 beaten egg. Then work in 8oz. flour and 1 rounded teaspoon baking powder. A little more flour is sometimes necessary to make a stiff dough. Roll out  $\frac{1}{2}$  in. thick and spread thinly with the following mixture: mince 2 apples, 2oz. raisins, 1oz.

sultanas or currants, and a piece of lemon peel, and add 1 teaspoon spice and  $\frac{1}{2}$  teaspoon cinnamon to this mixture (if apples are sour, add sugar

## Honolulu Bread Pudding

To 1 cup crushed pineapple add 1 cup soft breadcrumbs, 3 tablespoons brown sugar and  $\frac{1}{4}$  teaspoon of cinnamon. Put into a buttered tin or pie dish and break 1 tablespoon butter into bits over top. Bake moderately until brown. Serve hot with sauce or cold with cream.

MISS F. FORD,  
8 Scott St.,  
Blenheim.

to taste). Roll up dough and cut slices  $\frac{1}{2}$  in. thick to form biscuits. Cook in fairly hot oven till golden brown.—B. McG. (Wairoa, H.B.).

## Pumpkin Tartlets

REQUIRED: Pumpkin,  $\frac{1}{2}$  cupful of golden syrup, pinch of salt, 1oz. of bread or cake crumbs,  $\frac{1}{2}$  a tablespoonful of melted butter, 1 teaspoonful of orange or lemon flavouring, short crust, cream. Method: Line some deep patty tins with the pastry and prick over with a fork. Peel and prepare some pumpkin and cook it till tender in a little water then rub through a sieve. Put into a basin and add the golden syrup, the breadcrumbs, melted butter, flavouring and a pinch of salt. Mix all well together. Fill the lined patty tins with the mixture and bake in a hot oven for half an hour. Allow them to get cold. Beat up a little cream, sweeten to taste and serve.—Mrs. B. (Napier)

## Tomato Pastries

PEEL and cook 4 pickling onions in boiling water till tender. Take 4 tomatoes, slice off tops and scoop out pulp. Drain onions and place one in each tomato. Season with a little salt and cayenne. Pop on a dot of butter and replace tops. Roll out  $\frac{1}{2}$  in. short crust, and cut into four rounds as for apple dumpling. Wrap round tomatoes and prick tops with a fork. Bake in an even oven till nicely browned. Bring tomato pulp to boil in a saucepan, add a little butter and seasoning, strain and serve round each pastry. For pastry crust: 1 $\frac{1}{2}$  cups flour,  $\frac{1}{2}$  cup butter, 1 teaspoon baking powder, pinch salt and water to mix.—Miss F.F. (Blenheim).

## Rock Melon

CUT a rock melon in halves, taking a thin slice off the top and bottom, so that each half will stand upright. Scoop out the pulp and turn upside down to drain. Remove the pips from pulp. Cut the pulp into dice and mix, with equal quantities of chopped pineapple, sliced bananas, and strawberries or crystallised cherries. If liked add a tablespoon of sherry, fill the halves with the mixture, fold a d'oyley around each, and set in a dish of cracked ice to serve.—Miss V.S. (Napier).

## Surprise Trifle

ANY left-over cake, sponge preferred. Spread with red plum jam, fruit juice, a cup of prunes, stoned, 1 pint of custard, sweetened, a quarter cup of chopped almonds and three table-spoons of desiccated coconut. Method: Line a clear glass dish with slices of cake, pour over some of the fruit juice, lay on half the prunes and pour over half the custard. Add another layer of sponge, fruit and custard. Cover custard with chopped nuts and coconut. Chill and serve, topped with whipped cream. Delicious, and has the advantage of being quickly made with any left-over fruit. Black currant jam may be used instead of fruit.—Mrs. H.P. (Taipuha).

[B. McG.: Many thanks for sample. —"Chef."]



## 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**

Obtainable from Chemists and Leading Drapers.

## Vital Energy

Medical practitioners have proved that, in men, neurasthenia, exhaustion, and weakness of memory are not only banished by Hormovin, but new vital reserve forces are released.

Hormovin will give you new life.

Important medical testimonials on our files  
Lists and prices on application.

# HORMOVIN

Price, 12/6.

MESSRS. HOMOZON DISTRIBUTORS,  
P.O. Box 1401, R. Auckland.

I enclose Please forward to me, post free, in plain wrapper, packets of

Name .....  
Address .....