

ents, except the meat, into a basin, and mix well into a thin paste. Spread the slices of meat with this mixture and stand either overnight or for eight hours. When ready for cooking, place meat in a casserole or a covered baking dish for 25 minutes. The dish must be well greased with a small piece of butter beforehand. Serve either very hot with mashed potatoes or cold, as a luncheon dish with a green salad.—D.D.E."

Brain Savoury

ONE set of brains, soaked in salt and water, and skin removed. Eight fingers of well browned and buttered toast; 1oz. butter; 2 tablespoons milk; 1 egg; salt to taste, and a pinch of cayenne; and 4 thin slices of bacon. Cook the bacon in the oven very gently

Marshmallow Cake

$\frac{1}{2}$ lb. butter, $1\frac{1}{2}$ cups flour, 1 cup sugar, $1\frac{1}{2}$ teaspoons baking powder, 1 egg.

Method—Beat butter and sugar to a cream, add egg well beaten, then dry ingredients. Bake in a square, greased tin in a moderate oven. Cook till a light brown and leave to cool.

Marshmallow Icing.—3 dessert-spoons gelatine, 1 cup sugar, 1 cup water, 1 cup icing sugar and flavouring.

Method—Boil sugar, gelatine and water together for 8 minutes. Cool a little, then add icing sugar and flavouring and beat till thick. Pour over cake and sprinkle the top with a little desiccated coconut that has been toasted a golden brown in the oven. Leave it to set, then cut into squares when it is delicious for afternoon tea or served as a sweet.—Miss M.V., Rungahiw, Martinborough.

for 10 minutes. Keep hot. Blanch, cook, and draw the brains. Melt the butter in a saucepan, add beaten egg, milk, and the brains, chopped small, the salt and cayenne. Stir over a low gas till it thickens. Pile the mixture on top of the toast fingers, allowing two fingers to each person. Lay a strip of bacon at side. Serve very hot. Enough for four persons.—Mrs. L. S. (Masterton).

Tomato Marmalade

WEIGH the fruit, and take so many ounces of sugar as there are pounds of tomatoes. Put this sugar into a preserving pan place it upon a gentle fire and stir until it melts and acquires a light-brown colour. Put in three or four onions finely minced allowing one small onion for each pound of tomatoes. When these are slightly browned put into the pan the tomatoes cut into quarters and add a slight seasoning of pepper, salt, and powdered mace, and grated nutmeg. Boil all together till the tomatoes are reduced to pulp, strain the juice through a sieve, and boil it quickly until it will jelly when a small portion is poured upon a plate. Put the marmalade into jars, and cover with thick paper.—Miss R.A. (Paeroa).

Nursery Sweet

THICKLY cover the bottom of a pie-dish with tapioca; add layers of peeled, cored, and sliced, apples (use firm apples, not soft ones). Sprinkle with sugar to taste, and add the juice of a lemon, grating in a little of the rind as well. Pour in cold water almost to fill the dish, and bake in a hot oven for three-quarters of an hour. More boiling water may be added from time to time if necessary. For very special occasions the sweet can be served with a little whipped cream.—Mrs. R. M. (Cambridge).

Topsy Turvy Cake

ONE egg; 1 teacup sugar; 1 breakfastcup flour; 1 teaspoon baking powder; 2 teaspoons butter; $\frac{1}{4}$ cup milk; 1 teaspoon vanilla. Beat egg and sugar till light, add melted butter, milk, flour etc. Beat well. Melt two tablespoons butter and pour into deep sandwich tin, spread over this, one half teacup light brown sugar, half cup walnuts, one teacup chopped dates. Pour cake mixture over evenly, and bake about twenty minutes to half an hour.—Mrs. T.W.H. (Wanganui).

Cinnamon Kisses

FOUR ounces flour, four ounces corn-flour, one teaspoon baking powder, four ounces butter, four ounces soft brown sugar, two heaped tablespoons of cinnamon, a few drops of essence of vanilla and two eggs. Method: Cream butter and sugar, beat in eggs one by one. Mix in dry ingredients and add essence. Mix well, drop in small pieces on a cold tray and bake for 10 or 15 minutes in a quick oven. When cold fasten together with raspberry jam or butter icing, which is made of 2 tablespoons tung sugar and two tablespoons butter beaten to a cream. These are really delicious.—Mrs. L.C.T. (Christchurch).

Pompeian Cake

DELICIOUS Pompeian Cake with fig jam frosting. Required: $\frac{1}{2}$ lb. butter, $1\frac{1}{2}$ cups sugar, 2 eggs, $2\frac{1}{2}$ cups flour, $2\frac{1}{2}$ teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, 1 teaspoon mace, 1 cup milk, $1\frac{1}{2}$ cups chopped cooked prunes $\frac{1}{2}$ cup chopped walnuts. Method: Beat butter, sugar, egg yolks until light, sift dry ingredients, add alternately with milk. Beat well. Fold in stiffly beaten egg whites; mix prunes and chopped walnuts in separate bowl. Grease a cake tin, pour in alternate layers of batter and fruit nut filling with batter on top. Bake in a moderate oven about 1 hour. When cool spread with fig jam frosting. Stand $\frac{1}{2}$ cup of fig jam over hot water; add the unbeaten white of 1 egg and beat until jam becomes soft, then remove from heat and beat until it will stand in peaks. Add $\frac{1}{4}$ teaspoon lemon juice and a pinch of salt and beat a little longer, and spread on cake.—Mrs. J.M. (Napier).

Quince Marmalade

TWELVE quinces; 10 breakfast cupsful water; 9lbs. sugar. Cut up the quinces and let stand in water for 12 hours. Place in pan and boil till the fruit is tender, then add sugar. Boil till a nice red colour.—Miss D.K. (Portland, N.A.)

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