

MANY thanks to all correspondents for their excellent recipes and I wish space would permit the publication of them all.

The prize this week goes to Mrs. L. Sayer, of 95 Chapel Street, Masterton, for her recipe on Onions Stuffed with Kidneys.

Many recipes are outstanding, the Fig Conserve is sent in by a most reliable correspondent and can be recommended. One or two of the Chutney recipes are being held back for the next issue when a Pickle Competition will be decided. The half-hour Steam Pudding is an economical and quick oneevery housekeeper as some time re-

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when time is short.

Miss W.I.N. (Timaru): Your recipe will be appreciated by 3YA's food expert followers.

"Doreen" (Dunedin): Thanks for your contributions, but one recipe is now out of season

Miss M.A. (Napier): "Chef" appreciated your interest, but the matter was then in different hands. There were two recipes from the same person published that week, and both rather vague, and nowadays economy must be kept in the foreground, but "Chef" thinks the straining was necesbut "Chef" thinks the straining was necessary in the particular recipe you mention. Many thanks for your recipe this week, and I have recommended it to readers, but as the "Radio Record" has a very large circulation all over New Zealand, it will be more appropriate for North Island readers as the fruit does not come to maturity in the South Island.

Mrs. L.S. (Masterton): All good, but too many—see notes in March 22 issue.

## Stuffed Monkeys

TAKE ½lb. butter, 3ozs. icing sugar, 2ozs. cornflour, 8ozs. flour, ½ teaspoon baking powder. Mix to a fairly stiff dough. Stone some dates, put a peanut in each date in place of stones, and roll a little of the dough around it. Bake on oven slide in moderate oven.-Miss I.N. (Pukeroro.)

#### Butter Biscuits

TAKE ½lb. butter, ½lb. sugar, ½lb. flour and 1 egg. Cream, butter and sugar, work in the flour. Mix to a dough with the egg well beaten. Roll out thinly. Cut into shapes and place half an almond on each. Bake on a floured slide, in a moderate oven for 15 minutes.-Mrs. A.J. (Kilbirnie).

#### Grape Relish

SELECT perfect bunches of uniform size and ripeness. Not overripe. Leave stems on, closely pack in clean glass jars, careful not to crush the fruit. Make syrup of one and a half cups of sugar to one cup white vinegar, boiling five minutes. Pour the hot syrup over the grapes to fill the jars and seal them.—Mrs. E.W. (Morrinsville.)

#### Tomato Crispies

CUT slices of bread as required about one third of an inch thick. Cut crusts off, butter, cut tomatoes in thin slices and spread on bread, sprinkle with grated cheese, salt and pepper and bake in moderate oven about 15 minutes until crisp.—Miss G.C. (Te Puke).

#### Caramel Bananas

SIX bananas, 1 small cup brown sugar, 3 tablespoons cream, 3 dessertspoons butter, 1 small teaspoon vanilla, 1 dessertspoon dessicated coconut. Split each banana in half lengthwise and put into shallow glass dish. Put the sugar, cream and butter in

saucepan and cook slowly till thick, add vanilla and pour over bananas. Pile a little whipped cream on top and sprinkle with the dessicated coco--Mrs. E.H. (Henderson).

#### Mushroom Cutlets

LB. mushrooms (minced), salt and pepper, nutmeg, 1 beaten egg, 40zs. grated breadcrumbs. Mix all ingredients together, and stir until smooth. Mould into small flat cutlets, dip in egg and breadcrumbs, and fry in hot butter until brown.-Mrs. J.M.S. (Dunedin.)

# Winter Marmalade

THIS is a delicious marmalade and can be made at any season of the year, as ingredients are procurable all the year round. Four oranges, 2 large lemons, 4 carrots. Put the above through the mincer, put into preserving pan, add 3 measures of water to one of fruit, stand for 24 hours, then boil for half an hour, stand some time again (not less than two hours). Add one measure of sugar to one of fruit and boil briskly for one hour and ten minutes. Makes eight to nine pots.-Mrs. C.M.W. (Whangarei).

#### Half-Hour Pudding

ONE and a half cups flour, 1 teaspoon butter, 2 teaspoons cream of tartar, 1 teaspoon soda. Method: Rub butter into flour, etc., mix with milk into a light dough, put into greased basin, pour over  $\frac{1}{4}$  cup sugar, 1oz. butter, 2 tablespoons golden syrup,  $1\frac{1}{4}$  tablespoons boiling water. Melt all these ingredients in saucepan, pour over mixture. Cook with only saucepan lid on for half an hour .- Miss J.C. (Dannevirke).

### Steak and Walnuts

CUT steak into small pieces with two or three pickled walnuts, cover with flour, add pepper and salt, cover with cold water, and stew for 11 hours. The flour and walnuts makes a rich brown gravy.—Mrs. B.S. (Napier).

# Good Fruit Cake

LB. butter, 11b. brown sugar, 10 eggs. 14 lbs. flour, 4 or 5 lbs. fruit (such as currants, raisins, sultanas, prunes, figs, cherries), also ½ teaspoon cinnamon, and grated nutmeg, and 2ozs. crushed almonds and 4-glass brandy. Bake four or five hours.-Mrs. J.J.A. (Masterton)

#### Carnival Salad

ONE cabbage, 1 small onion, 1 banana, 1 apple. Method: Select a hard, white head of a cabbage and shred finely, add chopped onion, sliced banana and grated apple. Mix well together and place in salad bowl. Pour mayonnaise dressing. Garnish