

**Snowballs**

4 OZ. butter, 4oz. sugar, beaten yolks 2 eggs, stiffly beaten whites 2 eggs, 6oz. flour, 6oz ground rice or corn-flour, 1 teaspoon baking powder, vanilla essence. Method: Cream butter and sugar to cream, add beaten egg yolk, then other dry ingredients. Make into little balls, make a hole in centre of each, put raspberry jam in hole, and cover up again. Roll balls in beaten egg white, and sprinkle with coconut. Bake in moderate oven 10 minutes.—Mrs. W.H. (Christchurch).

**Canberra Custard**

BEAT 3 eggs, add  $\frac{1}{2}$  cup sugar, a pinch of salt, a little grated orange or lemon peel,  $\frac{1}{2}$  teaspoon vanilla; beat again and pour over all 3 cups of scalding milk, stirring. Pour into a buttered baking dish large enough to leave an inch unfilled. Cut thick slices of stale sponge cake and arrange on top of custard (not quite touching); press them down a bit to be moistened. Let

**Martella Mushrooms**

PREPARE 12 large mushrooms, cutting the stalks very short, throw them into a basin of cold salted water, let soak a few minutes then remove and pat dry with a cloth. Trim them all one size, using trimmings for stuffing. Put half the mushrooms tops down on a greased casserole or baking tin, then make the stuffing.

Stuffing.—One tablespoon each of breadcrumbs and chopped ham,  $\frac{1}{2}$ oz. butter, 1 teaspoon chopped onion, mushroom trimmings, 1 tablespoon stock, pepper and salt. Melt butter in a pan, add ham and onion, cook a few minutes, then add other ingredients and cook a little longer. Heap a little stuffing on each mushroom, put lid on dish and bake 10 minutes in moderate oven. Cut rounds of stale bread each a little longer than the mushroom, fry in butter till golden brown, arrange on hot dish, stand a mushroom "sandwich" on each and serve hot garnished with parsley.—Miss N. Harper, Oamaru.

the pudding soak for a few minutes, sprinkle with desiccated coconut, and bake, set in a pan of hot water, until the custard is set and top browned.—Mrs. M.R. (Oamaru).

**Walnut Puffs**

ONE cup flour, 2 tablespoons corn-flour, 1 cup coconut, 1 cup walnuts (chopped), 1 small cup sugar,  $\frac{1}{2}$ lb. butter, 1 egg, 1 teaspoon baking powder, essence.

Method: Mix all dry ingredients in bowl. Melt butter, beat egg with essence. Mix melted butter with dry ingredients; add egg and drop in teaspoonfuls on cold oven tray.—Mrs. R. (Lyall Bay).

**Three Cheap Dinners**

CHOOSE a good-sized leg of mutton and get the butcher to cut it into three pieces—the knuckle end, to a suit-

able size for boiling; next, a good thick slice, and the remainder is the thick end. Boil the knuckle, and serve with parsley sauce and carrots and (or) turnips mashed. Make the middle cut into a haricot stew with carrots, turnips and onions cut small, and roast the thick end, serving with peas, roast potatoes and mint sauce. Thus you will have three different little dinners instead of cold mutton for days following a large roast leg of mutton.—Mrs. G.E.R. (Te Awamutu).

**Raw Apple Filling**

PUT 1 cup of sugar in a saucepan and add one-third of a cup of water and 1 tablespoon of cream-of-tartar. Do not stir, but bring to boil gradually. Keep mixture boiling until thick. Then remove from stove and add 1 whisked-up white of egg. Beat again until thick enough to spread. Then add two tablespoons of grated raw eating apple. Chopped walnut may be added. This makes a delicious and simple filling for sponges.—Miss B.M. (Gisborne).

**Quick Pudding**

ONE and a half cups flour, 1 level teaspoon soda, 2 teaspoons cream of tartar, butter size of walnut. Mix to soft dough with milk and water; put into a basin and pour over it this mixture: 1 tablespoon syrup,  $\frac{1}{2}$  small cup sugar, 2oz. butter, 1 small cup boiling water. Steam half an hour without cover on basin. Put lid on pot. Don't turn out to serve as mixture is all on the bottom of basin.—Miss I.R. (Morrisville).

**Dream Kisses**

2 CUPS flour,  $1\frac{1}{2}$  cups butter, 2 tablespoons sugar, pinch salt. Make as for shortbread. Place mixture in a large flat tin and bake slowly for 5 minutes and then cover with the following mixture: 2 $\frac{1}{2}$  cups brown sugar, 1 cup walnuts, 1 cup desiccated coconut, 1 tablespoon flour, 1 teaspoon baking powder, and 3 eggs well-beaten. Pour the above on pastry and bake in a moderate oven  $\frac{1}{2}$  hour, or until top has set firmly. Do not cup until cold. These biscuits make a delicious and unusual dainty.—Miss M.R. (Rotorua).

**Easter Cakes**

SIFT  $\frac{1}{2}$ lb. flour and rub into it 6oz. butter, add  $\frac{1}{2}$ lb. sugar, and  $\frac{1}{2}$ lb. raisins. Stir 2 tablespoons honey, 2 tablespoons coffee essence, 1 cup milk over gentle heat until nearly boiling. Add 1 teaspoon bicarbonate soda, stir until frothy; make a hole in dry ingredients and put in, mix well, add 2 well-beaten eggs and beat all together. Bake in a moderate oven  $1\frac{1}{2}$  hours. May be iced with plain white icing if liked. Delicious and unusual.—Miss S. (Napier).

**Date Loaf**

1 BREAKFAST cup dates, chopped fine,  $\frac{1}{2}$  breakfast cup boiling water, 1 teaspoonful baking soda. Mix together and stand for 1 hour. Beat 2oz. butter with  $\frac{1}{2}$  breakfast cup sugar, add 2 eggs—beat again. Add 2 breakfast cups flour,  $\frac{1}{2}$  cup chopped raisins, and lastly dates, etc., and a few drops of vanilla essence. Bake in a moderate oven for  $1\frac{1}{2}$  hours and do not cut until quite cold. Butter and cut into thin slices. If kept in an airtight tin it will keep moist for a week.—Miss G.G. (Auckland).

Don't keep a Cold.

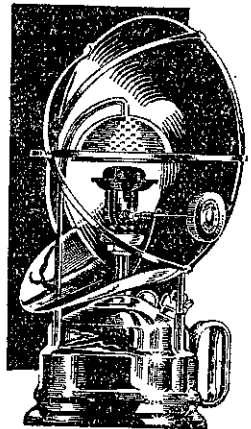
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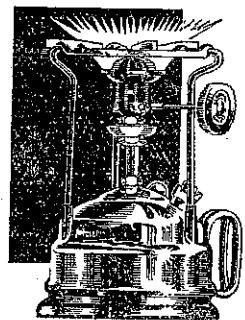
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