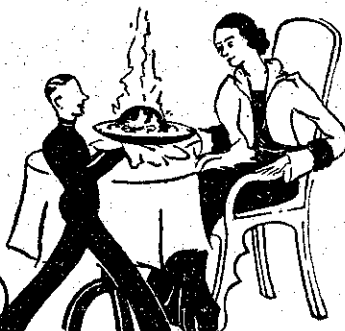


MAINLY ABOUT



Kaiapoi Reader Wins 10/6

FOOD



COLDER weather recipes are now coming to hand, and this week's prize has been given to Mrs. E. Rennie, The Pines, Kaiapoi, for her economical and delicious dark steamed pudding. Discerning cooks will be on the lookout for such a recipe as this, which contains dates and does not require eggs. Another cooler weather recipe is the gingerbread, and the Gisborne reader who forwarded it recommends this as an unending success, and a welcome addition to the household's cake supply, as it keeps indefinitely.

Some good recipes for oysters have come to hand, but up to the present these have been sparingly mentioned on account of the increased retail price, which makes a big difference where large families are concerned. However, next week I will give a few economical recipes for oysters in conjunction with boiled fish. I always try to include one or more good fish recipes and have given you below two from a Wanganui correspondent which are both good. Ripe tomatoes are now definitely off the menu, but here is a green tomato relish from a Hawera reader which is not a sweet pickle and is easy to make.

Now that marrows are cheap, instead of cooking in water, peel and cut this vegetable and cook very slowly in a cup of milk. When finished carefully lift out the marrow and add a small piece of butter, salt and pepper to taste, then thicken with flour. Return the marrow to the saucepan, re-heat and serve. This is really excellent, in fact, I never cook marrow any other way at this time of year.

Mrs. D. McL. (Palmerston North): Many thanks for your original and good recipe. A prize was given for a mushroom recipe three weeks ago.

Hastings Reader: You omitted your name and address, otherwise you would have won the prize as your recipe is very acceptable.

Mrs. M. (Napier). Thanks for your contribution, but one at a time would be better.

Miss J.B. (Foxton): Sorry—your recipe was too late.

Oriental Shortbread

7 OZS. BUTTER, 1 lb. flour, 3 ozs. sugar, 1 level teaspoon baking powder, 1 egg, a little milk, a pinch of salt 4 ozs. stoned chopped dates, 3 ozs. raisins, 2 ozs. sultanas, 1 oz. peel, 1 oz. preserved ginger, 1 grated apple. Method: Rub the butter in to the flour, sugar,

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baking powder and salt, mix to a stiff paste with well beaten egg and a little milk if necessary. Roll out to about 1/4 in. in thickness; cut in two and spread half with the mixed fruit. Cover with other half shortbread mixture and bake in a moderate oven. When cold ice with white icing and cut in squares or fingers.—Mrs. X. (Hastings).

Vegetable Patties

MIX any left over vegetables with a thick white sauce, highly seasoned. Cut rounds of bread about one inch thick, make a hole in the centre, butter well and place in the baking dish, in which they are to be served. Fill the holes with the mixture and bake until brown. Serve with a tomato sauce. Nice for supper or luncheon.—Miss E. McD. (Oamaru).

Gingerbread

3 EGGS, 1/2 lb. butter, 1 breakfast cup sugar (brown is best), 1 cup milk, 1 cup golden syrup (or treacle), 3 1/2 cups flour, 1 tablespoon gr. ginger, 2 teaspoons spice, 2 teaspoons soda, 1 teaspoon cinnamon (optional), salt to taste. Method: Beat butter and sugar to cream; add warmed syrup or treacle, then beaten eggs, followed by warmed milk with soda mixed in. Lastly stir in flour. Bake 1 hour.—Mrs. P.D.L.H. (Gisborne).

Fish Vermicelli

LINE bottom of fireproof dish with vermicelli, which has been boiled in salted water, drained and tossed in butter. Brush each fillet of fish with butter and dip into mixture bread-crumbs and chopped parsley and tomato sauce, pepper and salt. Fill dish with fillets and pour over sauce, spread more vermicelli on top and sprinkle with bread-crumbs and chopped parsley and butter. Bake in moderate oven 1/2 hour.—Miss H. (Wanganui).

Malt Biscuits

ONE cup butter, 1 1/4 cups sugar, 2 eggs, 1 tablespoon malt, pinch of salt, teaspoon soda, 1 tablespoon cocoa, 4 cups of flour.

Cream butter and sugar, add beaten eggs, malt, then other ingredients. Should be very stiff, shape and let stand over night, wrapped in butter paper. Next day roll thin and then cut into shapes. Put on cold, greased oven shelf.—Mrs. J.K. (Greymouth).

Fruit Custard Pie

LINE a dish with good pastry and bake. Now make a filling. Take a jar of any kind of preserved fruit, or a tin of sliced pineapple will do. Strain off the juice, and if less than two cups, make up with water, saving enough juice to make two tablespoons of corn-flour into a paste. Put juice on to boil, and when boiling stir in the cornflour paste and let it cook for a few minutes. Take 2 egg yolks, and 1 tablespoon of hot water and beat well. Then stir it

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