

simmer for three-quarters of an hour, then add the salt. Pour the beans into piedish, mix well with sage. Add the bacon cut into dice, cover with pastry or mashed potatoes, and bake for half to three-quarters of an hour—Mrs. J.W. (Frankton Junction).

Economical Bacon

FOR a family of five use about $\frac{1}{2}$ the amount of bacon ordinarily used, dust lightly with flour and dip well into the following mixture: 1 egg lightly beaten with 1 teacup milk, stir well in, $\frac{1}{2}$ teacup flour, adding teaspoon Worcester sauce, to flavour (do not use pepper as this has a breaking-up effect). Re-dust with flour and fry to a golden brown. Can be served either with or without gravy.—Miss P.W. (Martinborough).

Afghans

6 OZS. butter, 6ozs. flour, 3ozs. sugar (light brown), 2ozs. cornflakes, 1 oz. cocoa, pinch salt. Cream butter and sugar, add salt, then dry ingredients, sifted, and lastly cornflakes. Place in spoonfuls on cold greased

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tray and bake in moderate oven for 15 minutes till golden brown. Allow to cool before removing from tray. Ice with chocolate icing if desired.—Miss D.P. (New Brighton).

Arrowroot Sponge

TAKE $\frac{1}{2}$ cup each of sugar and arrowroot; 2 teaspoons plain flour; 3 eggs; 1 teaspoon each of ginger, cocoa, cinnamon, golden syrup; $\frac{1}{2}$ teaspoon each of baking soda and cream of tartar. Beat eggs, whites and yolks separately, add sugar to whites and beat till frothy, add beaten eggs and syrup, then all sifted dry ingredients, cook in moderate oven 20 minutes.—Miss L.A. (Wanganui).

Prince of Wales Cake

WHITE part: $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup sweet milk; 2 small cups flour; 1 teaspoonful vanilla; 2 teaspoons baking powder; whites of 3 eggs (beaten). **DARK** part: $\frac{1}{2}$ cup butter; 1 cup brown sugar; yolks 3 eggs beaten with $\frac{1}{2}$ cup sour milk; 2 small cups flour; 1 teaspoon treacle; $\frac{1}{2}$ teaspoon cinnamon; $\frac{1}{2}$ teaspoon nutmeg; 1 teaspoon soda, dissolved in warm water; 1 cup raisins cut fine. Bake each portion in two layers. When cold join together alternate dark and light with filling.—Mrs. M.S. (Hastings).

Pumpkin Pie

TAKE 2 cups cooked strained pumpkin; two cups milk; 1 teacup sugar; a pinch of salt; vanilla essence; $\frac{1}{2}$ cup sultanas, and some chopped lemon

peel; two beaten eggs. Mix pumpkin, salt, sugar and eggs. Add the milk and vanilla, then fruit. Pour into piedish lined with pastry. Place in hot oven for about fifteen minutes, gradually lessening the heat. Bake for about 40 minutes.—Mrs. J.R.C. (Te Awamutu).

Eggless Cake

PUT in saucepan and boil 3 minutes 1 cup sugar, 1 cup water, 1 cup sultanas, 1 cup raisins, 1 teaspoonful spice, 1 teaspoonful cinnamon, $\frac{1}{2}$ lb. butter, 2 pieces peel. When cold, mix in 2 cups flour and 1 teaspoonful soda. Bake in moderate oven 1 $\frac{1}{2}$ hours. This cake keeps beautifully moist.—Miss E.A.C. (Little River).

Bran Meal Scones

PUT any quantity of bran in a large pan and boil half an hour; strain through muslin, and squeeze all water out. Put in a large dish in a hot oven and dry until crisp, then crush up very fine. Keep in air-tight tins. To make the scones, mix 2 cups bran meal, a pinch of salt, 1 teaspoonful baking powder and 1 tablespoon butter. Bind with 2 well beaten eggs and a little milk; make like drop scones, and bake in hot oven 10 minutes.—Miss H. (Wanganui).

Coconut Shortbread

INGREDIENTS: 1 $\frac{1}{2}$ cups flour, $\frac{1}{2}$ lb. butter, 1 teaspoonful baking powder, $\frac{1}{2}$ cup sugar, 1 egg. **Method:** Rub butter into flour, add the beaten egg, sugar and baking powder; mix to dough with a little cold water, and roll out 1-3 inch thick. Place in long, shallow tin and spread with raspberry jam. Place the following mixture on top: Cream 1 tablespoonful butter with $\frac{1}{2}$ cup sugar, break in one egg and mix well, and add $\frac{1}{2}$ cup coconut. Bake a golden brown and when cold cut into squares.—Miss N.M. (Te Awamutu).

Caramel Pudding

MELT 2 tablespoonfuls of sugar in a saucepan till a dark brown. Add $\frac{1}{2}$ pint milk, stirring till the sugar and milk are thoroughly blended and no undissolved grains remain. Mix 4 cups of bread cut into small dice, 3 tablespoonfuls of stoned raisins, a dessert-spoonful of finely chopped lemon peel. Add to the liquid and leave to stand for 20 minutes. Put into a greased basin and steam gently for 2 hours. Do not let the water go off the boil, and when cooked, serve with lemon, brandy or sweet sauce, or with custard.—Miss L.A. (Wanganui).

Date Surprise

TWO heaped tablespoonfuls tapioca, 1 pint milk, 2 eggs, 2 oz. sugar, $\frac{1}{2}$ lb. stoned and halved dates, strained juice of one lemon, whipped and sweetened cream. **Method:** Take two heaped tablespoonfuls of tapioca and soak for an hour or two. Place same into a double saucepan with one pint of milk, and boil for 20 minutes, stirring frequently. Beat together the yolks of 2 eggs and two ounces of sugar. Add the tapioca and cook until it thickens, but do not allow it to boil. Allow it to cool; add $\frac{1}{2}$ lb. of stoned and halved dates, the strained juice of a lemon, and the whites of the eggs beaten to a stiff froth. Pour into a glass dish and decorate with whole, stoned dates. Decorate with whipped and sweetened cream.—W.G.P. (Otorohanga).

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