

Banana and Lemon Pudding

LINE a greased pie dish with thin bread and butter, sprinkle with sugar, mash three or four ripe bananas and put in dish. Now make a sauce by boiling together $\frac{1}{2}$ -pint water, $\frac{1}{2}$ lb. sugar, and grated rind of one fresh lemon. When boiled, thicken with one dessert-spoon cornflour moistened with juice of lemon. Pour sauce on bananas, cover with bread and butter, and bake about $\frac{1}{2}$ -hour. This is very cheap for this time of the year.—Mrs. M.P. (Paeroa).

Nut Loaf

FOUR cups boiled rice; 1 small cup walnuts; 2 teaspoons celery salt; 1 cup thick white sauce; 2 teaspoons onion; 2 eggs. Mix together the rice, minced onion, chopped walnuts and white sauce, binding with beaten egg and seasoning with celery salt. Butter a mould, place in the mixture and bake for half an hour in a moderate oven. In this time the loaf will have firmed. Delicious served with tomato sauce or rich gravy.—Mrs. F.L. (Waipawa).

Cherry Nut Slices

PASTRY: $\frac{1}{2}$ lb. butter; 1 egg yolk; pinch salt; $\frac{1}{2}$ -cup sugar; 1 teaspoon baking powder; 1 cup flour. **Filling:** 2oz. melted butter; $\frac{1}{2}$ -cup sugar; 1 egg; 1 cup mixed nuts; 1 heaped cup coconut; $\frac{1}{2}$ lb. cherries or any dried fruits. Roll out pastry $\frac{1}{4}$ inch thick, spread with jam, place nuts and cherries thickly on top, then spread filling on with a knife. Bake in slow oven, cut in squares while hot, cool, and keep in airtight tin.—Mrs. M.H. (Hawera).

Slugs

HALF-A-POUND of butter, 2 ounces sugar, 1 teaspoon baking powder, teaspoon Vanilla essence, 1 egg, 10 ounces flour, 1 teaspoon coconut. Cream butter and sugar together, add egg and beat till light. Add coconut, flour and baking powder to the mixture, and roll into slugs about an inch long, then roll in coconut and put on cold slide. Bake till brown, and when cold, join together with jam, whipped cream or butter icing. The butter icing is made of the white of one egg and enough icing sugar to make a stiff cream, adding a little vanilla essence to taste.—Mrs. B.C.F. (Blackball).

Prune and Cinnamon Tart

LINE a flat sandwich tin, with a good short pastry and cover with the following mixture. Rub 1 dessert-spoon of butter into 2 tablespoons of stale brown breadcrumbs, add 2 tablespoons boiling water, 2 tablespoons treacle, 1 teaspoon ground cinnamon, 1 cup

prunes (soaked overnight, stoned, and cut into small pieces), and a small pinch salt. Cover top of this mixture with narrow strips of pastry placed on crosswise. Brush over with a little milk dust with coarse sugar and bake for 20 minutes.—Mrs. L.S. (Masterton).

Beef Olives

SIX slices beef, 6 slices bacon, stuffing, 1 pint thick gravy, 1oz. butter, salt and pepper. **Stuffing:** 4 table-spoonfuls freshly made bread crumbs, 2 table-spoonfuls finely chopped suet, 1 egg and a little milk, 1 small onion, quarter teaspoon mixed herbs, salt and pepper. Mix all the dry ingredients together, add the egg and enough milk to moisten the whole.

The slices of meat and bacon should be 4 inches long and three inches wide. Place a slice of bacon on each piece of meat, spread on a thin layer of stuffing, roll up tightly and fasten with twine. Melt the butter in a stew pan, put in the olives, and fry until lightly browned. Pour away fat, add the gravy (hot), cover closely and simmer two hours. When done, remove the strings, arrange the olives on a foundation of mashed potatoes, and strain the gravy over.

Mock Oysters

FOUR parsnips mashed, $1\frac{1}{2}$ cups ground peanuts or 1 tablespoon peanut butter, $\frac{1}{2}$ cup boiled rice, 2 eggs, 4 table-spoonfuls flour, salt and pepper to taste. Mix altogether with the eggs, drop into boiling fat (about a table-spoon).—Mrs. E.S. (Waimate).

Spice Kisses

TWO ozs. butter, $\frac{1}{2}$ -cup sugar, 1 egg, $\frac{1}{2}$ -cup of flour, $\frac{1}{2}$ -cup cornflour, $\frac{1}{2}$ -teaspoon spice, 1 teaspoon baking powder, 1 dessert-spoon milk. Cream butter and sugar, add egg well beaten then flour, cornflour, baking powder and spice, lastly milk. Any jam does to put between. This recipe makes eighteen kisses.—Mrs. L.P. (Frankton Junction).

Wholewheat Cake

SIFT two cupfuls of flour with three table-spoonfuls of baking powder, 1 table-spoonful of salt and $\frac{1}{2}$ -cupful of sugar, chop fine $\frac{1}{2}$ -cupful of nut meat, and $1\frac{1}{2}$ cupfuls of seeded raisins. Mix the fruit and nuts with 1 cupful of whole wheat flour and add to the other mixture with $\frac{1}{2}$ -teaspoonful of cinnamon and the same of nutmeg. Beat 2 eggs well and add to $1\frac{1}{2}$ cupfuls of milk, mix all together and fold in $\frac{1}{2}$ of a cupful of melted butter. Bake in a round loaf cake tin about 1 hour. Turn out and when cool ice with coffee icing made by mixing sugar to a paste with cream and flavouring with clear hot coffee, sprinkle chopped nuts over the cake and serve with the usual birthday candles.—Miss B.R. (Napier South).

Bourne-Vita Sponge

2OZ. butter, melted, 3 eggs (beat for 5 minutes, small cup sugar. Mix 1 dessert-spoon of flour, 2 Bourn-vita, 1 cinnamon (add to above mixture), 1 hot water and beat 5 minutes longer. Then add 1 large cup flour and 1 table-spoon powder (heaped). Bake 10 minutes to 15 in hot oven. Icing or filling: 2 table-spoonfuls icing sugar, 1 table-spoon butter, 2 table-spoonfuls Bourn-vita, essence to taste.—Miss H.L. (Oamaru).

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