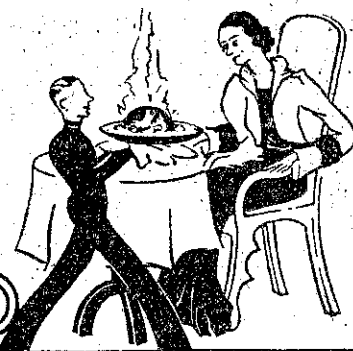


MAINLY ABOUT



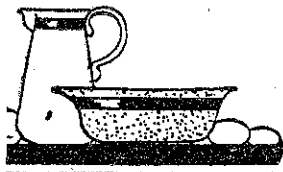
Recipe Budget Grows Apace

FOOD



SUCH a budget this week, and it really has been a hard job to pick the winner from the entries sent in by all my good correspondents. One writes to say how much she appreciates Chef's page, and has nearly filled her cookery book with some splendid and most practical recipes. She hopes that some day they will be all collected in a cookery book, which she is sure would be second to none.

The prize this week has gone to Mrs. G. H. Weston, Rototuna, Hamilton, for her Malted Brown Bread, and as white



bread never goes into some houses at all, this recipe will be appreciated. I have a message from a reader at Aramoho, who wishes to thank Miss I.J.M. (Alexandra) for her plum pudding recipe which is one of the best she has ever tried. She gives a recipe for a sauce to serve with this pudding, which is just to make the usual white sauce, adding only half the amount of sugar, but, when cooked, to stir in three teaspoons of marmalade. Quite a few readers have sent in recipes that have been published recently, so I hope they will understand the reason for their non-appearance. By the time this page appears the competition for the recipe containing Shreddo beef suit will have closed, but any recipes of this type that I received before the competition

was announced, I am holding over for entry.

Mrs. H.B. (Hawera): Sorry, should be small cup of sugar.

Mrs. J.W. (Frankton Junction): Entering your recipe for next week's competition.

Mrs. B. (Aramoho): See reply to Mrs. J.W.

Marble Cake

BEAT 6ozs. butter and 1 level breakfast cup of sugar to a cream; put half of mixture into another bowl and add $\frac{1}{2}$ -teacupful milk, 1 level breakfast cup of flour, 2 teaspoons baking powder, essence of lemon, and, lastly, beaten white of 1 egg. For dark part: Add to sugar and butter mixture in first bowl, yolk of 1 egg, $\frac{1}{2}$ teacup milk, 1 cup flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon ground cloves, 1 teaspoon cinnamon, 2 tablespoons cocoa. Put spoonful of dark and light batter alternately in cake tin, and bake in moderate oven about $\frac{3}{4}$ of an hour.—Mrs. J.M. (Dunedin).

Savoury Beans

SOAK as many haricot beans as required for your family, for 12hrs., Boil in slightly salted water till tender. Have ready some slices of fried bacon. Drain water from beans keeping a small cup of the liquor. Slightly



thicken liquid with a dessertspoon of cornflour, pepper to taste. Pour liquid on to beans adding 3 or 4 tablespoons of tomato sauce—and fried bacon. Mix well and put in pie-dish sprinkling $\frac{1}{2}$ cup of grated cheese on top. Cook in moderate oven for 20 minutes. Serve with toast, either plain or hot buttered.—Mrs. C. H. B. (Haitaitai).

Ginger Gems

BEAT $\frac{1}{2}$ lb. butter and $\frac{1}{2}$ cup sugar to a cream, then add 1 egg and beat, then $\frac{1}{2}$ cup golden syrup warmed and mixed with 3 tablespoons of milk, then add $1\frac{1}{2}$ cups flour-sifted with 1 teaspoon ginger, and lastly add 1 teaspoon soda dissolved in a dessertspoon of hot water. These are delicious and make about 20 gems.—Mrs. E.F.R. (Pukeuri).

Savoury Scones

MAKE the amount of scones needed, then mix together in a basin, 1 hard boiled egg, 1 small finely chopped onion, $\frac{1}{2}$ teaspoon curry powder, pepper and

salt. Cut and spread scones with butter, then a layer of mixture and put together again. A very tasty scone.—Mrs. E.F.R. (St. Albans).

Mock Birds

1LB STEAK (round), $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ 1 chopped onion, 2 rashers bacon, $\frac{1}{2}$ pint boiling water, dripping and pepper and herbs. Method: Flatten meat out, cut in round, cover with bacon cut to fit each round; sprinkle with seasoning, chopped onion or any preferred stuffing. Roll each round up, fasten with thread, or insert a toothpick through. Dip in flour, place in smoking hot dripping in saucepan, brown, add water, and simmer about two hours until tender. Thicken gravy and serve.—Miss D.P. (New Brighton).

Bachelor Cake

TWO pounds flour; $\frac{1}{2}$ lb lemon peel; 1lb. sugar; 1lb. sultanas; 1lb. currants, dates or raisins (or mixed); 2

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