

in quarters and soak in the 7 pints warm water; leave 2 or 3 days, then put all on stove, and bring to boil and if desired a few blanched almonds. Boil fruit till soft; add sugar and boil 20 to 25 minutes.—Miss B.S. (Wanganui).

Salad Dressing

BEAT two hard-boiled egg yolks with two teaspoons of salad oil, juice of one lemon and sugar to taste; add a cup of whipped cream and then whip altogether until stiff, then pour over salad.—Mrs. A.C.M.P. (Marton).

Pavlova Cake

WHITES of four eggs, 1 cup castor sugar, 1 teaspoon vanilla, 1 good teaspoon vinegar. Beat eggs stiffly, add sugar, teaspoonful at a time, then vanilla and vinegar. Butter sandwich tins and line with greaseproof paper, which has been wetted. Very slow oven. Join together with whipped cream and mashed banana.

Jellied Salmon

1 LB. (or small tin) of cold salmon, some cucumber, 4oz. gelatine, salt, pepper, vinegar and water. Line a mould with thin slices of cucumber, then put in salmon, divided up in rough pieces. Put the liquid from the salmon into a half-pint cup and fill up cup with vinegar and water (equal parts). Soak the gelatine in this for five or 10 minutes, then warm slowly until quite dissolved. Cool and strain over the fish; turn out when cold and set.—Miss E.S. (Dargaville).

Cornflake Meringue

2 EGGS (whites only), $\frac{1}{2}$ cup sugar, 1 cup chopped walnuts, 1 cup coconut, 1 cup cornflakes. Beat whites 10 minutes until very stiff, beat in other ingredients quickly, add flavouring. Put on cold greased tray in teaspoonfuls, and bake one hour in slow oven. Can be put together with whipped cream if liked when cold.—Mrs. W.B.S. (Whangarei).

Fruit Salad Tartlets

LINE patty tins with puff pastry and cook until a light brown. Fill each with the following mixture:—Mix one dessertspoonful cornflour with juice of one orange, one large slice of pineapple and two bananas cut up

finely, sugar to taste. Stir this mixture over a slow fire until it boils. Put some of this mixture in each tart and place on top a teaspoon of stiffly-beaten egg white mixed with one dessertspoon of castor sugar. Replace in oven until meringue is slightly brown.—Mrs. M.L.T. (Blenheim).

Economical Cream

WHIP the cream, and when fully whipped, add tablespoon for tablespoon of milk, until cream is desired consistency.—Miss D.H. (Kimbolton).

Spring Spinnach Soup

ONE bundle spinach, put through chopper, add little water, and cook three minutes. Heat cup of milk and pour over spinach soup, and season with salt.—Mrs. A.C.M.P. (Marton).

Savouries for Bridge

MAKE cream puff cases as follows:—Put 2oz. butter and 5 tablespoonfuls water in an enamel bowl and bring to boil; lift off fire and stir in 2 tablespoonfuls flour, beating well; now add two eggs, one at a time; beat till smooth and shiny. Drop mixture from teaspoon on to cold greased tray. Bake in hot oven (taking care not to open oven door for at least $\frac{1}{2}$ -hour) for $\frac{1}{2}$ -hour. Fill cases with savoury mixture. Mash 2 hard-boiled eggs with fork, add teaspoon curry powder, salt and pepper to taste, and enough thick cream to moisten well, but keep mixture stiff. Finely-chopped parsley and pinch cayenne pepper may replace curry powder if desired.—Mrs. H.F.G. (Otorohanga).

Highland Roll

SHORT pastry, made from one cup flour, 2oz. dripping or butter, one teaspoon baking powder, salt a pinch—water to make firm dough. Filling: $\frac{1}{2}$ lb. cooked ham; $\frac{1}{2}$ to 1lb. cooked beef or mutton; 2 eggs; 1 breakfast cup cooked rice; $\frac{1}{2}$ -teaspoon each parsley and thyme; salt, paprika and a pinch cayenne. Mince meat, and mix with other ingredients; form in a roll. Roll out pastry and cover meat roll; melt edges of pastry with a hot knife and close well. Brush with egg and bake in a fairly hot oven 30 or 40 minutes. Serve with tomato sauce.—Mrs. C.D. Jun. (Murchison).

Wireless Cake

CREAM half cup bacon fat with one cup golden syrup, add small cup of milk, two eggs well beaten. Sift in two cups flour, 2 teaspoons cinnamon, two small cups preserved ginger, cut up, two teaspoons soda. Do not mix at all stiff. Bake in shallow tin and ice if liked. The fat from a piece of boiled bacon is excellent; water left till cold then fat removed.—Mrs. E.F.H. (Marton).

Fish Suet Pudding

TAKE 2 cups sifted flour, add good $\frac{1}{2}$ teaspoon salt, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ lb. finely-chopped suet, and mix to a dough with cold water. Turn out on a floured board and knead lightly, then roll out 1 inch thick. Sprinkle fairly thickly with flaked salmon or shrimps, pepper and salt to taste. Roll up dough, tie loosely in scalded floured cloth and boil in water (with pinch salt) for two hours. Serve with thick parsley sauce.—Miss A.M. (Oamaru).

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