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sugar and 1 egg yolk. Bring to boil, stirring all the time, and then leave to cool. Cream $\frac{1}{2}$ lb. butter and $\frac{1}{2}$ lb. sugar (brown) together and add yolks of 3 eggs, well-beaten, then add $1\frac{1}{2}$ cups of flour, 1 teaspoon soda dissolved in little boiling water, $\frac{1}{2}$ teaspoon vanilla. Beat well, add the cold custard and whites of three well-beaten eggs. Mix well and put in a square, well-buttered cake tin. Bake in moderate oven 30 minutes. When cold ice with this icing, which is delicious: 2 squares of un-

GRAND HOTEL, WELLINGTON

Poor Man's Goose

EACH week the "Radio Record" publishes "My Favourite Recipe" from the chef of a well-known New Zealand hotel. This week's recipe, Poor Man's Goose, is from the chef of the Grand Hotel, Wellington.

THIS is a very simple dish, made from any raw meat. I have heard it called by many names, but to my mind "Poor Man's Goose" is the most suitable.

Take an ordinary meat dish or pie dish, slice your meat, dry-flour it and cover the bottom of the dish. Then cover the meat with sliced onion; repeat this until your dish is nearly full, cover with sliced potatoes. If preferred, a gravy may be made with any of the extracts on the market, or just hot water, but before adding this see that the liquid is well seasoned. Cover with a greased paper and bake in a steady oven until done, probably an hour to an hour and a half. This dish may also be made with fry and bacon, or fish and onion.

sweetened chocolate (melted in a tin stood in boiling water), 1 tablespoon water, 1 tin sweetened condensed milk. Stir over boiling water for 5 minutes till it thickens. Cool cake and frosting before decorating.—Miss N.H. (Oamaru).

Dumplings and Fowl

ONE nice plump fowl, $\frac{1}{2}$ lb. bacon, 2 tablespoons flour, 2 onions, $\frac{1}{2}$ carrot, 1 small piece turnip, $1\frac{1}{2}$ pints water, pepper and salt to taste. Soak fowl in cold water $\frac{1}{2}$ hour, then cut into neat joints. Cut the bacon in small pieces and fry until brown. Take it out and brown the fowl in the bacon fat, slice the onion and brown it also. Clean vegetables and cut them in thin pieces; put them in a stewpan with fowl and bacon, add the water, salt and pepper, simmer gently 2 hours. About $\frac{1}{2}$ hour before serving, add dumplings made as follow: 2 cups flour, 2 teaspoons baking-powder, 1 small cup

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Ditched Again

SHE had been looking forward so happily to the week-end visit with Jim . . . and now here was his letter saying that he couldn't possibly make it . . . "an unexpected and important business meeting." Several times during the summer, others had left her in the same predicament . . . It was beginning to get rather annoying . . . She was too conceited ever to suspect the real cause . . . a little closer reading of the "ads." would have given her a needed hint.

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