

1 egg, 1 teaspoon vanilla. Method: Put milk and butter in saucepan, mix icing sugar, beaten egg yolk and vanilla in some milk, to wet it, pour into boiling milk, and stir till thick; cook 4 minutes. When cold spread on pastry. Ice with vanilla icing, sprin-

This Week's ★ ★ ★ Stars -

[Each week 10 contributions to the recipe page are awarded stars—the prize-winning recipe receives three stars and a half-a-guinea, two recipes are given two stars, and three recipes one star each. At the end of the year the contributor who has collected the greatest number of stars will be awarded a prize of two guineas, and the runner-up one guinea. Below are this week's star winners.]

★ ★ ★
(and 10/6 prize).

Mrs. E. A. Barrow, Dargaville.
Northen Wairoa.

★ ★ ★
Mrs. C. W. Nelson, 53 Mills Road,
Brooklyn, Wellington.
Mrs. W. Hobbs, 172 Bletsoe Avenue,
Spreydon, Christchurch.

★
Mrs. A. J. Diver, 29 Reid Road,
Dunedin; Mrs. E. A. Smith, 6
Tweed Street, Oamaru; Mrs. W. E.
Cook, Schoolhouse, Orari.

kle with coconut, and cut into squares. These are delicious and just like real cream.—Mrs. W.H. (Spreydon).

Queen Mary Sponge

ONE-HALF teacup arrowroot, $\frac{1}{2}$ teacup flour, $\frac{1}{2}$ cup sugar, 3 eggs, 1 teaspoon baking powder, 1 small tin pineapple, pinch of salt. Method: Separate yolks from whites, beat white to a thick froth, add yolks one by one, then sugar. Beat again. Then stir in arrowroot, flour and powder, and lastly 2 tablespoons pineapple juice. Bake in a square sandwich tin. Electric 375 bottom, element low, top off, 30 minutes. When cold spread the top of cake with whipped cream. Decorate with pieces of pineapple. Delicious.—E.A.S. (Oamaru).

Bean Muffins

ONE large cup flour, 2 large cups bran, pinch salt, 1 level teaspoon baking powder, 1 teaspoon baking soda (dissolved in the milk), $\frac{1}{2}$ cup golden syrup (not to be heated) (2 large tablespoons), $1\frac{1}{2}$ cups of milk. Mix all well and let stand for $\frac{1}{2}$ hour; should be fairly moist. Put into large patty pans (small round tobacco tins are excellent), well greased, and bake in modern oven about $\frac{1}{2}$ hour.—Mrs. W. E. C. (Orari).

Apple Ginger

FOUR pounds apples, 1 large carrot (grated), 2 lemons, 2 teaspoons

ground ginger, sugar. Boil the grated carrot till soft and strain, retaining the liquid. Wipe the apples and cut roughly together with the lemons, cover well with water, including the carrot liquid, and cook till soft. Mash well and strain through a cloth, squeezing out all the juice. Add to this juice the cooked carrot and the ginger. Allow one cup of sugar to one cup of juice and boil till a little tried in a saucer collects a skin on the top. Pot while hot.—Mrs. A.J.D. (Dunedin).

Golden Shower Marmalade

OF 12 poorman oranges, peel about nine and put the peel on one side. Slice all the oranges and cover with water as when making any jelly. Boil well and strain. While this is boiling put the peeled skin in an enamel saucepan and boil till fairly tender, about 15 minutes. Take out and scrape any white out, cut very fine. Then boil up the strained juice after measuring, and when boiled ten minutes add sugar—a cup to a cup of juice. Boil hard, and just before it jellies add the finely-cut peel. If possible, add the peel about five minutes before taking off the fire. Allow to cool a little before bottling and then the shreds will settle evenly in the jelly. This is a delicious clear marmalade.—Mrs. C.L. (Papatotae).

Cheese Dumplings

SIFT 1 cup flour, $\frac{1}{2}$ teaspoon baking powder, pinch salt into a mixing bowl; add 2oz. finely-minced suet or 2 tablespoons "Shreddo," 2 tablespoons grated cheese; add enough milk to make a nice mixture to roll out, put on to a floured board, roll out to about half an inch thick, shape out with a cup and to each round place a teaspoon grated cheese in the centre and a pinch of cayenne. Wet around the edges with water, bring up together like a ball. Now have ready a saucepan with a tin of tomato soup and half a cup of water; let come to the boil before placing the dumplings in, cook for 25 minutes in the soup, just gently. When cooked, lift the dumpling out, place in a dish with lid on to keep hot, add half a cup of milk to the soup, heat through, add small piece of butter. Serve with the dumplings. This makes nine nice dumplings and so tasty.—Mrs. P.W. (Auckland).

Lincoln Crispies

TWO eggs, 1 cup sugar, 2 tablespoons melted butter, half a teaspoon salt, two-thirds of a cup coconut, half a cup almonds, 1 teaspoon vanilla, 4 cups cornflakes, half a cup walnuts. Add sugar and salt to whites, beat until dissolved, add melted butter, cornflakes, coconut, nuts and vanilla. Place in spoonfuls on cold tray and bake three-quarters of an hour in a slow oven.—Mrs. L.C.E. (Rangiora).

Chocolate Cake

GRATE one cake unsweetened chocolate, and mix this in a small saucepan with $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup brown (Continued on page 55.)



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Custard

4oz. TIN (6") makes 5 PINTS
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FAMILY SIZE 4lb. TIN 5-



5 FLAVOURS AND STANDARD