

sifted with chocolate powder. Drop in heaps on well-greased and floured tray, and bake in cool oven for about one hour.—Mrs. R.C.T. (Havelock).

Apple Pancakes.

THREE tablespoons golden syrup, 1 tablespoon butter, 1 egg, 1 teaspoon ground cinnamon, butter, and syrup for serving, 2 cups stewed sieved apples, 3 teaspoons baking powder, 2½ cups flour. Place stewed sieved apples in a basin, add well-beaten egg and syrup. Mix well together, stir in the flour, sifted with baking powder, add butter and cinnamon, beat all well together till thoroughly blended. Fry in spoonfuls. Serve with butter and syrup for breakfast.—Mrs. G.S. (Napier).

Chocolate Sponge.

INGREDIENTS: 6ozs. butter, 6ozs. sugar, 3 eggs, 6ozs. flour, 1 teaspoon baking powder, 2 teaspoonfuls cocoa, 2 tablespoons coconut. Method: Cream butter and sugar together, add eggs well beaten, and lastly dry ingre-

pieces about three inches in length. Place these on a greased and floured tin and set them to rise in a warm place for an hour. Then bake for 20 minutes in a quick oven.—Mrs. McC. (Dunedin).

"Roman Flan."

8 OZ. short crust, 1 egg, 1 teaspoon vanilla, 1½oz. flour, 3oz. sugar, 1 gill condensed milk or thick cream, sliced apple, a little butter. Turn pastry on to a lightly floured board. Roll to one inch in thickness. Butter a pie-dish and nearly line with pastry. Ornament the edges, and fill the bottom with a layer of apple slices. Bake in a hot oven for ten minutes. Meanwhile, sift flour and sugar into a basin. Beat the egg and gradually stir in condensed milk or thick cream with the vanilla essence. Beat by degrees into flour and sugar. When well mixed pour into pastry cases and return to the oven (fairly hot). Bake till well cooked.—Miss L.P. (Oamaru).

Cauliflower Pudding.

COOK medium-size cauliflower in salted water for about five minutes; drain water off. Now line the inside of a pudding basin with slices of bacon, put in some cauliflower, fill up spaces with breadcrumbs (about one cupful), a little chopped parsley, pepper and salt to taste, and small piece of butter; then fill basin with rest of cauliflower, then pour over one cup of milk with a little chopped parsley added; cover with slices of bacon, and tie a piece of greaseproof paper on top. Steam for one and half hours, turn out on a hot dish and arrange all round with mashed potatoes with a little chopped parsley mashed in.—Mrs. P.W. (Onehunga).

Orange Delights

WHEN starting the cakes, dissolve 1 pkt. orange jelly crystals in 2 cups of water and leave aside to cool. Now beat 2 eggs and a pinch of salt well, then add ½ cup sugar. Beat until thick and foamy, then melt 2 tablespoons butter, 1 tablespoon hot water, pour the hot mixture into the eggs and sugar, mix well, then grate the rind of a nice orange and the juice of ½ the orange to the mixture, lastly, sift in 1 cup flour, 1 teaspoon cream of tartar, ½ teaspoon carbonate soda, mix well and put into well greased patty pans, 1 teaspoonful in each one. Bake in hot oven about 8 minutes. When cold, pour half of the jelly into a dish, put the other half away to set. Now dip each cake in the unset jelly and roll in coconut. Leave aside until they are set, then cut in half and spread with following cream: 3 tablespoons butter, 3 tablespoons sugar, 3 tablespoons boiling water; beat well until to a cream, then add the juice of the other ½ of orange. When the jelly is set cut a slice of the jelly and lay on one half and put the other half on top. You get 27 nice little delights well worth the trouble.—Mrs. P.W. (Onehunga).

dients. Cook in moderate oven.—Miss E.H. (Ohinewai).

Breakfast Rolls.

1 LB. flour, 1oz. butter, 1 teaspoonful salt, ½ pint tepid water, ½oz. compressed yeast. Sieve the flour into a basin, rub in the butter and make a well in the centre. Mix yeast and salt together until creamy, then pour over them the tepid water. Strain this into the well in the flour, and mix quickly to a dough. Knead on a floured board till smooth, then form into a long roll and divide into

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. P. Wright, 10 Cameron Street, Onehunga, Auckland.

★ ★

Mrs. R. Nichols, Wharfe Street, Oamaru; Mrs. E. A. Smith, 6 Tweed Street, Oamaru.

★

Mrs. R. C. Taylor, Havelock, Marlborough; Mrs. McCutcheon, 7 de Carle Street, St. Kilda, Dunedin; Mrs. G. Stevens, Puketapu, Napier.

Oyster and Macaroni.

2 DOZEN oysters, 3oz. macaroni, breadcrumbs, 2 tablespoons butter, 1oz. flour, seasoning. Boil the macaroni till quite tender in weak stock or the oyster liquor. Arrange the macaroni and oysters in layers in a but-
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