

powdered cinnamon, 1 teaspoon bicarbonate of soda. Peel, core and slice the apples and stew in the golden syrup until tender. Rub butter in the flour, add currants, sugar and cinnamon. Mix soda with milk, add egg well beaten and add to the flour, etc., then add stewed apples and mix well together. Bake in flat tin for 40 minutes in hot oven.—Mrs. E.A.B. (Dargaville).

### Nut and Cherry Cake

**HALF** a pound of butter,  $\frac{3}{4}$  breakfast cup sugar, 3 eggs, 2 level breakfast cups flour, 1 teaspoon cream of tartar,  $\frac{1}{2}$  teaspoon baking soda, 3 oz cherries, 3oz. chopped Brazil nuts. Cream butter and sugar until very light; add eggs (one at a time) and beat each one in till smooth and creamy. Cut cherries in half; roughly chop nuts. Lightly stir in sifted flour, etc., then add the cherries and nuts. Line a square cake tin with two layers of paper and put mixture in, keeping it well heaped up in corners. Bake in well-heated oven for one hour.—Mrs. G.S. (Napier).

### Eggless Fruit Cake

**FOUR** large cups flour,  $\frac{1}{2}$ lb. butter or mixture of fat,  $\frac{1}{2}$ lb. fruit (dates, sultanas, etc.),  $\frac{1}{2}$ lb. preserved ginger, 1 packet spice, 2 teaspoons carbonate of soda, 2 tablespoons golden syrup,  $\frac{1}{4}$  cups sugar, 2 cups milk. Dissolve soda in milk; cream butter and sugar, warm syrup and pour over butter; mix well with milk and flour slowly; add fruit last. Stir well and put in hot oven. Bake one hour and a half, reducing heat after half an hour.—Mrs. E.S. (Dunedin).

### Vermicelli Rissoles

**BOIL**  $\frac{1}{2}$ lb. vermicelli in 1 pint milk until tender. Mix into this one hard-boiled egg (well pounded), 2oz. grated cheese, and little salt, pepper and nutmeg to taste. Place mixture on a dish to cool. Shape into rissoles flour, or egg and breadcrumb them and

fry in boiling fat. Serve with hot buttered toast and coffee.—Mrs. G.M. (Timaru).

## This Week's ★ ★ ★ Stars -

[Each week six 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. R. Duxfield, junior, Kopuarahi, Turua, Thames Valley.

★ ★

Mrs. Eric Etz, Main Street, Pahia  
tua; Miss L. Puttick, West Belt,  
Oamaru.

★

Mrs. J. H. Morley, 9 Sillary Street,  
Hamilton East. Waikato; Mrs. C. S.  
Lewin, 11 Warrington Street, St  
Albans, Christchurch; Miss K. E.  
Goulter, Staiboro, Seddon.

### Steak and Oysters

**TAKE** a nice thick piece of juicy tender steak about 2 inches thick (rump or undercut), have a nice sharp knife and split a nice pocket in it. Now fill with raw oysters. Sew up the opening carefully. Brush over the

steak with melted butter and sprinkle with pepper and salt. Then grill slowly about 15 minutes, turn it over, brush again with the melted butter, add pepper and salt, grill again another 15 minutes. Now get ready a sauce made with 2oz. melted butter, 1 tablespoon chopped parsley, 1 teaspoon lemon juice, pour the liquid off the grill into it, place the steak on a dish and pour the sauce over. serve nice and hot with chip potatoes. This is simply delicious.—Mrs. P.W. (Onehunga).

### Pumpkin Jam

**TAKE** 8lb. pumpkin, after paring and cutting into cubes. Place in a deep basin, squeeze over the juice of four lemons, cut the peel of the lemons into fine strips (or can be put through mincer) and add to the contents of basin. Spread over the whole, 8lb. sugar, slice or mince 4oz. ginger and mix in. Stand aside for 24 hours, then turn into a preserving pan and simmer gently for  $1\frac{1}{2}$  hours. Skim carefully the whole time. When been cooking 1 hour add 1oz. butter. When cooked, the pumpkin and lemon should look very clear. Place in jars while hot, seal down when cold.—Mrs. P. W. (Onehunga).

### Beef and Ham Roll

**ONE AND A HALF POUNDS** silver-side beef or veal,  $\frac{1}{2}$ lb. ham,  $\frac{1}{2}$ lb. breadcrumbs, 1 egg, little milk, seasoning and parsley. Method: Put beef and ham through mincer, then mix in breadcrumbs and seasoning. Add egg and milk. Mix well until it combines all together. Put it in a well-floured cloth in a roll shape. Tie both ends and sew cloth down the middle where it joins. Steam 2 hours. Then place it on a dish (in cloth) and place heavy weights on top. Next morning remove cloth and roll the meat-roll in browned breadcrumbs.—Mrs. V. (Wellington).

(Continued on page 69.)

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