well-greased tin, and bake in moderate oven thirty to forty-five minutes.

# Alexandra Cake

LB, butter, ½ cup sugar, 1 heaped breakfast cup flour, 1 egg, ½ teaspoon baking powder, essence vanilla. raspberry or apricot jam. Beat butter and sugar, add beaten egg and rest of ingredients. Spread 2 of mixture in a 10in. square tin (well-buttered), spread with jam, then add rest of mixture in

Phis Week's. ▼★Stars.-

[Each week six contributions to the recipe page are awarded stars—the prize-winning recipe recives three stars and a half-aguinea, 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 guinets and the runner-up one guinea. Below are this week's star winners.] ners. I

(and 10/6 prize). Mrs. E. A. Smith, 6 Tweed Street, Oamaru.



Mrs. C. S. Lewin, 11 Warrington Street, St. Albans, Christchurch; Mrs. Dyson, Seddon Street, Ravensbourne.

Mrs. A. C. M. Parkinson, Crofton Road, Marton; Mrs. P. Wright, 10 Cameron Street, Onehunga; Miss L. Puttick, West Belt, Oamaru.

½-spoon lots on top of jam and sprinkle over the top with chopped walnuts. Bake in slow oven ½ hour more.—Mrs. M.D. (Ravensbourne).

Pineapple Sally

CREAM together Soz. butter, ½ cup sugar, 1 cup flour, 1 egg and 1 teaspoon baking powder. Roll out and line a fairly shallow dish, leave enough dough to make a lid for the dish; prick lid all over and sprinkle with chopped almonds and sugar. Bake in a rather slow oven. Make up one pineapple jelly, using the liquid of a small tin of pineapple and using water to make up the required quantity. When cake is cooked fill with chopped pineapple and when jelly begins to set, pour over the pineapple. Put the lid on and leave till jelly is quite firm. Serve either plain as a cake or with whipped cream as a sweet. Very dainty and appetising .- Mrs. C.S.L. (St. Albans).

#### Andermatt Cream

TWO breakfast cups milk, two level tablespoons rice, one teacup cream, four sheets gelatine, one teacup ripe or candied fruits cut in pieces,

illa to taste. Rinse mould (shallow) with cold water. Wash rice, boil the milk sprinkle rice into it and stir well. Let it reboil and then simmer

slowly till rice is soft, and the whole a soft creamy mass. Keep it well stirred. Put this into a basin. Dissolve the gelatine in two or three solve the gratine in two of three tablespoons hot water. When dissolved strain it into the rice. Cool five minutes. Stir in the cream, fruit and vanilla. Then pour into the wet mould. When firm turn out and serve with whipped cream or boiled custard. -Mrs. A.C.M.P. (Marton).

### Vegetable Straws

COOK two medium potatoes, two carrots, one parsnip together until tender. Strain and mash well, leave aside until cool, then put into a mixing bowl; add one cup flour, one teaspoon baking powder, pepper and salt to taste, two ounces grated cheese; bind together with beaten yolk of one egg, two ounces melted butter. (Save little of egg to brush over the top.) Put on to a floured board, roll out to about half an inch thick, and brush over with the reserved egg mixed with little milk. Cut into lengths about 5in. long and in. Wide, place on greased trays and bake in quick oven until golden brown. These are delicious served hot with the hot dinner, or car be eaten as a savoury for supper.—Mrs. P.W. (Onehunga).

## Vegetable Sausages.

TAKE 3 carrots, 2 onions, 1 parsnip ½ pint peas, 1oz butter, 1 egg salt and pepper, 1 fablespoon chopped parsley, breadcrumbs. Soak the peas overnight, then boil till soft, with mint. Boil all the other vegetables and when tender mix with the peas, add parsley, salt and pepper to taste

# Sweet Potato Pudding

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INGREDIENTS: 11b. kumeras, 21b. brown sugar, 22oz. butter, 2 gill cream, ½ grated nutmeg, a small piece of lemon peel, 2 eggs, 1 dessertspoon

flour. Directions: Boil the kumeras well and mash thoroughly, passing it through a colander; and while it is yet warm mix in sugar and butter; beat the eggs and mix in when cool, with the flour, grated lemon peel, nutmeg, etc., very thoroughly; butter a piedish and bake 25 minutes in a moderately hot oven. May be eaten with wine sauce or any other sweet sauce .-Mrs. R.D., jun. (Turua).

(Continued on page 53).

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