

Citrus Jam

PEEL one small swede turnip, cut up small and cook till very soft. In another saucepan put about twelve orange or lemon skins (24 halves), cover with water and cook till very soft, strain both, mash the turnip with potato masher till a good pulp; also mash the lemon skins to a pulp. Mix turnip pulp and lemon pulp and add 1 cup of sugar to every cup of pulp and boil till it sets when cooled on a saucer.—Mrs. S.R. (Te Kuiti).

Pickled Beetroot

PEEL and cut into cubes 3lb. of beetroot. Put into saucepan of boiling water to which has been added a teaspoon of salt. Keep boiling all the time, until it is cooked. (If you let it off boiling point it will lose its colour.) When it is cooked put it into a basin and cover with vinegar. Leave till cold. When cold strain off vinegar and put vinegar into

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. E. Lindsay, "Fairview," Wai-kino.

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Mrs. M. I. Sim, Shakespeare Walk, Nelson; Mrs. Stevens Riddle, Aria, Te Kuiti.

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Miss S. F. Torlesse, 25 Park Lane, Timaru, Mrs. J. H. Morley, 9 Sillary Street, Hamilton East; Mrs. P. Wright, 10 Cameron Street, Onehunga.

saucepan. There should be about one pint. Add 2lb. of cut-up apples, 2 fairly large onions, 1 teaspoon of salt, 1lb. white sugar, and 1 to 1 1/2 lb. ground ginger (to taste). Bring to the boil and add juice of 1 1/2 lemons. Cook until apples are tender, about 20 to 25 minutes. Lastly, add the beetroot, and cook until it is heated through. When cool, bottle and cover tightly.—Miss S.F.T. (Timaru).

Wholemeal Biscuits

THREE cups wholemeal (fine), 1 cup sugar, 1/2 cup butter, 2 teaspoons baking powder, 2 dessertspoons golden syrup, 1/2 cup milk. Melt butter and golden syrup, add milk, then add to well mixed dry ingredients. Roll thin and cut into squares. Don't try cutting with cutters as the mixture is easier just to cut into shape with knife; moderate oven.—Mrs. S.R. (Te Kuiti).

Cottage Tea Loaves

SIFT 9oz. of flour with a teaspoonful of cream of tartar, and one of carbonate of soda; add pinch salt. Mix in 2oz. of butter with 1oz. of sugar and 1oz. of minced almonds. Mix this all together

thoroughly, and pour in sufficient milk to moisten to a soft consistency. Make dough into little loaves, placing one smaller round on top of the larger one, and bake them in hot oven quickly. These quantities should make ten small individual loaves, and can be served hot or cold with butter. Very simple and nice.—Mrs. J.H.M. (Waikato).

Chocolate Tartlets

MAKE a short pastry with 6oz. flour, 1oz. sugar, 1/2-teaspoon baking powder, rub in 3oz. butter, and bind together with yolk of 1 egg and a little water. Roll out and line patty pans. Put a little apricot jam in the bottom (any jam will do). Now beat 1oz. butter, 2oz. castor sugar to a cream, add 1 egg and beat well, then add 3oz. ground almonds, 1 level tablespoon cornflour, 2 teaspoons cocoa, a little vanilla, mix all well together, put a teaspoonful in each tartlet, bake in fairly hot oven about 20 minutes.—Mrs. P.W. (Onehunga).

Orange Health Jelly

1 OZ. gelatine, soak in 1/2-pint of water, squeeze 4 large oranges and 2 lemons, add 6oz. sugar and 1 pint of water. Boil all till dissolved, put in a mould. A little cochineal may be used.—Mrs. A.C.M.P. (Marton).

Floating Pudding

INGREDIENTS: 2 large cups flour, 2 teaspoons baking powder, pinch salt, 1 cup milk 4oz. butter, 2 tablespoons golden syrup, 1/2 small cup sugar, 1 cup hot water. Sift flour, baking powder and salt together. Rub in half of the butter, mix to scone consistency with the milk. Put into large, well-greased basin. Melt the remainder of the butter, golden syrup and sugar, add hot water pour all over the dough (The dough will then float.) Do not cover basin. Place in saucepan of boiling water, sufficient to come halfway up basin. Put lid on saucepan and steam for half an hour. This makes a fairly big pudding and requires plenty of space to rise in. The pudding will go darker and lose some of its flavour if cooked more than time stated.—Mrs R.D. (Turua).

Children's Birthday Cake

3 LB. flour, 1lb. sugar, 1lb. butter, 2 1/4 eggs, small teaspoon carbonate of soda, 1 teaspoon almond essence, 1/2-cup boiling milk, 1lb. sultanas, 1lb. currants, 1 teaspoon mixed spice. Sift flour and soda, rub in butter, add sugar and fruit, beaten eggs and flavouring. Lastly add the boiling milk.—Mrs. A.E., (Hastings).

Kedgerie.

ANY cold fish, or tinned fish, is suitable for this dish. To 1lb. fish allow 6oz. rice, 2 hard-boiled eggs, 2oz. butter, salt and pepper, cayenne. Boil and dry the rice, divide the fish into small flakes, cut the eggs into slices. Melt the butter in the stewpan, add to it the fish, rice, whites of egg, salt, pepper and cayenne, and stir the ingredients over the fire until hot. Turn the mixture on to a hot dish, press it into pyramid form with a fork, decorate with the yolk of egg, and serve hot.—Mrs. A.C.M.P. (Marton).

Crayfish Croquettes.

1 SMALL crayfish, finely minced, 1/2 pint milk, 1 tablespoonful flour, 1oz. butter, 2 tablespoons cream, 1 teaspoonful anchovy sauce, salt and a dash of cayenne pepper. Melt butter in saucepan, stir in the flour gradually, add the milk and stir over the fire until thick. Boil for three minutes. Take off the fire, add cream, anchovy sauce and seasoning, then the finely-minced crayfish. Spread on a plate to cool. Beat 1 egg thoroughly

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CRAWLED UPSTAIRS LIKE A CRAB

Owing to Rheumatism In Her Knee

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