

Mrs. A.P. (Port Fitzroy): Your letter gave me great pleasure and encouragement.

Mrs. J.H.M. (Waikato): Many thanks for your appreciative letter.

Mrs. V.M.D. (Turua): Cures next week, and please accept my thanks.

Mrs. T.C.T. (Shannon): I was interested, thank you.

Mrs. C.S.L. (Christchurch): Glad you are enjoying "star" contest.

Mrs. A.O.B. ((Tauranga): Pleased to hear from you again.

Mrs. A.M.W. (Blenheim): Glad to get them but only one at a time, please.

### Baked Beets

**W**ASH but do not peel till after baking. Turn, if need be, occasionally, to avoid burning. Serve with butter, pepper and salt, the same as if boiled, but they will be found nicer and sweeter than if boiled. Another way after baking (or boiling) is to wash with an equal amount of cold potatoes and warmed up with a little butter, milk, and pepper and salt to taste. This method is much nicer than potatoes alone for breakfast.—Mrs. R.D. (Turua).

### Chocolate Cake

**C**REAM together 4oz. butter, 1 cup sugar, add 2 eggs and 2 tablespoons milk; add 1lb. wholemeal, 1 tablespoon cocoa, 1 teaspoon baking powder, 1 tea-cup coconut, 2oz. walnuts,  $\frac{1}{2}$  teaspoon salt. Mix all together and bake in a moderate oven 1 hour. This cake will keep fresh and moist for over a week.—Mrs. C.S.L. (Christchurch).

### Vegetable Charlotte

**I**NGREDIENTS: Two carrots, 2 parsnips, 1 tin sweet corn or green peas, 1 onion grated,  $\frac{1}{2}$ oz. cornflour,  $\frac{1}{2}$  gill cold water  $\frac{1}{2}$  pint white sauce, seasoning, stale bread and dripping. Method: Cook and mash carrots and parsnips, mix with corn and grated onion, and add white sauce. Add cornflour which

should be mixed to smooth paste with  $\frac{1}{2}$  gill cold water. Line a cake-tin or tin mould with slices of bread which have been spread with dripping. Put the vegetables on, and cover with bread. Bake in a hot oven for  $\frac{1}{2}$  hour. Turn out carefully, and serve garnished with bacon rolls. This is also nice served cold.—Miss E.B. (Dunedin).

### Irish Treacle Loaf

**I**NGREDIENTS: One cup buttermilk (or sour milk), 1 cup treacle (or golden syrup), 3 cups flour, 1 teaspoonful salt, 1 teaspoonful baking soda. Method: Beat together treacle and buttermilk (reserving 1 tablespoonful buttermilk in which dissolve soda), add flour sifted with the salt. Beat well and lastly, mix in thoroughly milk in which soda was dissolved. Pour batter into bread-tin. Bake in moderate oven 45 minutes. When cool cut in slices and butter.—Mrs. A.P. (Port Fitzroy).

### Lemon Pudding

**C**UT about four or five slices of white bread into small squares. Stale bread may be used. Put into a piedish and cover with one and a quarter cups

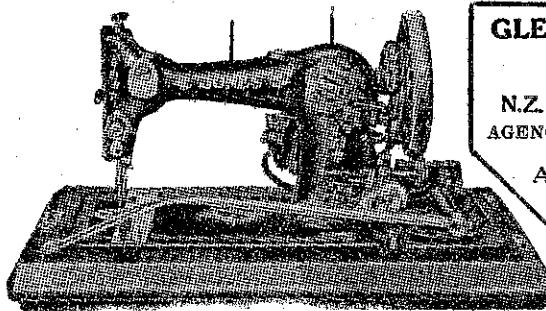
of boiling water. Put  $\frac{1}{2}$ lb. butter, one large cup of sugar, juice and rind of two large lemons in a saucepan with one large cup of water and bring slowly to the boil. Remove from fire and pour over two well-beaten eggs. Add this mixture to the soaked bread, and mix gently together. Place piedish in a dish of cold water, and bake in a moderate oven until firm. This can be decorated with whipped cream or meringue. Can be served hot or cold.—M.A. (Wellington).

### Coffee Roll

**O**NE teacup flour,  $\frac{1}{2}$  teaspoon cream of tartar, a large pinch of carbonate of soda, 1 $\frac{1}{2}$ oz. butter, 2 eggs, 3oz. castor sugar, black coffee, apricot jam, 1 tablespoon of milk. Grease tin and line it with greased paper, which stands above the sides of the tin. Sieve the flour, soda and cream of tartar. Whisk eggs and sugar till creamy. Fold in flour and milk and add sufficient black coffee to flavour the mixture. Melt butter and stir in lastly. Pour in tin and spread evenly. Bake in hot oven for 8 or 10 minutes. When cooked turn out on sheet of (Continued on page 55.)

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