

shreds, cover with one cup of the water. Wash apricots well, place in large enamel bowl, then put prepared pumpkin and inside of lemon (cut into small pieces) on top of apricots. Pour the remaining 9 cups of water over, and leave all standing 24 hours. Next day cook lemon peel in separate saucepan until very tender, making up amount of water as it boils away. At the same time bring pumpkin and apricots, etc., with sugar added, slowly to the boil, add lemon rind (when tender), skim frequently, and boil slowly until a little sets when tested, about 2 hours. Put into clean, warm jars. Seal when cold.—Mrs. R.D. (Turua).

Economy Cake

10 OZ. best beef dripping, 2 eggs, 1lb. light brown sugar, 2 tablespoons treacle, $\frac{3}{4}$ -pint of milk, 2 $\frac{1}{2}$ lb. flour, 2 $\frac{1}{2}$ lb. mixed fruit, 1 teaspoon soda, 1 teaspoon baking powder, $\frac{1}{2}$ packet spice, $\frac{1}{2}$ lemon (juice only). Cream dripping, add sugar,

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. A. M. Wadsworth, Pine Valley, Blenheim.

★ ★

Mrs. R. Duxfield, Kopuarahi; Mrs. C. S. Lewin, 11 Warrington Street, St. Albans, Christchurch.

★

Mrs. E. A. Smith, 6 Tweed St., Oamaru; Mrs. E. Lindsay, "Fairview," Waikino; Mrs. E. A. Barrow, Dargaville.

treacle, eggs, and milk (in which soda has been dissolved), add sifted flour and baking powder, and finally, fruit, spice and lemon juice. Mix well, and put in a large prepared cake tin. Bake 3 hours, reducing the heat after the first $\frac{1}{2}$ -hour. This makes a large dark cake weighing 8lb. or more.—Mrs. C.S.L. (Christchurch.)

Sweet Pickle

2LB. pears, 2lb. bananas, 2lb. apples, 1lb. dates, 1 quart vinegar, or a little more, 1 teaspoon cayenne, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon salt. Cut up fruit no smaller than dates. Put vinegar in pan and cut fruit, boil about $\frac{1}{2}$ hour, then add 2lb. jam and simmer slowly for $\frac{1}{2}$ hour.—Mrs. E.A.S. (Oamaru).

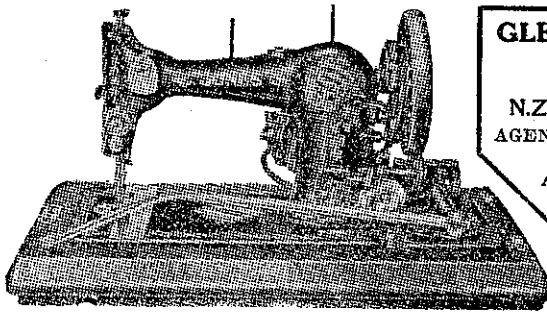
Worcester Sauce

1 GALLON vinegar, 3lb. treacle, $\frac{1}{2}$ lb. garlic, $\frac{1}{2}$ lb. cloves, $\frac{1}{2}$ whole pepper, 1oz. cayenne, small $\frac{1}{2}$ -cup salt, $\frac{1}{2}$ -cup sugar,

(Continued on page 53).

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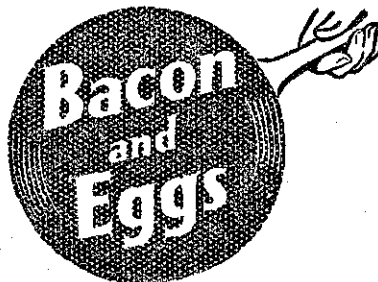
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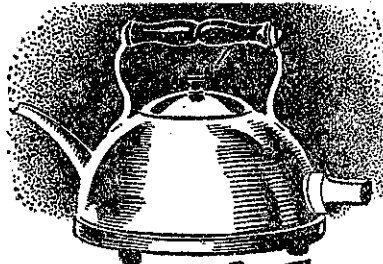


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