(Continued from page 51.)

1 good tablespoon flour. Method: Burn a good tablespoon flour, Method: Burn sugar in oven till black. Mix flour with a little cold vinegar, add both when the vinegar boils. Boil for \(\frac{2}{4}\)-hour. Will keep for years.—Mrs. E.A.S. (Oamaru).

Parsnip Chowder

Parsnip Chowder

RRY 2 tablespoons of finely-sliced fat salt pork in a saucepan till golden brown. Add 3 cups full of dried parsnips, 4 of diced potatoes, and 2 medium-sized onions, finely chopped. Cover with boiling water and simmer till vegetables are tender (about \(\frac{1}{3}\) of an hour). Season with a small teaspoon of salt, \(\frac{1}{4}\) teaspoon of pepper; add 3 cups full of milk and let come to a boil. Thicken slightly with one tablespoonful each of flour and butter melted together, blended with 2 tablespoons of cold milk. Serve hot with crisp crackers or diced bread fried brown.—Mrs. E.L (Waikino).

Mrs. E.L (Waikino).

Cherry and Ginger Cake

LARGE cup flour, ½ cup cornflour, ½
teaspoon salt, ½ teaspoons baking
powder, ½ cup sugar, ½ cup butter, 2
egg yolks, ½ cup milk, I teaspoon lemon
juice, I cup crystallised cherries, ½ cup
preserved ginger, cut up very small.
Cream the butter and sugar well to
gether, then beat in the egg yolks one at
a time. Sift flour, baking powder, cornflour, and salt, and add alternately with
the milk, beating well after each addition.
Lastly stir in the cut-up ginger and
lemon juice. Bake in well-greased cake
tin in a moderate oven for 30 minutes.
Remove from tin and cool. For the
meringue, fold two tablespoonsful sugar
into the stiffly-beaten egg whites and continue beating until very stiff. Pile the
meringue lightly on top of cake. decorate
with whole cherries, and return to oven
until meringue is lightly browned, about
15 minutes, in very moderate oven.—
Mrs. E.A.B. (Dargaville).

Apple Salad

PREPARE the following dressing—half a cup of cream and milk mixed, 1 dessertspoon sugar, ½ teaspoon mustard, pepper and salt to taste, and 2 teaspoons vinegar. Into this mix 3 grated apples and one small grated onion.—Miss V.C. (Herbert).

Date Savouries

50Z. flour 5oz. butter, 2oz. cheese, \$\frac{1}{2}\$ teaspoonful cayenne pepper, pinch of sait. \$\frac{1}{2}\$lb. dates. Yolk of an egg and one tablespoonful milk. Rub butter into flour and other ingredients, put yolk in the middle. and milk on top, and mix (into a dough. Roll out or cut in half. Spread dates on one half and put other half on top and cut into fingers about 4 inches long and bake in a moderate away. dail on top and cut into hugers about a inches long and bake in a moderate oven. Put a little boiling water on dates to soften them, but let them get quite cold before putting on to the pastry. (Very nice indeed.)—Miss M.H. (Timara).

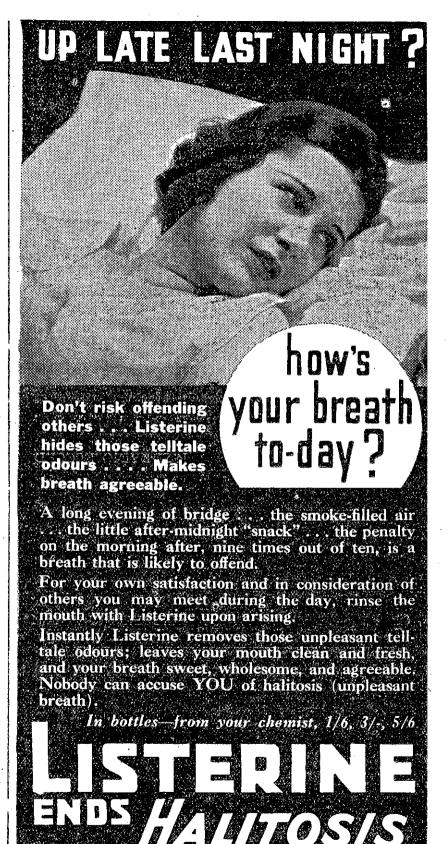
Pared Mince Roll

LB. beef steak, minced: 1½ cups flour; 2 tablesnoons butter: 2 teaspoons baking powder; ½-cup milk; little salt. Mix flour, etc., and roll out. Spread minced steak over and season upoly penper. Roll up like a roly-poly, Place in a piedish, then nour over one cunful of hot good gravy, and hake in fairly hot oven until nicely crisped.—Mrs. M.J. (Cambridge.)

Patrad Oranges

SELECT as many large oranges as required, and from the stem end of each cut enough rind to flatien, so that it will stand upright. From the other end cut a generous slice to form a lid, and then prick the exposed end of each quarter, using a fork or skewer and well perforating the inner skin. Put on top sugar to taste, add one tensoon of port

(Continued on page 57).



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