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1 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 $\frac{1}{2}$ -hour. Will keep for years.—Mrs. E.A.S. (Oamaru).

Parsnip Chowder

FRY 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 $\frac{3}{4}$ of an hour). Season with a small teaspoon of salt, $\frac{1}{2}$ 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. (Waikato).

Cherry and Ginger Cake

1 LARGE cup flour, $\frac{1}{2}$ cup cornflour, $\frac{1}{2}$ teaspoon salt, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, 2 egg yolks, $\frac{1}{2}$ cup milk, 1 teaspoon lemon juice, 1 cup crystallised cherries, $\frac{1}{2}$ cup preserved ginger, cut up very small. Cream the butter and sugar well together, 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, $\frac{1}{2}$ 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

5 OZ. flour 5oz. butter, 2oz. cheese, $\frac{1}{2}$ teaspoonful cayenne pepper, pinch of salt, $\frac{1}{2}$ 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 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. (Timaru).

Paked Mince Roll

1 LB. beef steak, minced: $1\frac{1}{2}$ cups flour; 2 tablespoons butter; 2 teaspoons baking powder; $\frac{1}{2}$ -cup milk; little salt. Mix flour, etc., and roll out. Spread minced steak over and season with pepper and salt. Roll up like a roly-poly. Place in a pie-dish, then pour over one cupful of hot good gravy, and bake in fairly hot oven until nicely crisped.—Mrs. M.J. (Cambridge).

Paked Oranges

SELLECT as many large oranges as required, and from the stem end of each cut enough rind to flatten, 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 teaspoon of port

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