

for 12 hours. Then bring gradually to a boil, stirring occasionally. Boil 1 hour or until the chutney is thick and brown in colour. Put into dry pots. Cover securely when cold, and store away in a cool place for a fortnight before using.—Miss L.P. (Oamaru).

Coconut Cakes

CREAM 1 tablespoon butter with 2 tablespoons sugar. Beat 1 egg-white to a stiff froth and add to butter and sugar; then add a not-quite-full cup of desiccated coconut and 1 small teaspoon of vanilla. Sift in 3 tablespoons flour with 1 teaspoon bak-

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)

Miss W. M. Fleming, Crookston, Otago.

★ ★

Miss L. Puttick, West Belt, Oamaru; Mrs. P. Wright, 10 Cameron Street, Onehunga.

★

Mrs. J. Marsh, 17 Raffles Street, Napier; Mrs. J. H. Morley, 9 Sil-lary Street, Hamilton; Mrs. R. Duxfield, Turua, Thames Valley.

ing powder, and a pinch of salt. Mix well, put on cold greased slide in teaspoonfuls, and bake quarter-hour in moderate oven.—Mrs. R.D. (Turua).

Fairy Cakes

FOUR level tablespoons flour, 4 level tablespoons cornflour, 2 heaped tablespoons sugar, 1 small teaspoon baking-powder, 1 heaped tablespoon butter, rind of a lemon (grated). Cream butter and sugar, beat the egg-yolk (left from the coconut-biscuit recipe) and add it slowly to butter and sugar. Add dry ingredients, then lemon-rind and beat well. Put in paper cases and bake in moderate oven.—Mrs. R.D. (Turua)

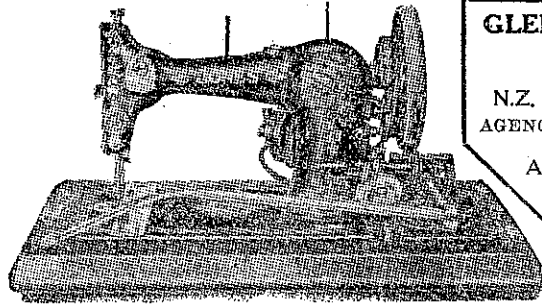
Priddings and Steak

2LB. beef steak cut in one slice about 1-inch thick. Season with the following: 1 cup breadcrumbs, 1 table-spoon dripping, rubbed through the crumbs, pinch thyme, 1 onion, chopped fine, salt and pepper to taste. Spread out steak, cover with the seasoning, roll

(Continued on page 53.)

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