

Peel and slice the apples finely. Cook in a covered saucepan with sufficient water to prevent burning. When soft, mash with a fork, add butter, sugar, grated lemon rind. Mix well, and return to fire until sugar is dissolved. Add well-beaten eggs. Cook gently over a low fire until the mixture thickens (do not boil). Add lemon juice and stir well. When cold, ready for use.—Miss A. (Wellington).

Prune and Orange Cake

4 OZ. butter, 1 small cup sugar, 3 eggs, 1½ cups flour, ½ cup cornflour, 1 tablespoon cocoa, 2 teaspoonsful baking powder, ½ teaspoonful cinnamon, ½ tea-

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 M. McCulloch, Ngapara, Otago.

★ ★

Mrs. R. Duxfield, Kopuarahi; Miss Whitelaw, Kamo.

★

Miss Arthur, 7 Austin Terrace, Wellington; Mrs. E. A. Barrow, Dargaville; Mrs. J. H. Morley, Hamilton East.

spoonful of ground cloves, ½ teaspoon ground nutmeg, ½ teacup of orange juice and ½ lb. prunes. Cook prunes in very little water until soft the day before the cake is made; then stone them and cut into small pieces. Cream butter and sugar, add eggs one at a time and beat well. Sift flour, cornflour, baking powder and spices; add prunes and orange juice, and stir well. Bake 35 minutes in moderate oven in well-buttered square cake tin. When cold, ice as follows: Mix 1 small cup of icing sugar with ½ cup crushed walnuts and 1 tablespoonful orange juice, and spread evenly on top of cake; allow to set, then cover with plain white icing, 3 tablespoons icing sugar, 1 tablespoon lemon juice, and spread very smoothly.—Mrs. E.A.B. (Dargaville).

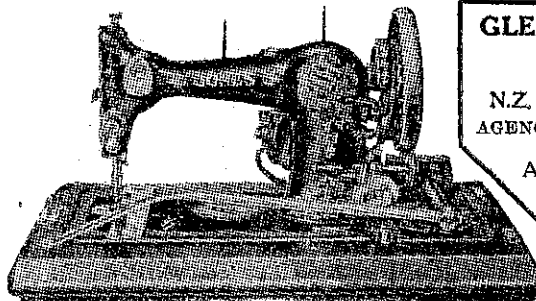
Braised Celery Cakes

COOK 1 head of celery; cut into small pieces in some salted water until cooked, then rub them through a sieve and measure out ½ pint of the puree, moistening it with some of the liquor it was cooked in. Mix this puree with ½ cup of milk in a saucepan and bring to a boiling point, then add 4oz. of semolina and boil again. Next add 1 tablespoon butter, the yolks of 2 eggs and a table spoon (large) of grated cheese. Spread the mixture out on a buttered dish and cut it into rounds or squares. Spread each cake with some thick white sauce and sprinkle with grated cheese, then pile them all into a fireproof dish, cover with more sauce and cheese, top off with

(Continued on next page.)

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