

following mixture:—Whipped cream, salt, pepper and grated cheese to suit.—Miss W. (Kamo).

### Seasonal Tart

GOOSEBERRIES, strawberries and rhubarb being now in season, here is a nice and easy method of cooking any

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of these. Make a short crust, mixing with milk, lining a plate with the pastry. Put on a layer of fruit (sliced apple is also delicious), then pour over some good cream and sprinkle with sugar, cooking until the fruit is done.—Mrs. S.W. (Tauranga).

### Banana Cakes (original)

QUARTER-POUND butter,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  lb. flour,  $\frac{1}{2}$  lb. ground almonds, 1 cup chopped dates,  $\frac{1}{2}$  teaspoon almond essence, 2 teaspoons baking powder, 1 egg, 3 mashed bananas. Cream butter and sugar, add egg, then ground almonds, bananas and dates. Mix well, then add dry ingredients and essence. Put on to cold tray in spoonfuls. Bake in moderate oven. Ground almonds may be omitted without spoiling the cakes.—Mrs. M.F.G. (Karori).

### Cherry Mould

ONE pound ripe cherries,  $\frac{1}{2}$  lb. loaf sugar, 2 oz. sago,  $\frac{1}{2}$  lemon rind, a little cinnamon, if liked. Into  $\frac{1}{2}$  pint of cold water put the sugar, lemon rind, cut finely, and cinnamon, and stir until sugar dissolves, then boil for five minutes. Stalk the cherries and put into the syrup, then let all simmer gently till tender. Remove stones. Pour cherry syrup over sago and cook until soft, then add stewed cherries; mix well and allow to cool. Turn into a mould and leave till next day. Turn out and serve with cream, ice cream or custard.—Miss L.P. (Oamaru).

### Quick Marmalade

PLUNGE dried apricots in hot water, leave for about 10 minutes, drain, and put through the mincer (the fine knife). To 1 cup minced apricots add  $\frac{1}{2}$  cups honey, just heated enough to mix well with the apricots. Put into jars and seal down. It is best left for about two weeks, then it is just a beautiful marmalade texture. Delicious on toast, even makes nice fillings for cakes.—Mrs. P.W. (Onehunga).

### Peas-and-Mint Jelly

COOK 4 cups peas well with salt and tablespoon sugar. Chop finely. 2 tablespoons mint, then dissolve 2 dessertspoons of gelatine in cold water, and add 1 cup boiling water and then 2 cups vinegar. Set all together overnight.

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Serve with green salad and ham or cold meat. Ideal for picnics or lunch.—Mrs. M.W.F. (Auckland).

### Almond Coffee Biscuits

HALF-CUP butter, 1 cup sugar, 2 eggs, 2 cups flour, almonds,  $\frac{1}{2}$  teaspoons baking powder. Cream the butter, add the sugar and beat well. Add beaten eggs and mix well; add flour and baking powder, sifted. Mix to a light dough and

roll out. Cut into half-moon shapes. On half of the biscuits place almonds, and leave the others plain. Bake in hot oven. When cooled and cool, ice with the following:—Blend four tablespoons icing

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