

If lemon flavour is preferred, use 1 teaspoon instead of orange juice.—Miss K.N. (Timaru).

Savoury Puffs

ONE needs eight thin slices of brown bread thinly buttered, 2oz. cooked ham or lean bacon, one tablespoonful mustard pickle and batter. Make the batter the evening before. Spread half the bread with the cooked ham and pickle and place the rest of slices on top to form sandwiches. Cut into fingers, dip well into batter, and fry in hot fat. Serve at once with dry toast. An ideal breakfast dish. Also economical.—Mrs. H.C.W. (Timaru).

Monk's Pie

TAKE 3 cups mashed potatoes, 2 tablespoons butter, 3 heaped tablespoons grated cheese, $\frac{1}{2}$ -lb tomatoes, 1 teaspoon grated onion, $\frac{1}{2}$ -pint white sauce, 6 eggs or as many as required. Pepper and salt. Scald, peel and slice tomatoes, melt butter in saucepan, add tomatoes, cover and simmer to a pulp. Rub them through a sieve and beat into the mashed potatoes. Add pepper and salt, and half the grated cheese.

Put into a buttered pie-dish. Make sufficient hollows (to hold eggs) with the back of a tablespoon. Break in the eggs. Cover over all with the $\frac{1}{2}$ -pint of white sauce, and cover with the remainder of the cheese.—Mrs. M.D. (Ravensbourne).

Swedish Prune Cake

AFTER creaming $\frac{1}{2}$ -cup of butter with 1 cup brown sugar, add 3 well-beaten eggs, 3 tablespoons sour cream, and 2 cups flour sifted with 1 teaspoon each of cinnamon and nutmeg. Dissolve 1 teaspoon soda in 2 tablespoons hot water and add to cake batter. Measure in a teaspoon vanilla and lastly add 1 cup stewed and stoned prunes cut fine. Mix well. Put in a greased paper-lined tin and bake about an hour in a moderate oven.

For the icing mix together 1 tablespoon melted butter, $\frac{1}{2}$ -cup prune juice, juice of half-a-lemon, and enough icing sugar to make it right consistency for spreading. Ice cake while still slightly warm and decorate top with length-wise strips of prunes, 5 each, in flower-like figures, pressing an almond into the centre of each and more almonds round edge of cake.—Mrs. D.L. (Whangarei).

Anchovy Toast

SOMETHING new to vary the breakfast dish.

One egg, slice buttered toast, anchovy paste, 2 tablespoons milk, chopped parsley, salt and cayenne. Spread toast while hot with anchovy paste. Beat egg, add milk, salt and cayenne. Melt a little butter in a small saucepan. Add egg and stir over heat until thick. Spread over the toast. Sprinkle with chopped parsley and serve at once.—Mrs. K.S. (Ponsonby).

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