into a basin and leave till cold. Dissolve jelly in the hot water and leave also till cold but not set. Then stir in gradually the custard. Pour into small wet moulds and leave till set. Turn on to a dish and sprinkle a teaspoon of coconut on each.—Mrs. E.L. (Waikino).

Apple Sauce Cookies

Take 1 cup sugar, ½ cup butter or good dripping, 1½ cups unsweetened apple sauce (peeled apples boiled dry), ½ cup nuts, any kind, 1 cup raisins, 2½ cups of flour, 1 teaspoon cinnamon, ½ teaspoon cloves, ½ teaspoon salt, 2 teaspoons bicarbonate soda. Cream butter, add sugar gradually, creaming continually, add apple sauce, chopped nuts and raisins and mix well. Then fold in sifted dry ingredients. Drop in spoonfuls on to oven sheet and bake in moderate oven about (350 deg.) 25 to 30 min.—Mrs. W.R. (Whangarei).

Sweet Corn

CORN is in season. The kiddies love nothing better for dinner than corn on the cob. Serve with plenty of butter. No meat is needed. To cook: Place in pan of boiling water. Water must cover corn. Bring to boil. Add salt and sugar to taste. Move covered pan to side of stove and leave for about 25 minutes. It must keep hot, but not even simmer. Any left over corn is delicious in fritters for breakfast. One cup cooked corn, 3 eggs, 4 tablespoons flour, 6 tablespoons milk, salt and pepper. Mix flour, pepper and salt, add eggs gradually, also milk and corn. Beat well. Fry in butter. Will serve five.—Mrs. S.G. (Rotorua).

Easter Cakes

MIX to a cream 6oz. butter and 4oz. castor sugar. Add 2 eggs well beaten, 6oz. of flour. 2oz. of fine ground rice, and a pinch of baking powder. Sift a little flour over 2oz. of currants, add them and also spice to taste in half a teaspoon. You may use ground cinnamon, graund carraways, ground mace or nutmeg. Knead very well. Roll out thin, stamp into small circles, and bake in a slow oven for 20 minutes. They should not be too thin, and should be a pale golden colour. This is a very old West of England recipe. and the cakes will keep indefinitely.—M.C. (Palmerston North).

Vegetable Fruit Salad

MAKE ½ cup peas (small ones are best), ½ cup of chopped beans, ½ cup of diced carrot, ½ cup finely-cut cabbage, ½ cup of finely-cut apple, ½ cup of finely-cut post peach of the cut pineapple, ½ cup finely-cut pinientos, 2 packages lemon jelly (or gelatine). Two pints of boiling water, pour over jelly and let cool. When it begins to set, add vegetables and fruit, a few drops of Hansell's lemon or orange flavouring. Mix all in and leave to set. Serve on crisp lettuce leaves and use mayonnaise dressing.—Mrs. A.M.W. (Pine Valley).

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