seasonings and two well-beaten eggs. Blend thoroughly. Then stir in celery and onions. Make into croquettes and dip into remaining egg, roll in crumbs and fry in deep fat until a golden brown. This amount will make about 12 croquettes.—Mrs. A.E. (Linwood).

Mock Cream Filling

TAKE 2 tablespoons of butter, warm slightly; add 1 tablespoon of icing sugar (ordinary sugar will do) and 2 tablespoons of cold milk. Beat all together with egg-beater until well blended. Add a few drops of vanilla and use as desired. This is much quicker and more like whipped cream than the method using butter, sugar and boiling water.—Mrs. A.C. (Hikurangi).

Savoury Mould

POIL one small swede, two large carrots, two small parsnips, with a little salt and sugar. Drain and cut up vegetables into small pieces, then chop an onion and one apple into a basin. Mix well together and add pepper and salt, a little chopped parsley and two hard-boiled eggs. Then mix two tablespoons of gelatine with 1½ cups of warm water and the juice of one lemon. Chop eggs and place on top of basin. Pour gelatine over and leave to set overnight. Small moulds can be used if preferred.—Mrs. E.C.W. (Timaru).

Hot Cross Buns

TAKE 4 cups flour, 1 cake yeast, loz. mixed spice, 3 cups milk, 3 tablespoons sugar, 2 eggs, 2 tablespoons but-ter, 3 cup sultanas, 1 tablespoon finelyshredded peel. Mix one cup of flour with the spice, crumble yeast into large basin, add 1 tablespoonful of the sugar, make one cup of milk just lukewarm and mix all these well together. cover with cloth and set aside for 1 hour. Place the rest of flour in warmed bowl, rub butter in lightly with the finger-tips, add rest of sugar, fruit and peel. When yeast-sponge is ready heat in the dry ingredients with your hand, adding rest of milk and the two well-beaten eggs gradually. Beat until dough leaves sides of bowl quite clear. Cover powl and set aside to rise in warm place (about one hour). Have ready well-greased oven slides, turn dough out on to floured board, make up into small round buns, make a cross on each one. Leave tins in warm place covered until risen to twice the size, about ½ hour; brush lightly over with milk and bake for 20 minutes in hot oven. This quantity makes 24 large buns.—Mrs. E.A.B. (Dargaville).

Easter Egg Cakes

Take 4 heaped tablespoons flour, ½ eup castor sugar, 1 tablespoon butter. 1 egg, ½ cup (or more if liked) currants, pinch of salt, juice of 1 lemon. Method: Mix flour, sugar and salt, rub in butter and add currants, then moisten with the well-beaten egg and the lemon juice. Roll into eggshaped cakes and bake on greased shelf in moderate oven until a pale golden brown (15 to 20 minutes). Make eggcups of coloured cardboard (short cylinders fastened with clips) and hand round in a basket lined with straw,—Mrs. W.R. (Whangarei).





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