

butter into the flour and breadcrumbs and add baking powder, sugar, figs and dates. Beat egg in milk and add to mixture; beat all well, put in a greased piedish, and bake about $\frac{1}{2}$ hour. Serve with chocolate sauce, $\frac{1}{2}$ pint milk, 1 egg yolk, small dessertspoon cocoa, sugar to taste, vanilla. Beat yolk of egg with sugar, boil milk with cocoa and pour over the egg yolk, stir over fire until it thickens, add essence and serve: a really delicious dessert.—Mrs. J.M. (Napier).

Brunswick Pudding

REQUIRED, some short pastry, jam, 3 eggs, 6oz. flour, 6oz. sugar, 6oz. butter, a little salt and grated lemon rind. Line a piedish with pastry and place a layer of jam in bottom, cream, butter and sugar, add salt, flour and lemon rind, and beat all well together. Pour into pastry filled dish and bake in moderate oven till light brown.—Mrs. H.C.W. (Timaru).

Spiced Roly Poly

MAKE a suet paste of $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ lb. breadcrumbs, $\frac{1}{2}$ lb. of shredded suet, 2 teaspoons baking powder, pinch salt. Mix to a rather stiff paste with cold water. Roll out to about $\frac{1}{4}$ inch thickness, spread thickly with golden syrup, then spread with sultanas and currants and then very thin slices of apples. Sprinkle lightly with spice or cinnamon, roll up. Have ready a square or oblong cloth well greased: lay roll along and tie at intervals with tape and at the ends. Drop into fast boiling water, cover and boil constantly for about 3 hours. Serve with following golden syrup sauce. Make a custard, add 1 tablespoon golden syrup, or raspberry jam if preferred.—Mrs. J.D. (Oamaru).

Butterscotch Delight

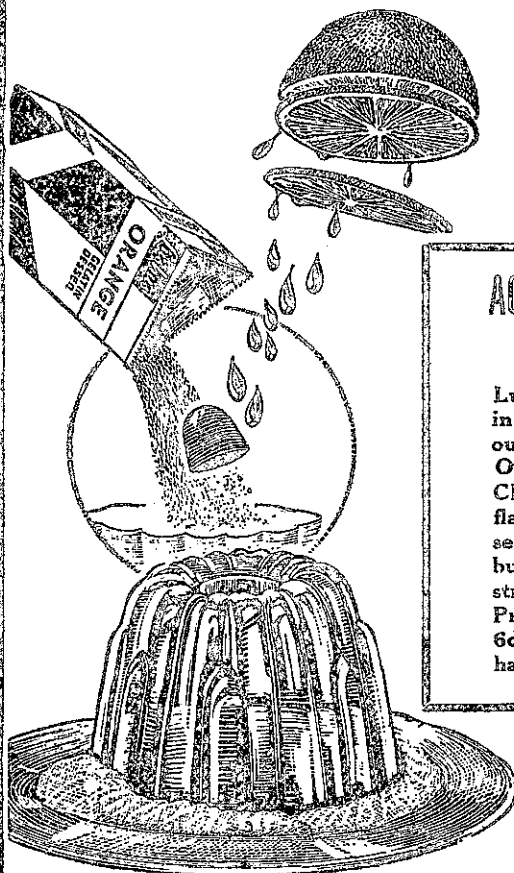
TAKE 1 cup brown sugar, 2 well-beaten egg yolks, $3\frac{1}{2}$ cups milk, 1 cup cream, 4 tablespoons cornflour (level), 1 dessertspoon butter, small pinch salt. Melt butter and sugar in frying pan until a rich caramel brown, cool slightly, then add 3 cups of the milk; heat slowly until moderately warm, then draw aside. Mix cornflour smoothly with remainder of the milk. Strain caramel milk and place in saucepan to heat. Add cornflour, then cook slowly, stir constantly until thick and cooked. Draw to side of stove. Beat well egg yolks and stir in, then cook again for a few minutes (about 3). Pour into sundae or custard glasses and when cold top with stiffly whipped cream. Sufficient for eight persons.—Mrs. E.A.B. (Dargaville).

Peach Whip Cream

TAKE 1 cup peach pulp, 1 tablespoon lemon juice, $\frac{1}{2}$ tablespoon of Hansell's cloudy lemon or orange flavouring, 1 cup peach juice. 2 egg whites, 2 tablespoons sugar (or less if liked), 2 tablespoons gelatine. Melt gelatine in hot juice, add sugar, lemon juice and pulp, and flavouring, mix and allow to cool. When it begins to set, add the stiffly-beaten egg whites, and beat till thick. Pile in a glass dish, and serve garnished with whipped cream. Make a custard with the egg yolks.—Mrs. A.M.W. (Pine Valley).

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A JELLY DESSERT

JONES SEWING MACHINES

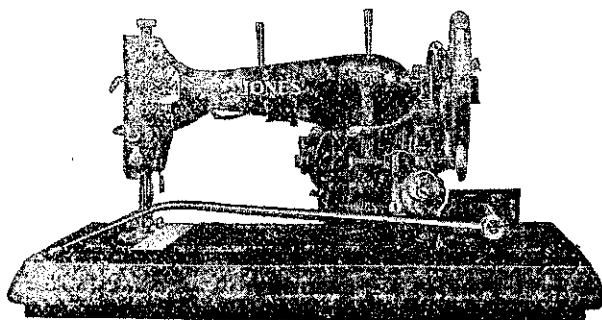
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