a well-greased basin and steam for 1½ hours. Turn out and sprinkle with coconut and serve.—Mrs. M.H.M. (Hamilton).

Pear Puffs

1

PEEI, as many pears as required, cut off blossom ends and cook in a syrup made with 2 cups sugar and 1 cup water. Add juice and grated rind of 1 lemon. When tender remove and add to the juice a few chopped almonds and ½-cup chopped raisins. Cook slowly until mixture is thick. Have ready some nice puff pastry, roll out thinly and cut into squares. On each square place 1 pear and some raisin mixture. Fold up pastry all round pear, pinch edges well together and

HALF-GUINEA FOR

Old Velvet Cake

CREAM I cup of butter, add 4 eggs, one at a time without previously beating them. Whisk well; add 2 cups sugar and grated rind of I lemon, whisk again. Lastly, beat in 1½ cups of flour, mixed with 1 teaspoon cream tartar and ½ teaspoon carbonate soda; spread in a greased dish. Mix full ¼lb. chopped, blanched almonds with cinnamon and sugar, and strew this mixture over cake. Bake about ½ hour in a moderate oven. The butter, eggs and sugar must be very well beaten—Mrs. J.D. (Qamaru).

bake in quick oven till nearly browned. Serve with custard or cream.—Mrs. E.J. (Motucka).

Billy Loaf

INGREDIENTS: 2 cups wholemeal, 1 cup flour, 3 teaspoons baking powder, 1½ teaspoons sait, 1 tablespoon batter, 1 tablespoon honey, 1 cup dates, 1 cup milk. Mix dry ingredients. Warm milk, honey and batter. Mix to a moist dough. Put in a well-greased billy, cover and bake in moderate oven for about 2 hours. Raisins or any fruit may be used.—Miss W. (North Auckland).

Cheese Squares

GRATE about 20z. cheese and roll thinly \$1b\$, of flaky pastry. Cut into small squares and brush over evenly with white of egg (beaten). Sprinkle over these, grated cheese, seasoned with salt and pepper. Place on top another pastry square, sandwich fashion, press down lightly and brush over with egg white as previously. Sprinkle with cheese, covering again with pastry square and egg white. Bake in quick oven 15 minutes, These squares are excellent for bridge parties or suppers.—Mrs. E.E.W. (Timaru).

Cinnamon Rollettes

BEAT 3 cup sugar with 3 eggs and pinch of salt for 20 minutes. Add 1-cup arrowroot, 2 teaspoons plain flour, 1 teaspoon cocoa, 2 teaspoons cinnamon, 1 teaspoon cream of tartar, 1 teaspoon baking soda and, lastly, 1 tablespoon hot golden syrup. Just (Continued on page 37.)

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