

tomato pulp. Season with pepper and salt. Mix together with egg; form into sausages, and boil in floured cloth for 1½ hours. Cover while hot (after taking from cloth) with browned breadcrumbs, and serve cold; or can be served hot with tomato sauce and creamed potatoes.—Mrs. R.M. (South Canterbury).

Marrow and Curry Pie

TAKE 1 large cup curry, 2 cups diced marrow, 2 tomatoes, pastry. Place marrow and sliced tomatoes in a saucepan with a little butter and salt, and cook over gentle heat until soft. Then mash and add to curry, mixing well together. Make a crust with 1 large cup dripping, 1 cup flour, 1 cup wheat-

HALF GUINEA FOR

Apricot Fall

TAKE 1 tin apricots, ½ cup apricot syrup, ½ cup castor sugar, ¾ cup flour, ¼ teaspoon vanilla essence, ½ cup brown sugar, 1oz. butter, 1 egg, 1 teaspoon baking powder, ½ cup milk.

Method: Drain syrup from fruit. Heat the syrup and brown sugar until dissolved, then cook until thick from 3 to 5 minutes, depending on sweetness of the apricot syrup. Cool. Pour into a round fireproof glass dish. Place apricot halves, hollow sides up, on the syrup.

Beat butter and sugar to a cream, then add beaten egg yolk. Mix and sift flour with baking powder, then stir with milk alternately into the butter and sugar mixture. Add vanilla and fold in stiffly frothed egg white. Pour over the apricots. Bake in a moderate oven (350 deg. Fah.) for ½ to ¾ hour, then turn gently on to a hot dish. Serve with whipped cream. Enough for 4 or 5 persons.

A few extra apricots previously heated may be served round the dish as a garnish.

—Mrs. J.H. (Auckland).

meal, pinch salt, and mix with water. Roll out and line a dish with the pastry, keeping a few strips aside. Pile the curry and marrow mixture in the crust and twist the pastry strips across the top. Bake in a hot oven.—Mrs. E.G.D. (Waipukurau).

Quince Sandwiches

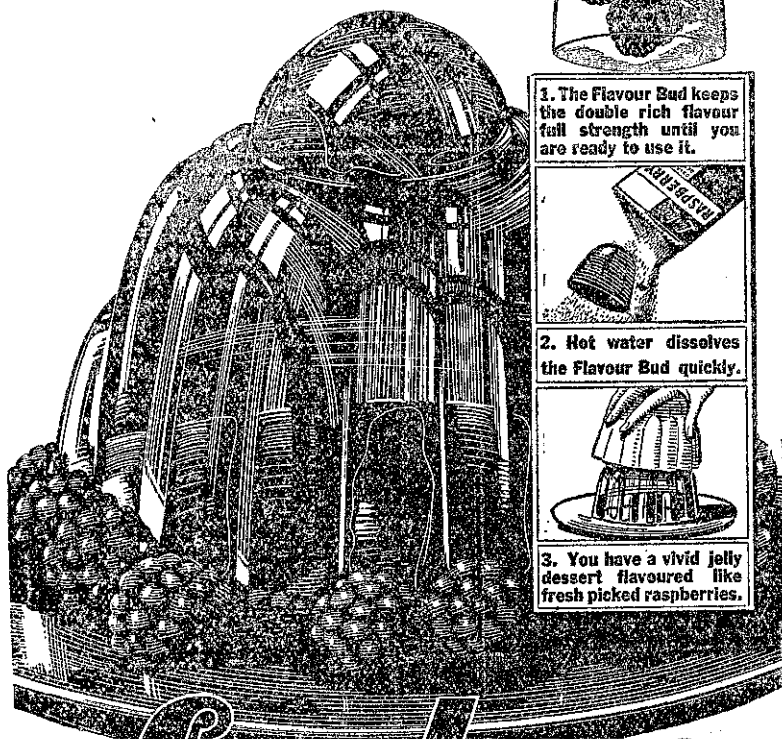
MAKE some puff pastry, roll out as thin as possible, put on floured slide, prick with a fork to prevent rising and bake in hot oven till light brown. Allow to cool, cut into oblongs 3in. by 1½in., and cut slices of sponge cake, ¾in. thick to fit. Spread with quince cream. Peel core and slice 1lb. quinces and 1 large tart apple and boil to a pulp with a little water, 3 table-spoons sugar, 1 tablespoon butter and juice of ½ lemon.

Add beaten yolks of 2 eggs. Stir for 1 minute, then cool. Cover each side with puff pastry and spread with this icing. Mix 1 beaten egg with enough icing sugar to make a stiff paste. Sprinkle icing with chopped almonds and return cakes to oven to dry icing and brown almonds.—Mrs. E.J. (Motu-eka.)

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JONES SEWING MACHINES

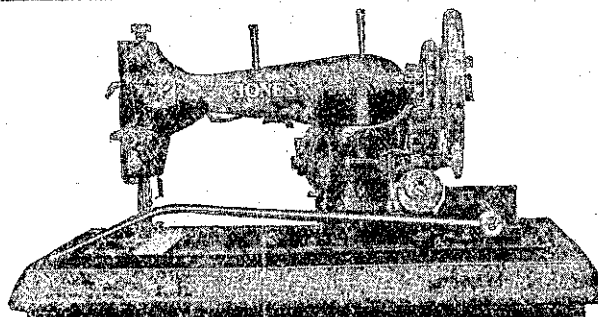
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