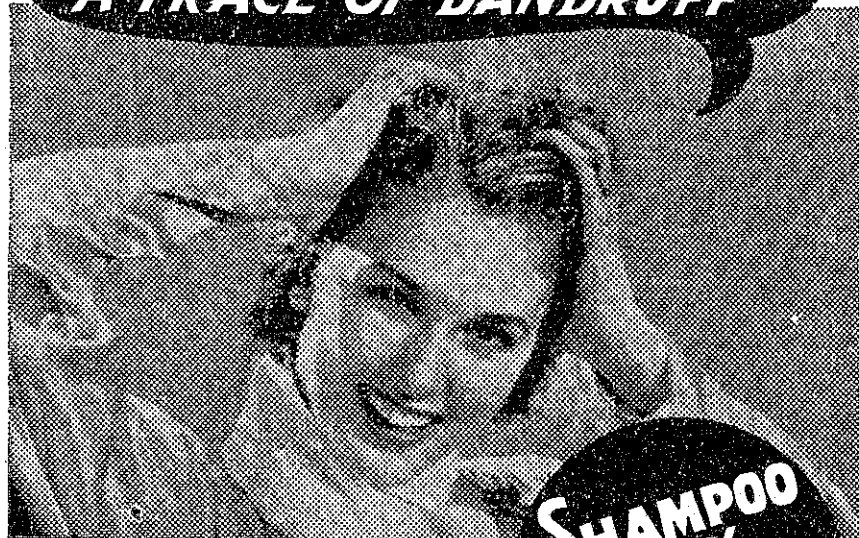


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Trifle Custard

TAKE one pound of tripe, 1 small onion, 2 eggs, butter, 1 cup milk, bread-crumbs, pepper and salt. Wash tripe, put in a saucepan, and cover with cold water. Bring to a boil, pour off water, cover with water again, and add salt and peeled onion. Cover saucepan closely and simmer gently till tripe is tender (about 8 hours). Strain and cut up onion and tripe. Butter a pie-dish, put in a layer of tripe and onion, sprinkle with bread-crumbs, season with pepper and salt, and add another layer of tripe and crumbs. Beat eggs, add milk, and pour over contents of pie-dish; put a few dots of butter on top and bake in a slow oven till set and nicely browned.—Mrs. A.H. (Christchurch).

Autumn Salad

TAKE 4 large pears, 8 ginger snaps, small cup of cream cheese, crisp lettuce, French dressing. Peel pears, scoop out cores. Crush ginger snaps and roll fine. Blend this thoroughly with cream cheese.

Fill cavity of pear halves with cheese, place one half-pear on plate on bed of crisp lettuce and serve with French dressing.

For French dressing take 1 table-
spoon vinegar, 3 tablespoons salad oil, $\frac{1}{2}$ teaspoon salt, 1-8 teaspoon pepper, a light dash of cayenne pepper. Mix peppers and salt with oil, then drop vinegar in very slowly, beating continuously with a fork until it becomes thick and creamy.—Mrs. E.A.B. (Dargaville).

Apple Delight

PEAL, core and slice three large cooking apples into a little water. Cook them to pulp, adding a piece of orange-peel and sugar to taste. Put through a sieve. Whip an egg-white stiff, fold it lightly into the pulp and serve in a glass dish with orange honey sauce.

Sauce: Beat two tablespoons honey and one tablespoon butter to a cream. Stir in one tablespoon dry bread-crumbs, and add the beaten yolk of an egg. Beat well for five minutes, add the juice of an orange and cook over boiling water to a thick syrup.—Miss G. J. (Wanganui).

Meat Roll

TAKE 2lb. steak all in one piece, lay on a board, rub half-teaspoon Hansell's cloudy onion food flavouring all over. Now make the following stuffing: Take any left-over cooked rabbit (cold), remove any bones, put through the mincer; to one cup of minced rabbit, add one cup breadcrumbs, two rashers of bacon, minced, a little thyme, salt and pepper to taste, beat one egg well, stir in half-teaspoon each of Hansell's cloudy onion and celery food flavouring; mix all well together, spread over the meat, roll up and tie. Melt one tablespoon butter in a saucepan, place the rolled meat, brown nicely on both sides, add $1\frac{1}{2}$ cups hot water, a little salt and pepper to taste. Let simmer gently for 2½ hours. Then lift out the rolled meat and keep hot. Thicken the gravy with a little flour made to a smooth paste with a little water. A very tasty dish.—Mrs. P. W. (Onehunga).