

top and sides; decorate, if desired.—Miss K.H. (Timaru).

Mock Ginger

A DELICIOUS, inexpensive and easily-made preserve. Clean and top eight or nine medium carrots, cut into small strips, 2in. long and about thickness of a pencil. Parboil in a little water, then drain thoroughly, spread on a sieve to dry over night, taking care not to break the pieces. Next day make a syrup by bringing 2lb. sugar to the boil in one pint water to which has been added 1oz. essence of ginger. Allow syrup to stand over night. On following day add carrots to syrup, and simmer gently two hours. Allow to cool, pour into jelly jars and seal down. Is excellent served with custard or plain puddings, used as jam or in tarts, sponges, etc.—Mrs. E. J. (Motueka).

Bran Biscuits

PUT 1 cup sugar, $\frac{1}{2}$ cup milk, and 1 small teaspoon soda into saucepan and let come to boil. Put to cool. Rub $\frac{1}{2}$ lb. butter into $1\frac{1}{2}$ large cups flour and $1\frac{1}{2}$ cups (large) bran. Make well in centre and add 1 tablespoon malt, and

HALF GUINEA FOR

Wholemeal Pie

CUT up small 2 or 3 onions, 2 or 3 potatoes cut in halves; cook together until about half done. Make pastry, but use all wholemeal instead of ordinary flour, roll out with a little plain flour. Line a pie plate with half of it.

Now strain the onions and potatoes, place the onions on the pastry, season with pepper and salt and little bits of butter.

Now open a small tin of pork and beans, cover the onions with these. Slice the potatoes and cover the beans over, again season and add a little butter, or if liked a slice or two of bacon. Place rest of pastry over and cook in moderate oven.—Mrs. J.A. (Mt. Albert).

the cooled sugar, etc. Work all together, roll very thin and cut in shapes. Bake about 10 minutes in moderate oven. The above makes a large quantity of biscuits, nourishing and delicious to eat.—Mrs. D.H. (Mt. Eden).

Peanut Shortbread

CREAM $\frac{1}{2}$ lb. of butter, beat in $\frac{1}{2}$ lb. castor sugar, 1lb. flour, slowly. Knead till smooth. Roll out to 1-3in. thickness and lay in greased square tin, pressing edges back to make them thick.

Prepare nut mixture as follows:—Cream 2oz. butter, and 2oz. sugar till light, and work in 3oz. finely-ground peanuts, and 2oz. flour and white of egg beaten stiffly. Spread this on shortbread, and sprinkle top with peanuts coarsely chopped, bake in rather hot oven, 30 minutes, till pale golden, not brown, first marking in sections. If kept in a tin this will keep fresh for weeks.—Mrs. W.McD. (St. Albans).

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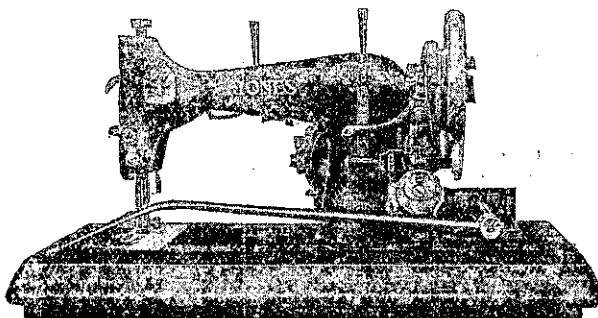
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