than 1/6. Ingredients: One small tin pineapple slices, 6 slices toast, 4 table-spoons flour, 4 tablespoons butter, 2 cups milk, ½-cup grated cheese, salt and pepper. Melt butter in a saucepan, remove from flame and stir in pepper, salt and flour. Add milk gradually, mixing well, and bring to boil, stirring all the time. Mix in cheese and keep sauce hot without boiling until the cheese is blended. Heat tin pineapple by placing in boiling water for ten minutes. Sprinkle some of the hot juice over the toast, place one slice of pineapple on each piece of toast and pour over the sauce. Garnish with a sprig of parsley. Rounds of bread may be used for the toast.—"Panapana" (Auckland).

Bengal Biscuits

AN unusual and simply-made savoury biscuit to butter for supper. Mix 20z. of butter with 2½0z. of flour, and add 20z. of grated cheese, ½-teaspoon of curry powder, ½-teaspoon of made mustard, and a little salt and pepper. Then add the yolk of 1 egg, and 1 tablespoon of milk, knead well, roll out fairly thick, cut in rounds and bake in a quick oven for 10 minutes, spread with butter when required.—Miss D.W. (Kumara).

Brown Nut Cake

TAKE 2 cups flour, 1 cup sugar, 1-cup butter, 12 cups warm stewed apples (dry and unsweetened), 3 dessertspoons cocoa, 2 level teaspoons bicarbonate soda, 1-teaspoon spice, 1-teaspoon cinnamon, 1-teaspoon nutmeg, 1 cup raisins, 1-cup chopped walnuts. Cream butter and sugar, dissolve 12 of the soda in hot apple pulp, and add to sugar and butter, then add spices and cocoa, and lastly mix in the flour with I level teaspoon cream of tartar and the remaining 1-teaspoon baking soda. Put into well-greased shallow baking dish and bake \-hour in moderate oven. Leave in tin until quite cold, ice with butter icing, adding a few chopped nuts if desired. Cut into squares and store in airtight (in.—Mrs. E.A.B. (Dargaville).

Venetian Creams

Take 1 large cup cornflakes, 8 oz. butter, 6oz. flour, 2½oz. icing sugar, ½ teaspoon baking powder, ½ teaspoon vanilla, and 1 dessertspoon cocoa. Cream well together butter and sugar, then add dry ingredlents and mix well; put small pieces on greased tray, and bake in moderate oven. When cool stick together with the following mixture: 1 cup icing sugar, 1oz. butter, a few drops vanilla, and 1 teaspoon boiling water. If put in a large glass screw-top jar these will keep for weeks.—F.S. (Te Puke).

Cheese and Fruit Wafers

TAKE 3 cups fine wholemeal. ½ cup flour, 1 cup butter, 6oz. soft cheese (slightly warmed), ½ cup brown sugar, 1 egg (beaten), ½ teaspoon salt, ½ cup finely chopped cherries and pineapple, 2 teaspoons baking powder. Cream butter and cheese thoroughly. Add sugar. Cream again. Add beaten egg. Add flour, baking powder and fruit. Form into rolls. Wrap in greased paper. Leave all night. Next day cut in thin slices with sharp knife. Bake on lightly greased tray about 20 minutes, moderate oven.—Mrs. M.C. (Mount Eden).



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