add 2 cups of milk gradually and mix to a smooth batter. Melt a little lard in a frying-pan and when smoking hot pour in half a cup of the batter; when golden brown, turn, allow the other side to brown. Place on a hot dish in the open oven and spread thickly with lemon cheese, cover with the next pancake, spread with lemon cheese and so on until all pancakes have been used. Sprinkle with caster sugar. Serve very bot, cut through in portions -Mrs. R.C. (Maungaruroto).

Welsh Rarebit

A RECIPE from Wales: Six slices of lean ham, 6 medium onions, ½1b. cheese, grated. Fry onions until soft. but not quite cooked. Place in a piedish or casserole, ham, onlons and grated cheese in alternate layers, finishing with a layer of cheese. This makes a very nice savoury, lunch or supper dish.—Mrs. E.R.E. (Denniston).

Date and Pumpkin Pie

WAKE a light suct crust, with 1 cup of flour, i cup of breadcrumbs, 3 tablespoons of grated suct, pinch of salt, cold water to make a still dough. Roll out half of this thinly and line a greased basin. Mix together I cup raw diced pumpkin, 1 cup stoned sliced dates, 1 tablespoon finely-chopped peel. 2 tablespoons brown sugar, 1 salt-spoon mixed spice. Fill basin, add 1 small cup of milk. Cover with rest of paste; tie a greaseproof paper over and steam three hours. Serve with cus-tard or sauce,—Miss K.H. (Timaru).

Ginger Apples

PUTTER a piedish well and sprinkle it freely with sugar and I teaspoon ground ginger. Peel and core 6 apples and slice into dish with a little chopped candied lemon and orange peci. Make a batter with 2 tablespoons flour, 1 egg and 1 pint milk, pour over the apples, put some small pieces of butter on top and make & hour in moderate oven. Serve hot or cold with cream or boiled custard.-Mrs. A.C. (Maimgaturoto).

Cabbage Savoury

TWO cups of cooked cabbage, 11 cups cooked celery, 2 tablespoons butter,) tablespoons flour, 1 teaspoon salt, pepper, 14 cups milk, 1 egg-yolk, 1 teaspoon lemon-juice, ‡ cup breadcrumbs. Drain and chop cabbage finely, add celery. Melt butter, add flour, salt and pepper. Mix well and add milk gradually. Bring to boil, stirring well to prevent lumping, and add well-beaten egg-yolk and lemon-juice. Put alternate layers of cabbage and celery and sauce in a greased baking-dish, sprinkle top with breadcrumbs, dot with bits of butter and brown in modérale oyen. Sprinkle grated chéesé over the top.-Mrs. A.E. (Christ-church).

Pineapple Cider

THIS very economical beverage is made from pineapple peelings. Put the peelings into a large pot, well cover with water and boil 1 hour. Strain, and to each gallon of liquid add 14th, sugar. When cold bottle and tie down with string. Usually ready for use in a days. A little whole ginger may be added when boiling if liked.—Mrs. R.A.C. (Manugaturoto).



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