

Cold Day Pudding

STEAMED dried peach, prune, apricot or fig pudding: Cream together 1 tablespoon butter and 2 tablespoons sugar, add 2 eggs (well-beaten), 1 cup milk, $\frac{1}{2}$ teaspoon salt and $2\frac{1}{2}$ cups of flour sifted with $1\frac{1}{2}$ teaspoons b. powder. Beat well, stir in a heaped cup of stewed dried peaches or other fruit, thoroughly washed, soaked and drained

HALF GUINEA FOR

Californian Layer Cake

PEEL and grate enough carrot to make 1 cupful. After cooking and draining add to it grated rind and juice of $\frac{1}{2}$ lemon. Keep warm till wanted. Cream $\frac{1}{2}$ lb. of butter and 1 small cup sugar, beat in 2 eggs one at a time. Add essence of lemon and a shake of nutmeg to taste. Add 1 tablespoon marmalade, and 1 cup of finely chopped, mixed candied peel and preserved ginger, mixed. Now add carrot mixture and 1 tablespoon of golden syrup, slightly warmed. Lastly mix in 2 cups of self-raising flour, or 2 cups of plain flour sifted with 1 flattened teaspoon carbonate soda and 2 teaspoons flattened cream of tartar. If too moist, add a little more flour. Cook in a flat tin lined with greased paper in a moderate oven for $1\frac{1}{2}$ hours.

For outside layers:—Take $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar creamed, add 1 beaten egg, $\frac{1}{2}$ lb. self-raising flour (this amount can be doubled if necessary) and more egg or a little milk if too dry.

Divide into two, roll out to size of tin used to cook cake and cook in moderate oven till golden brown. Turn each out and allow to get cold. Arrange one on top and one on bottom of the carrot cake mixture (cooked) with following fruit mixture:— $\frac{1}{2}$ cup of chopped lexia raisins, 1 tablespoon marmalade, 1 tablespoon each finely chopped peel and preserved ginger and a little pineapple if available. Then $1\frac{1}{2}$ tablespoons ground almonds and enough soft icing sugar to make consistency to spread. Then ice the top with any icing preferred, faintly tinted and decorated with cherries and crystallised pineapple. —Miss K.M. (Timaru)

and cut into small pieces. Turn into a well-greased mould and steam 2 hours. Serve hot with a hard sauce as follows: Cream $\frac{1}{2}$ cup butter, add gradually 1 cup sugar and 1 teaspoon hot water or cream and beat till creamy. Add 1 teaspoon vanilla and season with nutmeg.—Mrs. A.E. (Christchurch).

Wholemeal Walnut Roll

TAKE 1 tablespoon butter, $\frac{1}{2}$ cup sul-tanas, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup water. Place all in saucepan and boil 1 minute, then allow to cool and add $\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup wholemeal, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon carbonate of soda, 1 teaspoon cinnamon, $\frac{1}{2}$ cup chopped walnuts. Bake in moderate

oven for $\frac{1}{2}$ an hour. Sprinkle nuts on top of mixture before baking.—Mrs. J.E.S. (Kerepehi).

Apple Cheese Tartlets

LINE patty-tins with puff paste or a good short crust. Into these put a filling as follows: Steam 3 or 4 good cooking apples until soft. When cooked add 2oz. butter, 2oz. sugar, 2oz. finely-shredded cheese and 2 well-beaten eggs. Sprinkle finely with shredded cheese and equal parts ground nuts over tops. Bake the tartlets in a hot oven until filling is set and pastry nicely browned.—Mrs. L.L. (Ponsonby).

Pineapple Fritters

TAKE 1 cup of flour, 1 teaspoon baking powder, 1 tablespoon sugar, $\frac{1}{2}$ cup grated cheese, $\frac{1}{2}$ cup crushed pineapple, $\frac{1}{2}$ cup milk, 1 egg, salt. Sift the dry ingredients. Add the well-beaten egg and milk gradually. Add pineapple and cheese. Drop by spoonful into the hot fat and cook until well-browned. Drain on luncheon paper. Serve with a sauce made from the pineapple juice, thickened with a little cornflour.—Mrs. L.L. (Ponsonby).

New Zealand Roast

TAKE $1\frac{1}{2}$ lb. mincemeat, 1 onion chopped finely, $\frac{1}{2}$ lb. breadcrumbs, mixed herbs to taste, 1 egg, pepper and salt. Method: Mix all well together with broken egg. Form into a solid oblong piece, and roast in good oven for 50 minutes. Baste occasionally.—Mrs. C. (Eltham).

Pumpkin Piff

REQUIRED: $1\frac{1}{2}$ lb. pumpkin (boiled in salted water), 2 eggs, 1 teaspoon salt, pepper, $\frac{1}{2}$ oz. fat. Method: Mash pumpkin, add salt and pepper. Separate yolks from whites of eggs, beat each well. Add yolks to whites and whisk till light and foamy. Add mashed pumpkin, whisk lightly. Melt fat in frying-pan, add mixture. Brown underneath and when set on top slip pan under hot griller for a few minutes. Serve at once with crisp rolls of fried bacon.—Mrs. J.J. (Roslyn).

Harvest Apple Cake

USE $1\frac{1}{2}$ cups thinly-sliced apples, $\frac{1}{2}$ -cup syrup, $\frac{1}{2}$ -cup hot water, 1-3-cup of butter or good dripping or lard, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ -cup sugar, 1 teaspoon cinnamon, $\frac{1}{2}$ -teaspoon cloves, $\frac{1}{2}$ -teaspoon nutmeg, $1\frac{1}{2}$ teaspoons baking soda and pinch of salt. Slowly cook apples in the syrup until tender, cool; melt shortening in hot water, sift all dry ingredients, and gradually add hot water mixture, stirring constantly to keep smooth. Stir in syrup and apples. Pour in shallow pan and bake half an hour in a moderate oven. Serve warm as pudding, plain, or with whipped cream, sprinkled with chopped nuts or cinnamon.—Mrs. A.E. (Christchurch).

Tomato and Oyster

CUT the tops off four tomatoes, scoop centre and mix pulp with chopped up oysters, pepper, salt, parsley, little butter, fill up tomato shells with mixture, put into pie dish with little butter and mashed potatoes all round, and sprinkle a little cheese on top. Bake about $\frac{1}{2}$ -hour in good oven. Very tasty.—Mrs. C.S.H. (Waihi).

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