in a baking dish, sprinkle with a little flour and bake slowly for about three-quarters of an hour.—Mrs. M.S. (Kere-

New Pickles

A COMBINATION of eggs and onions is unusual, and delicious eaten with cold meat. Boil 1 dozen eggs hard, allow to get cold and shell. Peel 24 small onions (white). Boil together for 5 minutes 1½ pints white vinegar, 1 tablespoon each of salt and brown sngar, also ½oz. each of cloves, peppercorns, and allspice. Tie these spices in muslin bag. Remove from fire, strain. and while hot drop in the eggs and onions. Allow to cool, bottle and cork down tightly.—Mrs. D.M.T. (Gonville).

Fruit Loaves

BEAT well together & cup of yeast and 2 cups of rich milk and 2 cups of flour; leave overnight. Next moraing add 1 cup sultanas, 1 cup of currants and $\frac{1}{2}$ cup of chopped candied peel, 3 cups flour or enough to make a good dough, knead thoroughly, set to rise and when light form into loaves. Let rise again and bake in hot oven. Medium-sized loaves take # hour. Oven must be quite bot before putting loaves in .- Mrs. J.H. (Timaru).

Spinach Stuffing

TAKE 2 tablespoonsful butter, 1 small chopped onion, 1 cup breadcrumbs, 1 teaspoon salt. ½ teaspoon pepper, 2 cups cooked spinach, 1 egg. Melt outter, add onion, and cook until a delicate brown. Add crumbs, seasoning, and mix well. Add spinach and beaten egg, and mix till well blended. This stuffing is particularly delicious with veal or pork.—Mrs. G.A.B. (Dunedin).

Savoury Roll

MAKE some suet pastry and roll out.
Cut 4th, potatoes into thin slices. ilb. minced meat, and 1 onion sliced and spread over the suet crust. Season to faste, and sprinkle on a little chopped parsley. Roll up, and tie in a pudding cloth. Boil gently for two hours, and serve with thickened brown gravy.-Mrs. H.C.W. (Timaru).

A pricotines

TAKE some pastry-any scraps will do-1 dozen large apricots (dried), a cup of milk, half an egg, 1 teaspoonful of cornflour. Line some patty pans with thin pastry, mix the cornflour with the milk, and stir while it boils for three minutes. Add to it the beaten egg; let it cool, then three-parts fill the lined patty pans with this and bake in a fairly hot oven about 10 minutes. Soak the apricots for 24 hours previously. Stew them in very little water and a little sugar until tender, put one on each tart just before serving, and sprinkle with a little white sugar .- Mrs. M. (Napier).

Orange Delight

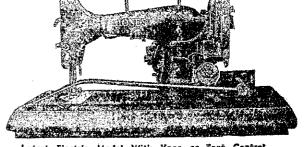
TAKE two or more oranges, cut into thin slices. Remove all white and pips. Put in dish and pour over a syrup made with 1 cup water and 3 cup sugar. Boil 1 pint milk and add yolks of 2 eggs and 1½ tablespoons cornflour and a little essence of vanilla. Make into stiff custard and pour on top of oranges. Whip whites stiffly, add sugar and orange fuice and put on top.—"Iwdur" (Silverdale).





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