

gredients, which have previously been put through a sieve. Mix in the dates lastly. Roll out the mixture, which should be as stiff as for biscuit dough, on a floured oven tray. Cook for ten or fifteen minutes in moderate oven, till light brown. Mix together two breakfast cups icing sugar, add 1 tablespoon cocoa, with boiling water to form a smooth icing. While the biscuit is still hot on the tray, quickly spread the icing evenly over the entire surface, and sprinkle with the chopped walnuts.

HALF GUINEA FOR

Spiced Ham Loaf

TAKE 1½ lb. beef, ¾ smoked ham or bacon (lean), 2 cups of soft breadcrumbs, ½ teaspoon pepper, ½ teaspoon dry mustard, 2 eggs, ½ cup dark brown sugar, salt to taste, ½ teaspoon cinnamon, ¼ teaspoon cloves, ½ teaspoon nutmeg, 1½ cup milk. Mince beef and ham, add crumbs and seasoning, then beaten egg and milk. Mix well, then add spices to sugar and spread over bottom of oblong tin of judged size. Pack the meat mixture in. Cover lightly with oiled paper. Bake in a moderate oven 1½ hours. Delicious hot or cold.—Mrs. A.F. (Temuka).

Cut into fingers, and leave till cool, when they may be stored in an airtight tin.

Note.—This recipe forms an excellent standby, as it will keep fresh and crisp, in airtight tins, for weeks. The added dates seem to retain the necessary moisture, for a tasty and attractive biscuit.—(Mrs.) M.C.J. (Invercargill).

Cheese And Rice Pie

THIS is a tasty way of using up the remains of cheese which has become dry and unpalatable. Make a potato pastry with the following: Two cupfuls of cold mashed potatoes, a quarter of a teaspoon salt, one and a half teaspoons baking powder, one cup flour, 2oz. butter, milk to mix. Mix the potatoes with the flour, baking powder, and salt, add enough milk to make a light dough, roll out, and dab one-third of the butter over. Fold in three, and roll again. Repeat butter and rolling. After using last piece of butter, roll out. Line a shallow greased cake tin with the pastry and mix the following ingredients: 2½oz. grated cheese, salt and pepper, 1½oz. of boiled rice, a quarter of a pint of thick white sauce. Mix well, and place on pastry. Cover with pastry, pressing the edges well down. Brush with beaten egg and prick with fork. Bake about 30 minutes in a good hot oven, till crisp and golden.—Mrs. A.E. (Christchurch).

Indian Curry

SLICE thinly two onions, and fry them. Season well, add a large teaspoon curry powder, and cook a further few minutes. Then add one finely cut carrot, two sliced tomatoes, and a tablespoonful sultanas. Sprinkle with flour, pour on half a pint of stock or water, let it simmer. Then add not

more than 1lb. of cooked meat, cut into dice. Let this boil very slowly till some of the liquid is absorbed, then serve very hot, surrounded by a border of boiled salted rice.—Mrs. H.C.W. (Timaru).

Chinese Gooseberry Jams

CUT fruit in half, scoop out the pulp.

Cover the bottom of the pan with water, add fruit pulp and boil till thoroughly cooked. Then add ½lb. sugar to each 1lb. fruit; boil till it sets. 4½lb. pulp, 4½lb. sugar, juice and grated rind of 4 sweet oranges, and 2 lemons. Boil all together till it sets.—Miss W. (Kamo).

Baked Banana Steak

WIPE a tender piece of topside or rump steak an inch thick, split it open one end and season with pepper and salt and a little nutmeg. Cut 2 bananas in pieces, lay on one side of the steak, sprinkle with sugar and cover with other flap. Place thin slices of bacon on top and fasten together with wooden skewers. Put into a baking dish or casserole with a little water and bake in oven one hour. Serve with parsley and vegetables.—Mrs. E.J. (Motueka).

Savoury Roly Poly

TAKE 2 large cups flour, 1 large cup chopped suet, pinch salt, pinch baking powder. Mix with water to a nice firm dough. Roll out. Have ready some stuffing and spread on paste. Roll up and put into a cloth and boil for 2 hours. Very tasty with mashed potatoes or any other vegetable.—Miss M.R. (Ross).

HALF GUINEA FOR

One Egg Honey Sponge

TAKE 1 cup honey, ½ cup milk, ½ teaspoon carb. of soda, 1 dessertspoon ground ginger, pinch salt, 1 teaspoon cream of tartar, 1 cup wholemeal, 1 egg, 1 tablespoon of butter.

Cream butter and honey, add egg and beat well. Add milk slowly while beating. Sift in wholemeal, soda, cream of tartar, ginger and salt. Pour into deep well-buttered sandwich tin and bake in moderate oven 15 minutes.

When cold, cut across in half and spread with whipped cream.

Another delicious filling is ½ cup not too moist apple pulp and ½ cup whipped cream.

—Mrs. E.A.B. (Dargaville).

Dutch Cutlets

MINCE 1lb. of beef steak, mix with the meat, pepper, salt, 1 cup breadcrumbs, 1 minced onion and bind with 1 egg. Form into a flat cake, put into a greased baking-tin with 2 cup-water, 1 tablespoon sauce and 1 minced onion and put a slice of bacon on top. Cover with buttered paper and bake in moderate oven 1 hour. Garnish with tomato slices and parsley. Very tasty dish.—Mrs. E.H. (Waiheke Is.).

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SOME DELIGHTFUL EGGLESS RECIPES YOU SHOULD TRY

BREAD AND BUTTER PUDDING

Slice sufficient white or brown bread (stale) to half fill a good sized pie-dish, and spread each slice thinly with butter. Grease the dish, then lay in the slices, sprinkling some currants, sultanas and sliced candied peel between each layer, adding a little sugar and spice. Moisten the bread with a cup of milk. Prepare a pint Edmonds Custard and pour over while hot, grate nutmeg on; bake as usual.

RICE OR SAGO PUDDING

Stir sufficient rice (or sago) in boiling water, let boil 15 minutes, then drain water off, stir into the rice (or sago) a cup of milk and a dessertspoon of sugar; make a pint of Edmonds Custard, pour the rice into a dish, mix well with the custard while hot. Grate nutmeg on top; bake in a slow oven.

MELROSE CREAM

Equal quantities of custard made with Edmonds Custard Powder and liquid jelly made with Edmonds Jelly Crystal. Mix together and put in a mould to set. An attractive dish can be made by using different coloured jellies.

There's no custard so easy to make and so economical and nourishing as Edmonds; one dessertspoon, mixed with a pint of milk, makes one pint of delicious, smooth custard in a few minutes. In six perfect flavours, Almond, Lemon, Vanilla, Raspberry, Banana, and Standard, Edmonds Custard, served hot, is a delightful sauce for all steamed and boiled puddings, while it can be served cold with fruit or Edmonds Jellies. Edmonds Custard Powder is obtainable from grocers everywhere.

