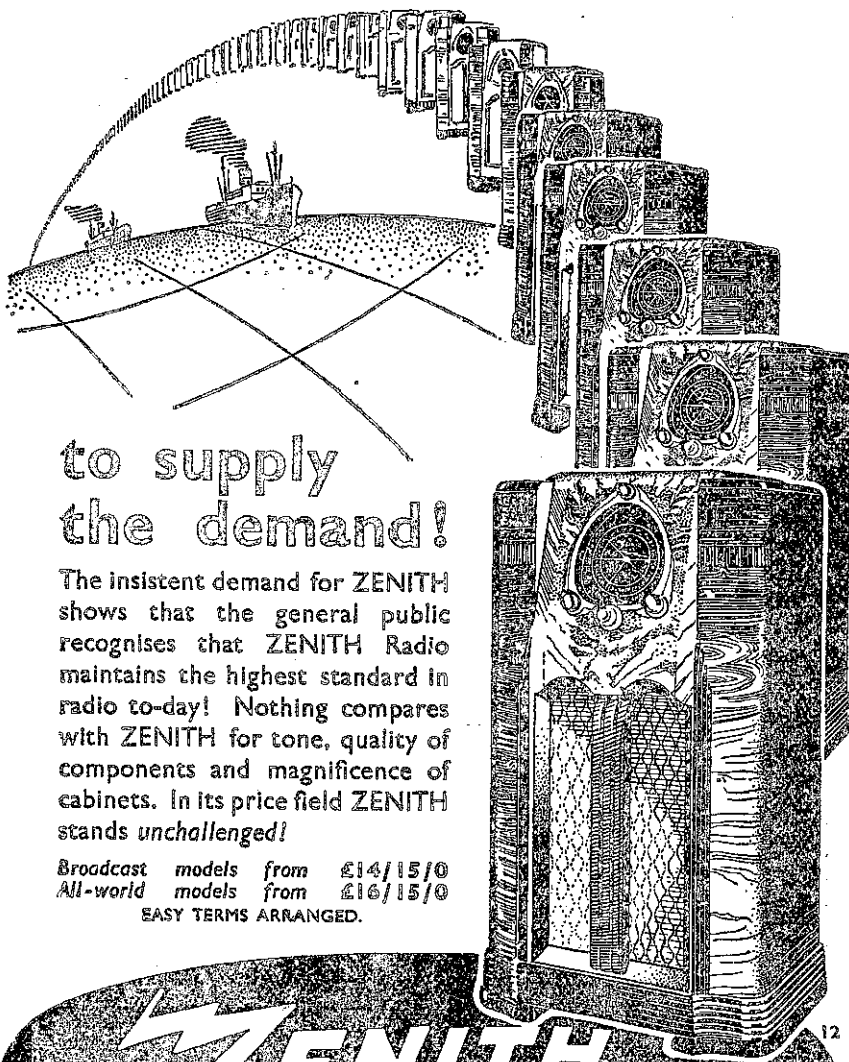


Shipment after shipment—

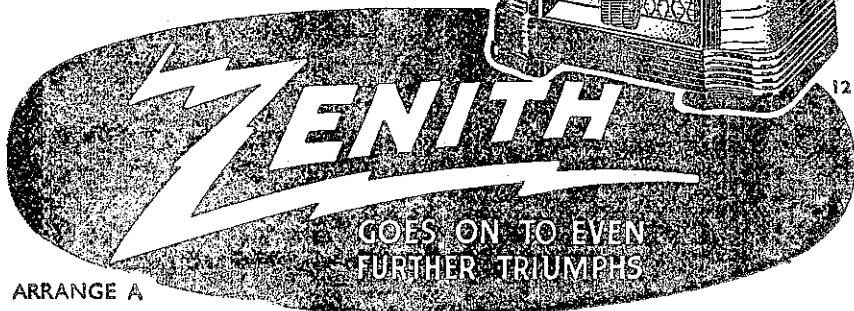


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to size of sandwich tin, which butter well. Press in one half of dough and brush lightly with melted butter. Put other cake on top and bake in a hot oven for about 1-hour. When ready the two layers may be separated. Mix white sauce (flavoured with cheese), stir in the crayfish. Spread over bottom half, cover with top layer, and return to oven to make piping hot. Cut into squares and serve at once.—Mrs. J.G. (Greymouth)

CRAYFISH in Shell.—Take one crayfish, 1 tablespoon butter, 2 tablespoons breadcrumbs, 1-pint thick white sauce. Cut the tail of the fish in two and take out the flesh, clean shell and rub with a little oil or butter, flake fish and season well, add to the white sauce, fill shells with mixture, cover with the crumb, melt butter and pour over. Bake until light brown on top, about 1-hour.—Mrs. H. (Palmerston North).

DEVILLED Crayfish.—Take 1 egg, 1 crayfish, 2 tablespoons butter, 1/2-teaspoon salt, pepper and mustard each 1/2-teaspoon, 1 teaspoon of vinegar and water, 4 tablespoons breadcrumbs. Beat the egg and add to other ingredients, stir over the fire until it thickens, add fish and half the crumbs, fill shells and bake after covering with the rest of breadcrumbs: dot over with butter. Eat hot or cold.—Mrs. H. (Palmerston North).

Marmalade Pudding

TAKE 3oz. flour, 2oz. butter, 2oz. sugar, 1-teaspoon baking powder, 1 egg, 1 level tablespoon marmalade. Put butter and sugar into a basin and work together with a wooden spoon until nice and creamy, beat in the egg, and stir in the sieved flour and baking powder as lightly as possible. Lastly, add marmalade. Mix well, and put into a well-buttered mould, cover with greased paper and steam 1 1/2 hours. Serve marmalade (to which a very little water has been added) as a sauce.—Mrs. G.M.R. (Ruawai).