Savoury Tart

COOK two apples and one onion together and put aside until cool. Line a tart tin with pastry and add a layer of grated cheese. Make a custard of two eggs (can be done with one egg), one cup of milk. salt and pepper. Place apple and onion on the cheese, then pour the custard over, and bake until set. Delicious.—Mrs. M.O. (Hangatika).

### Cinderella's Pumpkin

SELECT a round ripe pumpkin of medium size and cut off a "lid" about the size of a bread and butter plate, then remove centre and seeds. Cut into cubes 1lb. stewing steak and two sheep's kidneys, add salt and pepper. half-teaspoon dried mixed herbs, cook in a saucepan with water till tender and thicken with flour and water. Pour all into pumpkin; fit on "lid" tightly with the aid of greased

## HALF GUINEA FOR

# Ginger Banana Shortcake

CREAM 2 tablespoons butter and ½ cup sugar, add 1 egg, beat well, then add 1 tablespoon golden syrup. When well beaten, add these dry ingredients, well sifted: 1½ cups flour, 1 teaspoon baking powder, 1 teaspoon g. ginger, ½ teaspoon salt, ½ teaspoon baking soda. Then add about ½ cup boiling water. Beat well and pour into two well-greased cake tins. When cooked and cool put sliced bananas, which have been placed in sweetened lemon juice, then drained, between and on top of the cake with a good layer of whipped cream over them. Sprinkle with chopped nuts.

—Miss W. (Kamo).

paper. Then put pumpkin in oven and bake slowly two to three hours (according to size of pumpkin). When opened the gravy will all be absorbed. This, when reheated, will serve several delightful meals. Dish with a long-handled spoon. Serve with mashed potatoes and any other vegetables.—Mrs. E.J. (Motueka).

#### Onion Gravy

TAKE 4 tablespoons fat, 2 cups stock, 4 tablespoons flour, 2-3 cup chopped onion, 1½ tablespoons minced parsley. Melt fat, add onion and cook till delicate brown. Add flour and mix till smooth. Add stock (liquid in roasting pan, plus two cups water). Cook till thick, stirring constantly. Add parsley and serve with roast beef. Also tasty with steaks.—Mrs. G.A.R. (St. Leonards).

## Three Crayfish Dishes

CRAYFISH Shortcake.—Take 3 cups flour, good pinch of salt, milk and water, 3 teaspoons of baking powder, \(\frac{1}{2}\)-cup of chopped suet, \(\frac{1}{2}\)\* cups of good white sauce, 3 cups of chopped crayfish, 2 tablespoons of grated cheese. Sift dry ingredients into a basin, add chopped suet, then milk and water to make a stiff dough. Divide in two, roll out



fingers. This destroys the germs and also loosens and washes away the unsightly scaly flakes which are so objectionable.

Buy a bottle of Listerine—the safe Antiseptic—to-day. Three sizes, 1/6, 3/- and 5/6.



