

salt to a stiff paste with milk, roll out $\frac{1}{4}$ -inch thick and line a square baking dish with it. Lay a layer of sliced apples on pastry, sprinkle with brown sugar and lemon juice and cover with more pastry. Pour enough golden syrup on the crust to make a thin layer and sprinkle with brown sugar. Bake in a moderate oven until the outside is dark brown and crisp like toffee. Delicious served with whipped cream.—Miss D.W. (Kumara).

Coconut Crispettes

TAKE $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ cup sugar, 1 br. cup flour, 1 small cup cocoanut, 2 teaspoons cocoa, 1 teaspoon baking powder. Method: Cream butter and sugar, add cocoanut, then flour and other dry ingredients. Roll into wee balls, dip in sugar, and put on cold tray; then flatten the biscuits, cook about 10-15 minutes in moderate oven. When cooked join together with the following: 1 small cup icing sugar, a piece of butter size of walnut, and mix with boiling water. Then add a drop of vanilla and 1 teaspoon cocoa.—"U Scott" (Waimate).

Terrace Cake

CREAM $\frac{1}{2}$ lb. butter and $\frac{1}{2}$ lb. sugar till white, add 2 eggs, one at a time, and beat well; add slowly $\frac{1}{2}$ cup of milk. Sift in 6oz. flour and 1 teaspoon baking powder. To a third of the mixture add a little pink flavouring, 2 tablespoons of sultanas and raspberry or strawberry essence; grease a small cake tin, spread the uncoloured part over bottom, with a depression in centre, then fill in the pink part. Bake for 1 to $1\frac{1}{2}$ hours in moderate oven. Ice with pink and white icing.—Mrs. N.S. (Timaru).

Oxtail Curry

DIVIDE an ox tail at the joints and put into a saucepan with 3 pints water and a bunch of sweet herbs. Simmer 4 hours. Let both cool and skim well, then take out the tail and strain liquor into a basin. Cut 2 large sour apples and 1 onion into very small pieces and stir in a pan with 1 tablespoon of butter over the fire until browned. Add a little salt to taste and add to 1 pint of the broth a dessertspoon of curry powder. Stir over fire for 20 minutes, then thicken with 1 tablespoon flour. Boil for 2 minutes, then put in the tail again and squeeze in juice of half a lemon and bring to the boil. Serve with rice on a separate dish.—Miss R.W. (Epsom).

Brown Buns

TAKE 3oz. butter, 4oz. sugar, 8oz. flour, 1 cup walnuts coarsely chopped, 3oz. sultanas, 2 dessertspoons golden syrup, 2 dessertspoons milk, $\frac{1}{2}$ teaspoon soda bicarbonate. Cream butter and sugar, add milk and soda mixed together. Then the golden syrup, flour and fruit and nuts. Put small heaps of mixture on cold greased tray and bake in moderate oven till light brown, about 15 minutes.—Mrs. H.B.C. (Te Puia Springs).

Devil Cake

CUSTARD: Take half-cup of milk, 2 tablespoons cocoa, 1 cup brown sugar, 1 egg yolk, $\frac{1}{2}$ teaspoon vanilla essence. Stir all together, boil slowly for a few minutes, then set aside to cool.

Cake part: Cream 1 cup brown sugar

and $\frac{1}{2}$ cup of butter, add 2 egg-yolks and beat; add $\frac{1}{2}$ cup milk and 2 cups sifted flour, then the stiffly-beaten egg-whites. Stir in custard and mix with the whole 1 tablespoon of baking soda dissolved in a little warm water. Bake about 1 hour in steady oven. Should stand a week before being used.—Mrs. J.J. (Roslyn).

Apricot Cabinet Pudding

TAKE 4. sponge fingers, $\frac{1}{2}$ lb. dried apricots 2 eggs, 1oz. sweet almonds, sugar to taste, 2 macaroons, 1 cup milk, apricot jam. Soak apricots overnight in little water and stew gently with sugar to taste; line a greased basin with the fruit and put in alternate layers of sliced sponge spread with apricot jam and fill with stale cake crumbs or mixed with breadcrumbs. Beat the eggs well and add a little castor sugar and cup (large) milk, and pour over the mixture. Leave for $\frac{1}{2}$ hour, cover with greased paper and steam $\frac{1}{2}$ hour. Turn out and serve with sweet sauce or whipped cream.—Miss I.T. (St. Albans).

Chocolate Tier Cake

TAKE 2 $\frac{1}{2}$ cups of flour, 2 small teaspoons baking powder (Edmonds), pinch salt, $\frac{1}{2}$ lb. butter, $1\frac{1}{2}$ cups sugar, 3 eggs, 3 squares cooking chocolate melted, $\frac{1}{2}$ cup milk, 1 teaspoon vanilla essence. Sift flour, baking powder and salt together. Cream butter, add sugar and mix till light and creamy. Add egg yolks well beaten, and add cooled melted chocolate and flavouring. Add flour alternately with milk. Lastly fold in stiffly-beaten egg whites. Bake in two greased deep layer cake tins in a moderate oven about 50 minutes. When cold split layers through centres and fill and frost on top only with apricot whipped cream. For the apricot whipped cream make apricot pulp by washing about 1 cup of dried apricots, cover with water and cook until tender. Put through a sieve and cool, whip cream until stiff, fold in apricot pulp and sugar and spread between layers and on top of cake. Delicious.—Mrs. M. (Napier).

Rolled Oats Pudding

PUT into a basin one cupful of uncooked breakfast oats, one cupful golden syrup, one cupful clean seeded raisins, one cup milk. Mix and leave one hour. Now add 1 tablespoon butter and 1 teaspoon mixed spice. Blend well. Stir in 2 well-beaten eggs and lastly 1 teaspoon carbonate of soda. Beat rapidly and put into a buttered basin (two layers greased paper on top). Steam two and a half hours and serve with custard, sauce, or cream. (This is delicious and very nourishing.)—Mrs. L.J.C. (Wanganui).

Spinach Loaf

TAKE 1 cup cooked rice, 1 cup celery and leaves (chopped), 1 cup sliced mushrooms (if in season), 3 tablespoons butter, 1 teaspoon salt, pepper to taste, 2 cups of spinach, 1 medium onion, 1 egg, grated cheese. Prepare all ingredients carefully, then mix thoroughly in order of ingredients given. Form into loaf to fit casserole. Place in casserole and cover thickly with grated cheese. (Grated cheese extra to that mixed with ingredients.) Bake in hot oven for 30 minutes. This loaf will keep fresh for a week if placed in airtight tin.



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