

sister home-cooks have this recipe, would they be good enough to forward it on to me?

The prize this week is for a Date Jam recipe which requires no sugar. This in itself should be a sugar. This in itself should be a saving, for it's sugar at 3½d. per lb. that makes jam-making expensive. Miss F. Cragg, of 157 Durham Street, Christchurch, is the sender, and for those in search of "something to tide over" until the small fruits become cheaper, this is institute thing. the thing.

This week a Gooseberry Chutney recipe is published, and with the advent of gooseberries and strawberries, many deli have been received. delicious recipes ived. I am always

Gingerbread Block THREE level cups flour, 4 teaspoons powdered ginger, pinch of salt, a cup treacle, 1 cup hot milk, a cup brown sugar, 1 egg, 1 teaspoon carbonate of soda, 2 table spoons butter.

Sift the flour, ginger, salt, soda and brown sugar into a basin. Melt

this is the

the butter and treacle in the hot milk and add with beaten egg to dry mixture, stirring until smoothly blended. Pour into a buttered shallow slab cake pan or baking dish and bake in a moderately hot oven for 40 to 45 minutes. Turn the cooked mixture on to cake cooler till cold, before storing in an airtight tin, lined with greaseproof paper.

### Frosted Pineapple

HALF-CUP butter, 2 cup brown sugar, 2 eggs, ½ cup treacle or golden syrup, ½ cup drained,

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crushed pineapple (or crystallised if preferred), ½ cup hot water, ½ cups flour, pinch of salt, 2 teaspoons powdered ginger, 1 teaspoon powdered cinnamon, 1 level teaspoon carbonate of soda. For frosting: 1 tablespoon butter, 1 tablespoon grated orange rind, 1 tablespoon strained lemon juice, 1 tablespoon hot water, ½ cups sifted icing sugar, chopped nuts and crystallised pineapple for garnish.

Cream the butter and sugar,

garnish.

Cream the butter and sugar, gradually add beaten eggs, warmed treacle, crushed pineapple drained free from juice, or chopped crystallised pineapple, then stir in the sifted flour, salt, soda, cinnamon and ginger alternately with the hot water mixing evenly until smooth. and ginger alternately with the hot water, mixing evenly until smooth. Bake in a buttered cake pan in moderately hot oven for about an hour and turn the cooked mixture on to cake cooler. Cream the butter and grated orange rind, gradually stir in the sifted icing sugar, then strained fruit juice and hot water, beating until smooth. Cover the cold cake with the frosting and decorate with sliced crys-

Gingercake

rpWO cups flour, 1 cup sugar, 1 cup golden syrup, I cup milk, two
eggs, 1 teaspoon baking powder, 1
teaspoon carbonate soda, halfpound butter (half good dripping),
1 teaspoon ground ginger.

ing and decorate with sliced crystallised pineapple and cherries or sprinkle with chopped nuts.

Mix all dry ingredients together. ix syrup, milk, eggs and lastly Mix an dry ingredients together.
Mix syrup, milk, eggs and lastly
melted butter, then add to dry ingredients and beat well. Pour into
a greased and papered meat tin.
Bake three-quarters of an hour, gas
regulo at four.—"Chef."

### Honey Gingerbread

TWO cups flour, 1 large teaspoon baking powder, 1 heaped teaspoon ground ginger, 2 teaspoon salt, sifted together.

Melt \$1b. butter, \$\frac{1}{2}\$ cup honey, \$1\$ tablespoon sugar, and when cool add 2 well-beaten eggs, and a little milk, then the dry ingredients, with \$\frac{1}{2}\$ cup sultanas or raisins, \$\frac{1}{2}\$ cup cherries, a little chopped lemon peel, and preserved ginger. Bake in a well-greased flat tin in a moderate oven.— Miss W. (Kamo).

### Lemon Sponge

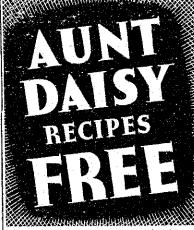
THREE lemons, 1 pint water, 2 whites of eggs, loz. gelatine,

Soak the gelatine in the water. Add the thinly-peeled lemon rind and sugar. Stir over a gentle heat until the gelatine is dissolved, add the lemon juice and strain. Allow to cool, then beat in the stiffly-beaten whites and continue beating until foamy. Pour into a wetted mould, Lemons are cheap now.—Mrs. E.N. (Pio Pio).

### Gooseberry Chutney

FOUR pounds green gooseberries,

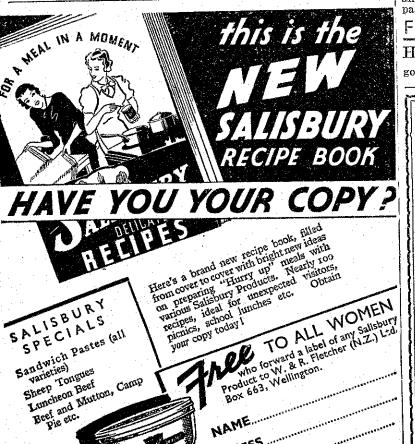
FOUR pounds green gooseberries, alb. raisins, alb. sultanas, 11b. brown sugar, 20z. whole ginger, 10z. mustard seed, 10z. tumeric, 10z. cayenne pepper, 2 pints vinegar, 21b. peeled and chopped onlons. Cut raisins, and gooseberries, sultanas, onions. Soak mustard seed in vinegar overnight; the spices in muslin bag. Mix all together and cook gently 12 hours. Thicken with a dessertspoon flour and tumeric together. Bottle while hot.—Mrs. L.T. (Hastings).



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