

Pear Surprise

ONE small tin pears, one large cup milk, two eggs, 2oz. gelatine, quarter cup sugar, rind half lemon. Beat egg yolks well, heat milk and mix in egg yolks, add grated rind of lemon. Cook slowly for three minutes, cool. Rub pears through a sieve and mix with custard. Dissolve gelatine in pear syrup, strain into custard, adding the sugar, stir again over low heat until thickens. Cool. Whisk in stiffly beaten whites of eggs. Turn into mould. Serve with whipped cream.—Mrs. L.T. (Hastings).

"Rhubarley" Jumble

A DELICIOUS and economical sweet. Take 1 cup of pearl barley, 8 sticks rhubarb, 1 quart water, 8oz. sugar, 2 tablespoons each cornflour and raspberry jam, 1 teaspoon cinnamon. Do not peel

slowly till set, taking care not to boil it, and then allow to become cold. Whisk egg white till stiff, add sugar and beat again. Put meringue into a bag with a ribbon tube and force it on to the rhubarb in lines running each way. Place in a slow oven till the meringue is crisp and pale fawn in colour.—Miss E.K. (Grey Lynn).

Prune Cream

THREE-QUARTER pint of water, 4oz. sugar, 1lb. prunes, soaked, 2oz. gelatine, quarter pint whipped cream, half pint milk. Boil water and sugar five minutes, add prunes, and simmer until tender. Lift prunes from syrup. Remove stones. Soak gelatine in milk, and dissolve over low heat, but do not boil. Add prune syrup to make three-quarter pint. Stand until cold and fold in cream whipped. If no cream is available add quarter pint more

full. Bake in a hot oven for half an hour. Beat two eggs with the grated cheese, spread over the top of the "roast," and return to oven until the cheese is melted and the beaten egg is set.—Mrs. A.E. (Christchurch).

Doughboys

ONE cup raspberry jam, 1 cup water, 1½ cups flour, 1 teaspoon baking powder, 2 tablespoons butter. Place jam and water into large pan and place on stove to heat. Rub butter into flour and powder. Mix to light dough with cold water and drop in spoon lots in raspberry mixture. Cook 15 minutes.—Mrs. C.S. (Titahi Bay).

Lamb and Rice

TWO pounds neck of lamb (chopped and boned), 1 cup sliced onions, 2 cups stock, 1½ cups sliced potatoes, salt and pepper, 1 cup green peas. Cook meat and vegetables gently till tender, thicken with a little flour and pour into a piedish. When cold, cover with cooked rice and bake in moderate oven till slightly browned.—Mrs. E.J. (Motueka).

Raspberry Snow

ONE pint cream, 2oz. sugar, 1lb. raspberries. Beat the raspberries to a pulp. Whip the cream; add the sugar. Mix about half of the cream with the raspberries; place in a glass dish and add the rest of the cream on top.—Miss A.W. (Parnell).

Salmon Pot Pie

ADD 2 cups cream sauce to 1 cup mixed cooked vegetables, 1 tin salmon, drained and flaked, 2 tablespoons chopped fried bacon, and 1 tablespoon chopped onion. Season with salt and pepper and pour into casserole. Make a scone mixture from 2 cups flour, 2 teaspoons baking powder, 1 teaspoon salt, 3 tablespoons butter and ½ cup milk. Roll and cut in rounds. Arrange close together on top of casserole and bake in a hot oven 15 minutes.—Mrs. C.S. (Titahi Bay).

Russian Carrot

TO each cup of sugar add 1 cup finely-grated raw carrot, put into saucepan and simmer till mixture is almost stiff, taking care it does not burn. Add 1 level teaspoonful ground ginger to 3 cups of the mixture, mix well in and turn on to a wet board. Blanch and cut up some almonds, spread on mixture, cut into shapes and leave till set. A delicious sweet for a party, and will keep some time in an airtight tin.—Mrs. E.J. (Motueka).

Devilled Beetroot

MINCE a small piece of onion or two spring onions and fry in butter, add ½ teaspoon of sauce, a pinch of salt and of dry mustard, all mixed with 1 teaspoon of flour, 3 tablespoons of milk and the same of cream. Mix till quite smooth. Let it cook for a few minutes with the onion and then add the beetroot cut in slices. Let it get cold before serving. This is such a change from the usual cold sliced beetroot.—Miss E.K. (Grey Lynn).

Salmon Cutlets

ONE tin salmon, 3 large cooked potatoes, pepper and salt to taste, 1 egg, grating of nutmeg, vermicelli, boiling fat. Drain salmon and remove bones, mash and add mashed potato, season and bind with half the beaten egg and a little milk and form into cutlets. Brush over with egg, dip in crushed vermicelli and fry in deep fat. Drain and serve hot on a bed of chipped potatoes and green peas.—Mrs. E.J. (Motueka).

Tomato Paste

ONE POUND ripe tomatoes, 1lb. cheese, little salt and pepper, 2 eggs. Skin tomatoes and cut up, grate cheese, and beat eggs. Cook all slowly for twenty minutes. Seal down in small jars.—Miss E.T. (Takapuna).

JOIN "CHEF'S" BIG FAMILY

MAYBE you have made sufficient good resolutions for one new year, but here's a suggestion for just one more. Why not join the big, New Zealand-wide family of home-cooks who correspond regularly with "Chef"? The cookery

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rhubarb, wipe and cut up small, wash barley and put with rhubarb and water into saucepan. Simmer for one hour, with ½ teaspoon cinnamon added before finished simmering.

Strain the mixture into another saucepan, press well through, add sugar and jam, boil, mix cornflour with a little of the cold water, and stir into boiling mixture. Cook for three minutes, stirring all the time. Pour into glass dish, sprinkle over with castor sugar. Allow to stand eight hours before using. If preferred, this can be put into small moulds first, rinsed with cold water and allowed to set well before turning out. Serve with cream.

Toast Meringue

CUT one slice of bread ½-inch thick, remove crusts, and toast on both sides. Heat 1-3 of a cupful of milk in a small omelet pan, and when the milk is nearly at the boiling point add half a teaspoon of butter and the white of 1 egg beaten till stiff and sprinkled with a few grains of salt. Fold the egg over and over in the milk until firm, then pile on the toast; pour around the toast the milk that the egg has not absorbed. Garnish with a sprig of parsley.—Miss A.W. (Parnell).

Rhubarb Meringue

TWO cups rhubarb pulp, 3 stale sponge cakes, 3 egg yolks, 1 egg white, 2oz. sugar. To 4 cups of cut-up rhubarb allow 6oz. sugar and 2 tablespoons water. When cold, mash it with the juice and crumble the cakes and add to pulp. Beat the yolks of eggs and stir them in. Freely butter a fire-proof dish and turn in the mixture. Bake

milk and the stiffly beaten whites of two eggs. Line a basin with the prunes, and pour in mixture. Serve when cold with a vanilla custard.—Mrs. L.T. (Hastings).

Bacon Croquettes

MINCE finely 2 kidneys, 1 slice of bacon and 1 small onion (parboiled), add 1 cup breadcrumbs which have been soaked in a little milk, 1 teaspoon chopped parsley and 1 egg. Season with salt and pepper to taste. Shape into balls, flatten and dip in egg and breadcrumbs. Fry till nicely browned. Serve with fried potatoes.—Miss A.W. (Kamo).

Luncheon Dish

SOAK 1 cup of lima beans overnight, boil with plenty of water and 1 teaspoon salt, then make a white sauce by melting 1 tablespoon of butter and adding 1 tablespoon of flour, then 1 pint milk, and salt and pepper, and 1 tablespoon of chopped parsley, then add 2 hard-boiled eggs (sliced small). Now add the beans, and turn into a piedish. Cover with breadcrumbs and brown in hot oven.—Mrs. J.F. (Marton).

Ham and Apple

NOW that ham will be a favourite dish on the table, here is a novel way of using it. Take 1½lb. of thick slices of ham, 1lb. of cooking apples, 4oz. of brown breadcrumbs two onions, a little sage and 3ozs. grated cheese. Arrange a layer of sliced ham in a casserole dish, sprinkle with the breadcrumbs, finely-chopped sage and minced onion, then cover all with a layer of sliced apples. Repeat this until the dish is three-quarters



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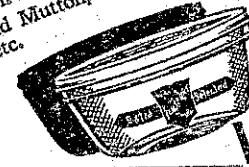
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