

Strawberry Cake

THREE ozs. flour, 2 ozs. butter, 2 ozs. castor sugar, 3 dessertspoons milk, 2 ozs. ground almonds, 1 large egg, few drops almond essence, ½ teaspoon baking powder and 1 cup of nice ripe strawberries.

Beat butter and sugar to a cream, add beaten egg, sift in flour with baking powder, and stir lightly; then add almonds and milk. Mix all ingredients lightly together adding almond essence, place in greased tin and bake in

"DEVIL CAKE"

This Week's Prize Recipe

BEAT well four eggs, add one small cup sugar, half teacup arrowroot, half teacup flour, one teaspoon baking powder. Bake in two sandwich tins. Leave on wire to cool. Cut up a stale sponge cake; and pour over it one cup of ginger-ale, to which has been added two table-spoons of either sherry or brandy. Spread each half of sponge with raspberry jam, next evenly spread over jam, the soaked sponge, put the other half on top, and cover the cake, both top and sides, with thinly rolled almond paste. Decorate with cherries and angelica round edge and shredded almonds in centre. This cake will keep deliciously fresh for a week or more.—Mrs. C.S.L. (St. Albans).

fairly hot oven. Bake about 25 minutes. When the cake is cold, cut in half and spread the crushed strawberries between. Put whipped

the same way cold prunes stuffed with coconut and then put in the batter make a delicious sweet. Thinly cut jam sandwiches dipped in batter and cooked till light brown are also very tasty.—Mrs. J.E.H. (Oamaru).

Spiced Peaches

TWO pounds light brown sugar, 1 pint white vinegar, 1oz. stick cinnamon, 20-25 medium-sized peaches (pared). Boil sugar, vinegar and cinnamon 20 minutes. Stick about 4 cloves into each peach and cook in the syrup gently until soft, using a few peaches at a time. Put in a stone jar and cover well with the syrup. Place on the lid and keep in a cool place. Serve with cold meats and salads.—Miss M.H. (Kelburn).

Peach Delight

FOUR egg yolks, ½ pint milk, ½ pint cream, 3oz. sugar, 1 teaspoon vanilla essence, 2 dessertspoons gelatine. Boil milk, pour it onto the egg yolks and sugar, thicken over the fire, remove from heat, stir in the gelatine dissolved in a little cold water, vanilla essence and cream. Pour into individual dishes and leave to set. Make a raspberry jelly using only a little more than a cup of water, and set in a shallow dish. When ready to serve, place ½ cooked peach, hollow side up, in each dish, and fill in peach with the chopped jelly. Top with whipped cream, sweetened to taste and flavoured with raspberry essence.—Miss H.D. (Tapu).

Chocolate Pies

AMENDED RECIPE: Cream together 3 tablespoons butter and ½ cup sugar, add 2 eggs separately beating each egg well in; add 2 cups flour (sifted) with 2

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cream on top and decorate with a few strawberries.—R.S. (Te Puke).

Rice Puffs

A VARIETY way with batter: Take the remains of a cold rice pudding and a light batter made thus: Half cup flour, 1 teaspoon cake powder, 1 tablespoon sugar, and enough milk to mix lightly. Stir in rice and drop table-spoons of the mixture into pan with plenty of smoking fat. Cook only till light brown.

Drain on rice paper and serve hot. Cold vegetables can be done in the same way as rice. Young carrots boiled till tender, strained and dipped in grated cheese and then the batter are very good. In

teaspoons baking powder and a pinch of salt. Turn on to a floured board and roll into a fairly thin sheet. Stamp into rounds with a medium-sized cutter. Break ½oz. cake of milk chocolate into squares and place 1 square in the centre of a round of pastry, cover with a second round and pinch edges together. Put on a greased slide and bake ½ hour in a moderate oven.—Miss M.W. (Martinborough).

Vistindian Cod

SOAK a 2lb. piece of salted cod-fish for 24 hours, then place in cold water, bring to boil and boil very gently about 5 minutes. Drain, remove bones and skin and

break into flakes. Brown 3 large onions in butter (chopped). Brown 3 peeled and quartered tomatoes in residue. Combine both and add the fish flakes. Brown a few minutes more, then add 5 well-beaten eggs and stir gently till set. Serve with melted butter, and mounds of mashed potatoes. Half quantity can be used.—Mrs. F. (Dunedin).

Cheese Jelly

ONE packet lemon jelly, 1 table-spoonful vinegar, 1 teaspoon salt, pepper, 1 cup grated cheese, half cup mayonnaise, 1 lettuce, 1 hard-boiled egg.

Dissolve the jelly in 1½ cupfuls of hot water, add vinegar, salt, and pepper, cool, then when slightly thickened beat to the consistency of whipped cream. Fold the grated cheese into the mayonnaise, then fold in the jelly mixture.

Turn into a wetted mould and allow to set. Serve on lettuce garnished with mayonnaise and slices of the hard-boiled egg.—Miss L.W. (Oamaru).

Vitamin Marmalade

THREE pounds ripe tomatoes, ½lb. raisins, ½lb. sugar, 4 lemons. Peel and slice the tomatoes, wash the lemons and slice thinly. Put all in preserving pan, bring slowly to the boil, and simmer for about 2 hours until thick.—Miss W. (Kamo).

Cucumber Soup

PEEL and slice 1 large cucumber, put in a saucepan with 2oz. butter and 1 onion. Cook 10 minutes, then mix in dry, 2 table-spoons ground rice, add a quart of

stock, a piece of parsley, 2 cloves, 2 peppercorns and a sprig of thyme. Tie herbs in a bag. Simmer gently ½ an hour. Remove the herbs and rub the rest through a sieve. Reheat and add 1 gill of milk and seasoning to taste.—Miss H.D. (Tapu).

Hedgehog Cake

ONE pound wine biscuits, ½lb. butter, 2 eggs, 3 table-spoons cocoa, ½lb. raisins, ½lb. walnuts, ½lb. sugar.

Put butter, sugar, cocoa and beaten eggs in a saucepan, heat until very hot. In a basin have broken biscuits, walnuts and raisins and add to hot mixture. Place in a buttered meat dish and leave to set.—Miss P.H. (Marton).