

RECIPES—Continued from Page 20.

boiling water. Beat all well, and put between cakes.

Ice top with chocolate icing flavoured with vanilla.—Mrs. R.C. (Featherston).

Butter Cream

Peel and slice 4 bananas and divide into individual salad or glass dishes. Heat teaspoon butter in a pan and add 1 tablespoon brown sugar.

Cook until mixture becomes slightly browned, then add $\frac{1}{2}$ breakfast cup boiling water and stir until sugar is dissolved and ingredients well mixed.

Now mix to a paste with a little milk, 1 level dessertspoon corn-

pan, and when smoking hot, quickly pour the omelet mixture. Cook till lightly browned underneath, then brown top lightly in the oven.

Have 1oz. of grated cheese melted with $\frac{1}{2}$ oz. of butter, stir in 1 tablespoon of milk, and season to taste.

Stir till creamy, pour over top of omelet, fold over and sprinkle with cheese. Serve very hot.—Mrs. M.B. (Fordell).

Wholemeal Cake

Take 2 eggs, 1 cup raw sugar, $\frac{1}{2}$ cups dates, 3 cups wholemeal, 1 teaspoon vanilla essence, 2 tablespoons butter, $\frac{1}{2}$ teaspoons baking powder.



★ IRENE DUNNE AND CHARLES BOYER are Universal's new co-starring favourites. They are at present engaged in production of "The Modern Cinderella." ★

flour; boil $\frac{1}{2}$ breakfast cup milk and pour on the blended cornflour. Return to pan and cook for a few minutes. Mix with butterscotch mixture and then fold in stiffly-beaten white of an egg.

Pour mixture over bananas in dishes and sprinkle with chopped nuts.—Miss A.W. (Parnell).

Cover the dates with boiling water and let stand 3 hours or overnight. Beat the sugar, eggs and butter, add the dates, essence and flour; mix well, pour into a greased baking tin and bake in a moderate oven $1\frac{1}{2}$ hours.—Mrs. R.C. (Maungaturoto).

Ham Puffs

Take 1 cup flour, 1 cup boiling water, 2 eggs, 3oz. chopped ham, $\frac{1}{2}$ teaspoon of curry powder, pepper and salt to taste.

Stir the flour into the boiling water and beat well. Remove from the range and add the eggs one at a time. Beat well. Add the ham, curry powder, pepper and salt. Beat to a smooth batter, drop by spoonfuls into hot fat and fry a golden brown. Drain on absorbent paper and serve immediately.—Mrs. I.C. (Dunedin).

Paradise Omelet

From $\frac{1}{2}$ pint of milk take sufficient to mix $\frac{1}{2}$ oz. of cornflour. Boil the rest of milk, stir it into the cornflour paste, put back into saucepan and boil 3 minutes stirring all the time.

Remove from stove, cool a little, and stir in 2 egg yolks 1 at a time. Season with pepper and salt, and then fold in the egg whites beaten stiffly.

Melt $\frac{1}{2}$ oz. butter in an omelet

Fudge Cake

Put into a double boiler 1 cupful milk, $\frac{1}{2}$ cup cocoa, and 2-3 of a cup brown sugar. Mix together, add 1 slightly-beaten egg yolk. Stir constantly over the fire until the mixture is smooth. Stand aside to cool while mixing the cake.

Cream together $\frac{1}{2}$ of a cup butter, and 1 cup brown sugar. When smooth and light add 2 well-beaten egg yolks and $\frac{1}{2}$ cup milk. Sift together 3 times 2 cupfuls flour and

1 teaspoon bicarbonate soda, and add the water and let stand for 24 hours. Put into preserving pan and bring to the boil; add grated pineapple and boil for 2 hours.

Add the stiffly-beaten whites of 3 eggs. Lastly add the cooked cocoa mixture, 1 cup seeded and chopped raisins, 1 cup chopped nuts, and 2 teaspoons vanilla essence.

Bake in a well-lined and greased tin. Ice with chocolate icing.—Miss A.W. (Parnell).

Egg Cutlets

Take 3 eggs, 1 tablespoon breadcrumbs, 1 tablespoon grated cheese, seasoning and pinch curry powder. Boil 2 eggs hard and chop them fine; add the breadcrumbs, cheese, curry powder and seasoning. Bind all these by beating in a raw egg. Shape into the form of a mutton cutlet, dip in breadcrumbs, and fry to a golden brown. Serve with a good sauce.—Mrs. I.C. (Dunedin).

Orange Jam

Take 3 navel oranges, 1 medium-sized pineapple, 3 bananas, 6lb. sugar, 10 cups water.

Slice the oranges very thinly,

Take $1\frac{1}{2}$ cups rolled oats, $\frac{1}{2}$ cups flour, 1 cup brown sugar, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ lb. butter, 1 egg. Cream butter and sugar, add rest of ingredients and mix with beaten egg.

Roll out in two pieces and spread one with spiced prunes, put other on top. Bake in moderate oven till brown.

Filling spiced prunes: 1lb. prunes, soaked, stoned and cut up. Boil pulp in $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup brown sugar, 1 tablespoon vinegar, pinch salt, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves and allspice. Thicken with dessertspoon cornflour.—"Lindy Lou" (Motueka).

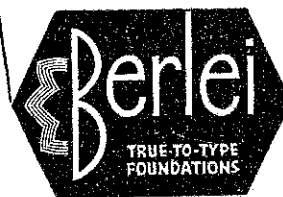


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FOR THE CURVE OF
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Listeners Phone Donations After Radio Appeal

CALLS by telephone from listeners offering donations were received from many parts of the Dominion in response to the annual radio appeal, made on behalf of the Anglican, Presbyterian and Methodist Orphanages in Christchurch, from a concert held there.

Some of the calls came from Auckland and Dunedin. The concert was contributed by the Cathedral Grammar School Choir, Rex Harrison, Noel Newson, Daisy Perry, Moira McIlreavy, R. Dodgson, Alan Pike, the Campbell brothers, and performers in a bright one-act play.

Chairman of the Combined Orphanages' Committee, J. L. Hay, said the response has been a liberal one, with a good many offers of £5 included. The appeal was organised to raise funds to pay the bread bill of the orphanages, estimated at £500 for the coming year.