

Delicious Mock Cream Pudding

H EAT 1 quart of milk. Mix 3 table-spoons of cornflour with three-quarters of a cup of sugar and wet with a little cold milk. Stir into the boiling milk and let it cook slowly for 5 minutes. Flavour with vanilla. Beat the whites of 4 eggs until stiff and dry and stir them lightly into the hot mixture. Remove at once from burner and turn into a buttered mould and set away to cool and harden.

Make a soft custard with the yolks, 3 large tablespoons of sugar, pinch of salt, and 3 cups of milk. Cook on low heat until mixture thickens (do not boil); add $\frac{1}{2}$ teaspoon lemon essence and let cool. Turn the first mixture into shallow dish and pour custard around it.—O.

Friday Soup.

A N original recipe. Put 2 table-spoons butter into a pot and fry till brown (this is necessary for the proper nutty flavour which depends on the cooking of the butter); add two tablespoons of flour gradually and mix free from lumps; then pour very gradually enough boiling water to make a paste, stirring all the time; when this is quite free from lumps add 1 quart boiling water or milk—the writer prefers water. This makes the stock and any vegetables may be used—grated carrots, parsnips, turnips, artichokes and onions. I have used small quantities of fresh green peas, runner beans, silver beet, or cauliflower, also seasonings, including thyme, mint, or parsley, according to the vegetables.

New Ideas for the Cook

Can you cook? Yes, of course, every woman can cook. Then why not send in your favourite recipes for soups, pies, meat dishes, savouries, etc., as well as for sweets, preserves, and biscuits, now that the winter is coming on? Let us all share your good things. For the best and most useful recipe (preferably, but not essentially, adapt-

The quantity of vegetables vary, as some folk like plenty and others less; the same with the flour, more or less as each fancies. Usually 2 cups vegetables and 2 tablespoons flour suit most folk; for children add some pearl barley.—Farmer's Wife.

Simon Honey.

B OIL in slightly salted water four pounds of marrow, then drain and mash well. Add four pounds sugar, grated rind and juice of six lemons and half-pound of butter. Boil

ed for electric cooking) there is a prize of 5/- every week, and for all others published we will pay space rates, if the clipping, together with date of publication, is sent to the accountant (Box 1032) at the end of the month. Address recipes to "Electra, P.O. Box 1032, Wellington, and write on one side of the paper only.

20 minutes, stirring all the time. Bottle and cover just the same as jam.—Miss S. McIntosh (Otago).

Marmalade.

T HIS is never a failure. Four pounds Seville or Poorman oranges, 2 lemons, 21 breakfast cups of water, 14lb. sugar (brewer's crystals). Slice fruit very thinly, cover with the water and soak 24 hours, then boil for one hour slowly without sugar; pour into basin and let stand another 24 hours; then add sugar and boil briskly for one hour, when it will set like a jelly.

Also soak pips and strain and add liquor.—Tulip.

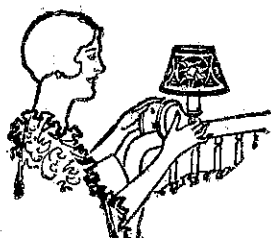
Norwegian Galatine

T HE prize of 5/- this week is awarded to Mrs. A. Boniface, 45 Avenue Road, Otahuhu, Auckland. She tells us that she finds our suggestions most interesting and useful, and shows the right spirit in passing on a recipe that has been found practical and enjoyable for a camping holiday, a tramp or a motor picnic.

Mince one pound of lean beef and half a pound of bacon. Put these into a basin and mix with one pound of sausage meat, six ounces of bread-crumbs, one small nutmeg (grated), pepper and salt to taste. Beat up two eggs and mix the whole well together. Form into a roll and tie in a well-floured pudding-cloth. Boil for two and a half hours. When cooked, press slightly until cold. Remove cloth and sprinkle over with chopped parsley or chives, or glaze it.

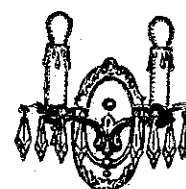
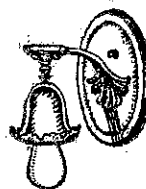
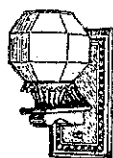
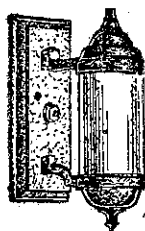
Quick Date Bread.

B EAT one egg with $\frac{1}{2}$ cup of brown sugar, add one cup of sweet milk, 1 teaspoon salt, 2 cups flour, 2 teaspoons baking powder, and 1 cup chopped dates. Let rise for 20 minutes and then put in oven at about 350 degrees; turn top off and bottom to low. Time $\frac{1}{2}$ to 1 hour. Sultanas or nuts can be added instead of dates, while dates and nuts or sultanas and nuts together make a delicious flavour.—"Cook" (Whangarei).



SYMBIOTIC LIGHTING FIXTURES

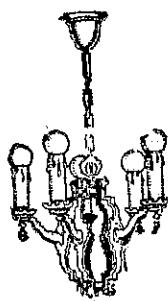
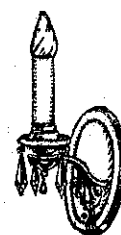
From 9.30 a.m. on Tuesday, May 4, 1930, all our branch showrooms will be prepared and ready to show to you fittings for electric lighting.



Y OU have opened your eyes to the morning's sunrise, admired a lovely sunset, and you have noted the partnership of cloud and cloudless sky with reflected light beams. There are times when you have been awe-bound with the beauty, and you would have staked your life's assets that no artist could paint on canvas so lovely a spectacle.

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