

KIDNEY AND KUMARA PIE

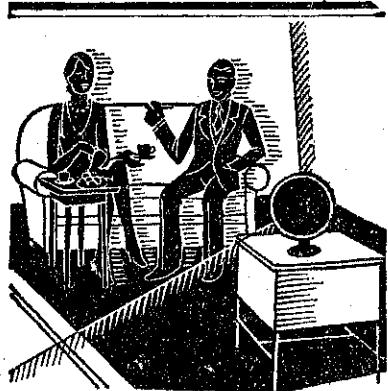
MINCE finely 4 sheep's kidneys. Stew for 1 hour with 1 breakfast cup of water, a small chopped onion, $\frac{1}{2}$ teaspoon ground cinnamon and mustard mixed, one or two leaves of thyme and sage to season, salt and pepper to taste. Remove from the pan and place in a pie-dish with $\frac{1}{2}$ lb. of cooked, sliced kumaras on the top. Sprinkle lightly with salt and pepper, and add a few pieces of dripping to brown the top. Bake in a moderate oven, 350 degrees F., for half an hour.—*Mary.*

PARADISE TART

1 EGG, 1 large cup milk, one-third cup sugar, $\frac{1}{2}$ -cup desiccated coconut, pulp of two passion fruit. Beat egg well, add milk and sugar, and beat. Add the pulp of two passion fruit and desiccated coconut and beat all together. Line a tart-plate with short pastry and bake as an ordinary custard tart. Delicious hot or cold.—*Mrs. H. J. Wilson, Taupo.*

CURRIED SAUSAGES

2 LBS. beef sausages, 4 large onions, 1 pint water, $1\frac{1}{2}$ tablespoons flour, 1 teaspoon curry powder, salt to taste. Method.—Peel and slice onions into saucapan, add the water and salt, let this simmer while the sausages are frying. When cooked thicken with the flour and curry powder. Lift sausages carefully out of fat and put them in saucapan with onions, etc. Leave stand five minutes. Serve hot with sippets of toast and mashed potatoes. This makes a nice change, and the sausages appear to go further.—*Nada.*



The end of a pleasant evening ~

Is always marked by a cosy little supper. Next evening YOU have, serve dainty golden brown cakes and scones of your own baking. A few spoonfuls of—

ANCHOR SKIM MILK POWDER

added while you are mixing them and you'll be ever so proud of the result. More delicious—better appearance—and they keep fresh for DAYS longer.

Price $1\frac{1}{2}$ per Tin

Your Grocer can supply.

Free Recipe Folder of Tested Recipes—write "Anchor," Box 844, Auckland.

New Ideas for the Cook

BRAN BISCUITS

1 CUP flour, $\frac{1}{2}$ -cup milk, 1 cup bran, $\frac{1}{2}$ -teaspoon soda, 1 egg, 1 teaspoon cream of tartar, 2ozs. sugar, 4ozs. butter, a little salt. 1 heaped teaspoon of baking powder may be used in place of soda and cream of tartar.

Rub butter into bran and flour and add rising and sugar; beat egg well and add to the mixture. It may be found that the egg is sufficient to combine the ingredients, but if not add milk gradually until the mixture is a stiff paste. Roll out very thinly and bake in a moderate oven. It is essential to roll out the mixture very thin and cut into squares because these biscuits rise and they become a clumsy thickness if rolled out thick. They are delicious with plenty of butter.—*Black Cat.*

WALNUT TOFFEE

PUT 2 cups sugar, 1 cup cold water, 6ozs. butter in large pot on small element of electric range and turn on full. When butter is melted add $\frac{1}{2}$ -teaspoon cream of tartar. Boil quickly until hard. Before taking off range

drop in $\frac{1}{2}$ lb. chopped walnuts. Turn out on buttered dish.—*D. Sunly, Shannon.*

SIMPLE CUP PUDDING

1 CUP treacle, 1 cup raisins, 2 cups flour, 1 cup milk, $\frac{1}{2}$ -cup butter, 1 teaspoon baking powder.

Warm the milk, dissolving the butter in it, stone the raisins and cut them in halves, mix the baking powder with the flour. Boil the treacle and skim it, and stir it warm into the flour. Add rest of ingredients, mix well and turn into a buttered mould (or cups). Steam two hours if all in one mould; one hour if in cups.—*Miss Isa Voigt.*

QUINCE HONEY

5 LBS. Quinces, 5lbs. sugar, 1 pint water. Boil sugar and water to a syrup. Put quinces through a mincer, add to syrup, and boil five minutes. If liked thick, cook a little longer.—*Miss Eileen Hooson, Blenheim.*

WITH dance suppers and other festivities in the immediate offing the following confection, which the sender states is a pie fit for an epicure, should be an acquisition to the refreshment table. The 5/- prize is awarded for it to Lillian Masterman, who is asked to send her address:

LEMON PIE.—The filling is smooth and creamy, sufficiently firm for cutting, but not in the least rubbery. The meringue is light and dry, and would stand for days if given the chance. Two cups of milk, one cup of sugar, three tablespoons of cornstarch, quarter-teaspoon of salt, two egg yolks; one lemon, to make three tablespoons of juice and grated rind.

First scald the milk, then mix sugar, salt and cornstarch, and pour the milk on gradually. Cook in a double saucepan for fifteen minutes, stirring constantly until thickened and afterward occasionally. Beat the egg yolks and add to first mixture. Cook three minutes, stirring constantly. Remove from heat and add lemon juice and grated rind. Cool slightly, then pour into baked crust and cook for 25 minutes. This recipe makes enough filling for a pie in ten-inch plate. It is important not to add the lemon juice until the rest of the mixture has been thoroughly cooked and removed from the fire.

FOR THE MERINGUE.—Two egg whites, a pinch of salt, quarter-cup of fine granulated sugar are required. Add salt to egg whites, and beat until stiff. Add sugar gradually, continuing to beat all the while. Spread over pie and bake in slow oven for 20 minutes.

Lemon tarts are delightful miniatures of the lemon pie. The pastry shells can be baked over inverted muffin pans, and if pastry is taboo, the lemon filling and meringue can be served in custard cups.

SYLLABUB UNDER THE COW

TAKE a large bowl, the handsomer the better, and in it mix together smoothly the white of an egg, and a few tablespoonsful of rich cream. Add half a pound of sugar, the juice of a lemon and a little brandy or rum. Rum tastes the best. Stir all together and take the bowl to a cow already half-milked. Throw in a few biscuits, almond if possible, and go on milking into the bowl until it froths so high that you are afraid of its running over. Carry it carefully to a safe place, where it can remain until next day, when grate a few spots of nutmeg over it. This dish will give you a name for party affairs and is really very little trouble.—*Scylla Rongotea.*

BANBURY CAKES

TAKE 3lb. of currants, a pound of butter, four ounces of sugar, a quarter of an ounce of mace and the same of cloves and half a peck of flour. Then make it into a paste with boiled milk and three-quarters of a pint of made yeast. Place the dough near the fire to rise, and knead it well before you make it into cakes.—*Homie (Greymouth).*

FOR BREAKFAST

TAKE six slices of bread, six slices of tomato, six slices of bacon and a little grated cheese.

Butter the bread, on each slice place a slice of tomato. Cover with grated cheese and add a slice of bacon on top. Toast on griller until bacon is crisp.—*R.C.*

ALMOND PASTE

PUT 6oz. of loaf sugar with 1 table-spoon of water and a teaspoon of lemon juice into a stew-pan, bring to the boil, skim well, and boil to 237 degrees Fahr. Pour the syrup on to 4oz. of ground almonds, add about half the white of an egg, mix well together and use as required.

SPINACH

A STUNNING looking and a delicious spinach dish is created by placing creamed spinach upon a large platter and topping it with halves of hard-boiled eggs placed closely together. A cream cheese sauce is poured over the eggs, entirely covering them. The platter is then placed in a hot oven till the cheese sauce becomes a delicate brown. This is a most effective dish. Instead of eggs, small cheese dumplings may be served on top of the spinach with a plain cream sauce.—*Miss Whitelaw Kamo (North Auckland).*

Relieve
throat
soreness
quickly
with

Pulmonas
PASTILLES

Suck them slowly

1/6 all chemists