

## Oyster Pie

**Ingredients.**—One heaped cup of flour, one salt-spoon of salt, one teaspoon of baking powder, one tablespoon of melted butter, one and a half cups of milk, oysters, flour, salt, pepper and cayenne for dredging, a little grated lemon rind and butter.

**Method.**—Mix salt and baking powder with flour, put melted butter with milk, and stir with flour, mixing as soft as can be handled. Roll out to fit top of dish. Fill a deep pie-dish with oysters, dredge each layer with flour, salt, pepper, dust cayenne, pinch of grated lemon, rind and butter. Cover with paste, leave an air hole in centre, and bake quickly.—Jose Masterman.

## Orange Shortcake

**Ingredients.**—2½ cups flour, 4 teaspoons baking powder, ½ teaspoon salt, 1 tablespoon sugar, ½ cup shortening, 1 cup milk.

**Method.**—Sift flour and baking powder, salt and sugar; work in shortening, add milk, gradually mixing until a soft dough is formed. Turn out, divide into two parts, and pat down even. Bake in very hot oven (450 degrees F.), for 25 minutes. Put together with sugared orange sections, cover with sweetened whipped cream, and garnish with orange sections.—D. Pound, Greymouth.

## Tongue Mould

**Ingredients.**—6 sheep's tongues, 3 hard-boiled eggs, 3 teacups veal stock, ½oz. gelatine, pepper and salt.

**Method.**—Cook tongues gently 3 or 4 hours till tender. Skin them; when cold cut in slices. Dissolve the gela-



## O Sole Mio

—is a wonderful song when the dishes have been cleared away and you are sitting by a cosy fireside—but it isn't much of a help to the housewife preparing scones and cakes for the evening meal.

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# COUNSEL for the COOK

fine in some of the stock. Slice the eggs and garnish mould that has been dipped in cold water. Lay in the tongue and slices of eggs alternately. Season the stock, add the gelatine, and pour over the tongues. Turn out when cold and garnish with parsley.—(Please send address.)

## Dried Prune Jam

**Ingredients.**—3lb. dried prunes, 3 quarts water, 8lb. sugar, juice of 2 lemons.

mixture into a greased baking dish lined with greased paper, and bake in a moderate oven for about 40 minutes, when cooked turn on to a sieve to cool, and when cool cut up into squares.—Electric Oven.

## Baked Beets

**Method.**—Baked beets are so good that once one has eaten them prepared this way, one is never quite willing to go back to the old method of boiling. Select beets of regular size and scrub

THE prize of 5/- this week goes to "Rastus," of Invercargill, for "A Standard Sponge with Various Fillings":—

**Ingredients.**—½lb. butter, 6oz. soft sugar, 3 eggs, 1 teaspoonful baking powder, 1 good cup of flour, 2 tablespoonfuls of milk.

**Method.**—Beat butter and sugar to a cream, add eggs and beat again until thick and light. Add flour and baking powder, which have been well sifted. Lastly add the milk. Bake in sandwich tins in a moderate oven for from 25 to 30 minutes. When cold, put together with either raspberry jam or ice with butter icing, or use one of the following.

**For Coffee Cake.**—Add 1 tablespoonful coffee essence and 1 tablespoonful of milk instead of all milk, and ice with coffee icing.

**For Orange Cake.**—Add the grated rind of one "Sunkist" or other good orange, and cover with icing made from the juice.

**For Chocolate Cake.**—Add 2 dessertspoonfuls of really good cocoa and one tablespoonful of raspberry jam. Use chocolate icing.

**Walnut Cake.**—Add chopped walnuts to taste and a small teaspoon of spice and half a teaspoon of cinnamon. Ice with butter icing and, sprinkle with chopped walnuts.

**Cocoanut Cake.**—Add half a cup of desiccated cocoanut and colour a pale pink. Use pink butter icing, and dust with cocoanut.

All these fillings are good and will keep for two or three weeks. If preferred, the mixture can be baked in one tin and iced on top, or all over.

**Method.**—Mash and soak the fruit for 12 to 24 hours. Bring to the boil, and boil steadily until quite soft. Remove stones, add sugar and lemon juice. Boil about 1 hour or until it jellies. Bottle while hot, and cover when quite cold.—"Blossom" (Waipawa.)

## Baked Carrot Pudding

**Method.**—Rub ½lb. of cooked carrot through a sieve, add ½lb. breadcrumbs, ½oz. shredded suet, ½lb. sultanas, ½lb. currants, 3oz. sugar, a pinch ground cinnamon, 2 well-beaten eggs. Mix with a pint milk. Put all in a greased pie-dish and bake in a moderate oven 1 hour. This may be eaten hot or cold.—R.C.

## French Gingerbread

**Ingredients.**—½lb. flour, ½lb. ground rice, 2 scant dessert spoons baking powder, ½oz. ground ginger, 1½lb. honey or golden syrup, 2 tablespoonfuls milk, 1 egg, 6oz. butter, 1 lemon, ½ teaspoonful grated nutmeg, pinch of salt, 4oz. almonds.

**Method.**—Sieve the flour, rice, baking powder, salt, ginger, and nutmeg into a basin, put the honey or syrup into a pan with the butter, and stir over a low heat till the latter has melted, grate the lemon rind, blanch and chop the almonds, and mix them with the flour. Stir in the honey or syrup and butter mixture, and the eggs beaten up with the milk; beat well, then put the

them well, taking care not to break the skins; rub them all over with a little lard or dripping and place them on a wire cake rack in a dripping pan. Bake slowly in a moderate oven—350 deg. F.—until tender all the way through, then peel and chop fine. Dress four good-sized beets in one tablespoonful of butter, one half-teaspoonful of salt, one-eighth teaspoonful of pepper, one teaspoonful of sugar and one tablespoonful of vinegar. Place over the fire to re-heat, and if desired thicken the sauce with a teaspoonful of flour mixed to a paste with a little cold water.—Miss Whitelaw.

## Belgian Biscuits

**Ingredients.**—Three cups flour, one cup brown sugar, one cup butter, half teaspoon soda dissolved in half cup milk, one packet spice.

**Method.**—Beat butter and sugar to a cream, add the milk with soda, then flour and spice. Roll very thin and cut with a tumbler into shapes. When cold ice half the biscuits and stick two together with jam.—Winkles.

## Curried Beans

**Method.**—Take two cups haricot beans, one apple, two tablespoons butter, one dessertspoon curry powder, one onion, one carrot, one cup water, or stock, tomato sauce. Soak the beans

overnight in plenty of cold water, drain them, then put in a saucepan with enough water to cover, and when they boil, drain them again, cover with boiling water, and cook slowly until tender. Chop apple and onion, and grate carrot, then fry them all in the butter. Put this mixture into a saucepan with the stock or water and stir in the curry blended with a little of the latter, add salt and tomato sauce to taste. Simmer for ten minutes then add the cooked beans. Make all very hot.—"Mary."

## Ricot—A Friday or Vegetarian Dish

**Ingredients.**—One cupful rice, grated cheese, 1 onion, about 4oz. butter.

**Method.**—Boil the rice dry, as for curry, and when well cooked place a layer in a dish. Sprinkle well with cheese, then put another layer of the cooked rice. Place in oven to keep hot. Fry the onion in the butter until a nice brown, then pour over the rice and serve.—"Down South."

## Parsnip Balls

**Ingredients.**—Six large parsnips, 2 eggs, flour, fat.

**Method.**—Wash, scrub, and half boil the parsnips and let them get quite cold. Next peel and grate them, or pass them through a sieve. Then mix them with the eggs well beaten, add enough flour to bind them, divide the mixture with floured hands, and roll up into small balls. Fry to a golden-brown in enough hot fat to cover the balls.—Whangarei.

## Poor Man's Pudding

**Ingredients.**—One quart milk, 1 tablespoon rice, 1 tablespoon sugar, a pinch of salt, 2 or three dozen raisins.

**Method.**—Stir the rice, sugar, and salt into the milk. Place in oven and stir well every four minutes. When about half done, stir in the raisins, taking care to stir deep down into the dish each time. Time, about one hour.—Prudence.

## Chocolate Pudding

**Ingredients.**—1½oz. butter, 2oz. sugar, 1 teacupful flour, 2oz. of grated chocolate, 1 egg, ½-teacupful milk, 1 teacupful baking powder.

**Method.**—Beat together the butter and sugar, add the flour and grated chocolate, add the egg, well beaten, the milk, and baking powder. Well grease a basin or mould, pour in the mixture, leaving room to rise well, and steam for two hours.—Menier.

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