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1947

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1947.

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I would rather have one little rose from the garden of a friend,
Than to have the choicest flowers when my stay on earth must end,
I would rather have the kindest words while yet I hear and see,
Than be flattered when my heart is still and life has ceased to be,
I would rather have a loving smile from friends I know are true,
Than tears shed round my casket when to this world I've bid adieu,
Bring me all the flowers to-day, whether pink, or white, or red,
I'd rather have one blossom now, than a truck load when I'm dead.

*Some hae meat and canna eat,
Some that hae, none want it,
But we hae meat and we can eat,
So let the Lord be thankit.*

Stickland & Bryant Print, Hastings.

CAKES

MARSHMALLOWS (for Sweets) (M. Ebbett).

1 breakfast cup water, 1 breakfast cup sugar, 1 breakfast cup icing sugar, essence of lemon, and a few drops of cochineal if desired pink, 2 tablespoons gelatine.

Put water in saucepan, add gelatine and let stand for a few minutes. Bring to the boil and boil for 8 minutes with sugar. Let cool, then add icing sugar. Beat with egg beater until white and stiff. Add essences and chopped nuts and pour into flat dish, which has been soaking in cold water. When set cut into squares and roll in icing sugar.

MOCK ALMOND PASTE (A. Priest).

1 cup minced walnuts, 2 cups icing sugar, 1 egg, 1 teaspoon almond essence.

Mince walnuts, add to icing sugar; mix with egg, add almond essence.

GROUND ALMONDS SUBSTITUTE (A. E. Price.).

6ozs. fine breadcrumbs (or biscuit crumbs), 12ozs. icing sugar. Almond essence to flavour, and enough egg white to make a stiff paste. Allow to stand for 12 hours before putting on cake.

ICE CREAM (K.H.).

Half a 14oz. tin condensed milk (sweetened). Add a little milk and blend well. Then add 1 teaspoonful vanilla (2 teaspoonfuls if not strong) and enough milk to fill freezing tray. Chill till sides are hard, pour into basin and beat. Then return to freezer till ready.

BRAN GEMS (C. Campbell).

1 large cup flour, 1 teacup milk, 1 large cup bran, 1 teaspoon soda, 1 teaspoon baking powder, 1 good tablespoon golden syrup, 1 good tablespoon treacle.

Mix all dry ingredients together, then stir in golden syrup and treacle dissolved in milk. Put in hot, greased gem irons and bake about 15 minutes.

APPLE LOAF (Mrs. A. D. Robins).

3 cups flour, 4 teaspoons baking powder, 3 tablespoons sugar, 2 large apples (grated), 2 eggs.

Beat grated apples and sugar, and then add beaten eggs, then flour. If it is too stiff add a little milk. Bake in large cocoa tin and then it cuts nicely and is a very delicious and unusual loaf.

DATE LOAF (C. J. Campbell).

$\frac{1}{2}$ lb. butter, 2 cups dates, 2 teaspoons carbonate soda, $1\frac{1}{2}$ cups sugar, 3 eggs, $1\frac{1}{2}$ cups boiling water, 4 cups flour, 2 teaspoons vanilla essence.

Beat butter and sugar to a cream, add eggs. Have ready stoned dates. Put them into a basin with the soda, and pour boiling water over. Beat until smooth, then add dry ingredients. Bake in moderate oven for 1 hour.

WALNUT GINGERBREAD (S. H. Killop).

4oz. butter (or fat), 4oz. sugar, 2 eggs, 1 small cup golden syrup, $\frac{1}{4}$ -cup milk, 1 teaspoonful each (level) spice, cinnamon, ginger and soda, a little nutmeg, 1 cup chopped walnuts, 8oz. flour.

Cream butter and sugar, add eggs and syrup. Then add sifted dry ingredients (except soda). Lastly add soda dissolved in milk. Bake $\frac{1}{2}$ -hour in moderate oven.

SULTANA SCONES (Joyce Parkhill).

$\frac{1}{2}$ lb. flour, 2ozs. butter, 2ozs. sugar, $\frac{1}{4}$ -teaspoonful carbonate of soda, 1 teaspoonful cream of tartar, $\frac{1}{4}$ -teaspoonful salt, 2ozs. sultanas, 1 teacup milk to mix.

Sift flour, salt, carbonate soda and cream of tartar into basin. Rub into it the butter, and add sugar and sultanas. Mix to soft dough with milk, mould, brush over with a little egg or milk, and bake on a greased tray in fairly hot oven for 15 minutes.

MERINGUES (M.S.).

Beat the whites of two eggs until they are very stiff, then gradually fold in 4 tablespoons of sugar, but do not beat again. Put dessert-spoonfuls on to a cold tray and cook 1 hour in a very slow oven.

FRUITIES (M.S.).

1lb. sultanas, 1lb. raisins, 1lb. dates and any other fruit, such as figs and ginger, etc., grated rind of 1 lemon. Mix with condensed milk and roll in balls in cocoanut. Cook in slow oven for 20 minutes

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COCOANUT SHORTCAKE (C. J. Campbell).

2ozs. butter, 4ozs. sugar, 4ozs. flour, 4ozs. cornflour, 1 egg, 1 teaspoon baking powder.

Cream butter and sugar. Add baking powder, flour, cornflour and egg. Knead into flat tin. Spread with jam. Mix 4ozs. sugar, 4ozs. cocoanut and 1 egg, and spread over top of cake. Bake in moderate oven for $\frac{1}{2}$ -hour.

BANANA CAKE (C. J. Campbell).

$1\frac{1}{2}$ cups flour, 1 egg, 4ozs. butter, 1 teaspoon baking powder, 1 cup sugar, 3 mashed bananas, 1 teaspoon baking soda dissolved in 2 table-spoons milk.

Cream butter and sugar, add beaten egg, then bananas, flour and baking powder. Lastly, soda and milk. Bake for $\frac{3}{4}$ -hour in moderate oven. Ice with banana icing.

GOOD PLAIN CAKE (Mrs. A. Bowen).

$\frac{1}{2}$ -lb. butter, 1 cup sugar, 3 eggs, 1 cup milk, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ -teaspoon soda, 1 teaspoon cream of tartar, few drops of essence of lemon, 1 cup currants, 1 cup sultanas, 1 oz. of lemon peel.

Beat butter and sugar together, add eggs and beat, then add milk, flour, fruit, lemon peel and lastly cream of tartar and soda. Bake in shallow tin $1\frac{1}{2}$ hours in a moderate oven.

CHOCOLATE SPONGE (D. Vogtherr).

Beat 2oz. butter, lard or dripping and 1 small cup sugar to a cream. Add 1 egg, 1 tablespoon golden syrup and beat again. Then add 1 heaped breakfast cup of flour, 1 level teaspoon baking powder 1 tablespoon cocoa, 1 teaspoon baking soda dissolved in 1 teacup of milk. Bake in meat tin and ice with chocolate icing.

LOUISE CAKES (Aroha Corbin).

$1\frac{1}{2}$ cups flour, $\frac{1}{4}$ lb. butter, 1 teaspoonful baking powder, $\frac{1}{2}$ -cup sugar, 1 egg.

Rub butter into flour and baking powder, beat egg and sugar well, then add to butter and flour. Mix to dough with little water. Roll out to $\frac{1}{4}$ -inch thick. Spread with raspberry or apricot jam. Place following mixture on top.

Beat 1 tablespoon butter with $\frac{1}{2}$ -cup sugar. Break in 1 egg and mix well. Then beat in $\frac{1}{2}$ -cup cocoanut. Bake in moderate oven till golden brown on top. Keeps very well (makes about 35 pieces).

LOUISE CAKE (D. Vogtherr).

3ozs. butter, lard or dripping, 6ozs. flour, 1 oz. sugar, 1 egg, $\frac{1}{2}$ -teaspoon baking powder, essence lemon.

Cream butter and sugar, add egg yolk, stir in flour and baking powder. If too stiff add a little milk. Roll out on grease-proof paper and spread with jam. Beat egg white stiff and add 4ozs. sugar, 2 ozs. cocoanut. Spread on top of jam and cook 20 minutes. Cut into squares when cooked.

LOUISA CAKE (E. O'Regan).

10ozs. flour, 5ozs. butter, 2ozs. sugar, 2 eggs, $\frac{1}{2}$ -teaspoon baking powder, essence of lemon.

Cream butter and sugar, add yolks of eggs, stir in flour and baking powder. Roll out and spread with raspberry jam. Beat egg whites stiff, add 6ozs. sugar and 4ozs. cocoanut. Spread on top of jam and cook 20 minutes. Cut into squares when cooked.

SULTANA LOAF (Aroha Corbin).

$1\frac{1}{2}$ teaspoons baking powder, 2 cups flour, 1 cup sultanas, 1 large tablespoon golden syrup, scant $\frac{1}{2}$ -cup sugar, salt, milk to mix.

Mix all ingredients together. Bake 1 to $1\frac{1}{2}$ hours in medium oven.

SPONGE ROLL (Aroha Corbin).

2 eggs, 3ozs. sugar, 2ozs. flour, $\frac{1}{2}$ -teaspoon baking powder, salt, vanilla essence.

Beat eggs well, add sugar and beat again. Then add essence and dry ingredients. Bake in quick oven about 10 minutes.

MOCK WEDDING CAKE (Aroha Corbin).

$1\frac{1}{2}$ lbs. flour, $\frac{3}{4}$ lb. butter, $\frac{3}{4}$ lb. sugar, 2lbs. mixed fruit, $\frac{1}{2}$ -lb. peel, $\frac{1}{2}$ -teaspoon baking soda, $\frac{1}{2}$ -cup milk, $\frac{1}{2}$ -cup golden syrup, 6 eggs, essences.

Beat butter and sugar to a cream. Add eggs well beaten, then warm milk (in which soda has been dissolved), then warmed syrup. Add other ingredients, and bake in a moderate oven for 2 hours.

A BUTTER SPONGE (M. Sowersby).

Cream 4ozs. butter and 4ozs. sugar. Add 2 eggs and beat. Then add 1 large cup flour, 2 teaspoons baking powder and 6 tablespoons of boiling water. Cook in a moderate oven about $\frac{1}{2}$ -hour. Ice. To vary the cake add 1 tablespoon of cocoa for chocolate cake, 1 tablespoon coffee essence for coffee cake, 1 tablespoon cocoanut for cocoanut cake, or lemon peel and walnuts, or use for lamington cakes.

UNA'S FRUIT CAKE (M. Sowersby).

2 cups of brown or white sugar, 1lb. butter, 4 breakfast cup flour, 8 eggs, 1 teaspoon soda dissolved in $\frac{1}{4}$ -cup warm water, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon vanilla, $\frac{1}{2}$ teaspoon lemon essence, 4lbs. fruit, 1 table-spoon golden syrup, 1 teaspoon coffee essence.

Cream butter and sugar, add eggs one at a time, then syrup, coffee essence. Then flour, salt, fruit and lastly soda in water. Bake in a meat dish in a slow oven about 4 hours.

CINNAMON SPONGE (R. A. McMillan).

3 eggs, $\frac{3}{4}$ -cup sugar, 2 heaped teaspoons flour, $\frac{1}{2}$ -cup arrowroot, 1 teaspoon cinnamon, spice and cocoa, $\frac{1}{2}$ -teaspoon soda, 1 teaspoon cream tartar, 1 dessertspoon golden syrup.

Beat eggs and sugar, add flour, arrowroot, spices and syrup. Bake in moderate oven.

Filling.—2ozs. butter, 2ozs. icing sugar, 2 tablespoons boiling water. Beat well with egg-beater.

GINGER CAKE (D. Vogtherr).

Put 2 large cups flour, 1 small cup sugar, 2 dessert spoons ginger in dish. Melt $\frac{1}{4}$ lb. butter, lard or dripping, 3 good tablespoons golden sprup, add to dry ingredients. Then add 1 good teaspoon baking soda dissolved in 1 cup of hot milk. Bake 1 to $1\frac{1}{2}$ hours in fairly slow oven. Fruit or walnuts may be added.

PEANUT CAKE (Mrs. L. Graham).

1lb. peanuts, 2 eggs, $\frac{3}{4}$ -cup sugar, 1 teaspoon baking powder.

Mince peanuts. Beat eggs well, add sugar and beat again. Add minced peanuts and baking powder. Press into shallow tin and bake in moderate oven. When cold, turn out and ice with chocolate icing.

MADEIRA CAKE (R. A. McMillan).

$\frac{1}{4}$ lb. butter, $\frac{1}{4}$ lb. sugar, $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ -teaspoon baking soda, 1 tea-spoon cream tartar, 3 eggs, $\frac{1}{2}$ -cup milk, essence to taste.

Beat the sugar and butter, add beaten eggs, then half milk. Add flour and rising, and add the rest of the milk.

ANN'S CAKE (A. M. Leedom).

1 heaped cup flour, small cup of sugar, 2ozs. butter (melted).

Break 2 eggs into cup and fill cup up with milk, 2 teaspoons baking powder last. Do not beat, just stir. Bake about $\frac{3}{4}$ -hour.

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SHORT CAKE (Mrs. E. Dyer).

1 egg, 3ozs. sugar, $\frac{1}{2}$ lb. butter, one large breakfast cup flour, pinch of salt, pinch of baking powder.

Cream butter and sugar, add beaten egg, flour, salt and baking powder, mix to a stiff dough. Do not roll, but press out to required shape, spread half with jam or cooked apples. Cover with other half sprinkle with nuts, and cook in quick oven. (Baker's recipe).

SPICED SPONGE (Joyce Parkhill).

1 tablespoon butter, $\frac{1}{2}$ -cup sugar. Beat well and add 1 egg. Beat again and add 1 tablespoon golden syrup and $\frac{1}{2}$ -teaspoon soda dissolved in half cup cold milk. Add one cup flour, 2 teaspoons spice, and 1 teaspoon baking powder. Bake about 20 minutes in medium oven.

MELTIES (Mrs. F. Symonds).

8ozs. flour, 6ozs. butter, 2ozs. icing sugar, $\frac{1}{2}$ -teaspoon baking powder essence vanilla.

Blend well, place on oven tray in small rounds, flatten with fork. Bake in moderate oven. Fasten together with jam or filling.

SPONGE (F.K.).

Beat $\frac{1}{2}$ eggs with a pinch of salt, add teaspoon icing sugar and beat well. Then add 1 cup flour with 1 teaspoon of cream of tartar. Then add dessertspoon butter, $\frac{1}{2}$ -teaspoon baking soda, and four tablespoons milk. Cook 15 minutes.

PIKELETS (M. Sowersby).

Beat $\frac{1}{2}$ tablespoon sugar and 1 egg. Add $\frac{1}{2}$ -cup flour, 1 teaspoon baking powder, a little milk, 1 tablespoon melted butter.

GINGER DROPS (Mrs. Spence).

4ozs. butter, 1 dessertspoon ginger, 6ozs. sugar, $\frac{1}{2}$ -teaspoon soda, 8ozs. flour, 1 egg, 1 heaped tablespoon golden syrup.

Melt syrup and butter, beat egg and sugar well, mix together, sift in flour, soda and ginger, mix well, put teaspoon lots on cold, greased tray. Bake in moderate oven (350 degrees). Makes about 60 biscuits.

CHOCOLATE CAKE (Mrs. Spence).

3ozs. butter, 1 teaspoon soda, 6ozs. sugar, 10ozs. flour, $\frac{1}{2}$ -cup milk, 1 tablespoon golden syrup, 1 tablespoon cocoa, vanilla.

Cream butter and sugar, add golden syrup, then dry ingredients, alternately with the milk, in which the soda has been mixed. Put in deep tin and bake $\frac{1}{2}$ -hour in moderate oven.

GINGER CRUNCH (M. Sowersby).

$\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ teaspoon baking powder, 1 teaspoon ground ginger, 1 dessertspoon warmed golden syrup.

Cream butter and sugar, add syrup and dry ingredients. Press into tin (lined with paper) and bake 20 or 30 minutes. Ice while hot with 1 dessertspoon golden syrup, $\frac{1}{2}$ -teaspoon ground ginger, 2 teaspoons butter, 1 teacup icing sugar.

FLAP JACKS (Mrs. A. E. Harvey).

Take 4ozs. butter, 6ozs. soft brown sugar, 8ozs. loose rolled oats. Put butter and sugar in a basin and melt thoroughly in a warm oven. Then stir in the rolled oats and put mixture into two well-greased sandwich tins. Put in a hot oven with the gas not too high and bake for about 20 minutes till golden brown. When cold turn out of tin and cut in pieces.

IMPERIALS (Mrs. L. Graham).

$\frac{1}{2}$ -lb butter, $\frac{1}{4}$ lb. icing sugar, 2 cups flour, 1 egg, 1 teaspoon baking powder.

Beat butter and sugar, add egg, then flour, and baking powder. Roll out thin, cut with biscuit cutter and place in patty tins. Put a little raspberry jam or lemon cheese in centre and place a small ring or cross of the mixture on top of the jam, and bake.

COFFEE OR CHOCOLATE CAKE (C. Campbell)

3ozs. butter, 1 egg, 1 teacup sugar, 1 teaspoon cream of tartar, $1\frac{1}{2}$ large cups flour, 1 large teaspoon soda, small cup of milk, 1 tablespoon golden syrup, 2 tablespoons cocoa.

Beat butter and sugar to a cream, add egg and beat again. Add flour and cream of tartar and cocoa. Warm golden syrup and milk. add to this soda mixed with a little water, and mix well. (The mixture will be very moist). If coffee flavour is desired, omit cocoa and add on tablespoon coffee essence. Bake 1 hour.

SWISS APPLE TARTS.

3 cups flour, $1\frac{1}{2}$ teaspoons baking powder, 1 teacup salt, $\frac{1}{2}$ -cup butter substitute, $\frac{1}{2}$ -cup cold water, 4 medium cooking apples, $\frac{1}{2}$ -cup sugar, 1 teaspoon cinnamon.

Sift flour, add baking powder and salt, and sift again cut shortening into dry ingredients. Add water slowly. Mix lightly until dough holds together. Peel and core apples and cut into six. Wrap apples in thin dough and fry in deep fat.

CARAMEL FINGERS (R. G. Plank).

4ozs. brown sugar, 4ozs. butter, 5ozs. flour, 1 teaspoon baking powder, 1 egg, $\frac{1}{2}$ -teaspoon vanilla essence, $\frac{1}{2}$ -cup dates or sultanas, $\frac{1}{2}$ -cup nuts.

Cream butter and sugar, add egg, then flour, baking powder, and essence, lastly dates and nuts, or mixed fruit. Spread in 9-in. sandwich tin bake approximately $\frac{1}{2}$ -hour, and ice when cold.

Icing.—1 teacup brown sugar (level), $\frac{1}{2}$ -cup cream, 1oz. butter, vanilla essence. Boil together for 5 minutes. Remove from fire and beat while hot with beater until it sets firm enough to spread over cake. Cut in fingers when cold.

DELICIOUS DATE CAKE (A. M. Nielson).

Beat $\frac{1}{2}$ -pound of butter with one cup of sugar. Add two eggs, six tablespoons of milk, and 1lb. stoned dates. Stir in $\frac{1}{2}$ lb. of flour with one teaspoon of cream of tartar and half teaspoon bicarbonate of soda. Mix it with another $\frac{1}{2}$ lb. of flour ($\frac{1}{2}$ lb. in all) and 1 tablespoon of cocoa. Mix well and bake in shallow tin lined with greased paper for 30 minutes in good oven.

LEMON BUNS (Mrs. F. Symonds).

$\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, 2 cups flour, 2 eggs, 1 teaspoon golden syrup, lemon and vanilla essence, $1\frac{1}{2}$ teaspoons baking powder, sultanas, if liked.

Mix like a cake and make into balls. Glaze with white of egg and sprinkle with sugar and cornflakes.

RASPBERRY SHORTCAKE (M. Ebbett).

1 egg, $\frac{1}{2}$ lb. butter, 1 cup of sugar (small), $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ -teaspoon baking powder.

Beat butter and sugar, add egg (beaten), mix in flour. The mixture must be stiff. Put in greased tin and spread jam over it, on top of which put the following mixture:—1 beaten egg, 1 small cup sugar, 1 small cup cocoanut. Bake in moderate oven for 25 minutes.

SPECIAL BUNS (Mrs. J. P. Boyd).

4ozs. butter, 4ozs. sugar, 1 egg, 6ozs. flour, $\frac{1}{2}$ -teaspoon baking powder, 1oz. sultanas, pinch salt.

Cream butter and sugar, add egg, then dry ingredients.

WELSH CAKES (Mrs. J. P. Boyd).

$\frac{1}{2}$ lb. butter, $\frac{1}{2}$ -teacup sugar, $\frac{1}{2}$ lb. flour, 1 egg, 1 teaspoon baking powder, sultanas and a little grated nutmeg. Mix in the usual way, roll out, cut as for scones, and bake on hot girdle.

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OAT CAKES (Mrs. J. P. Boyd).

2 large cups oatmeal, 1 large cup flour, 1 teaspoon baking soda, small teaspoon salt, 3 tablespoons dripping or lard.

Melt dripping in cup of boiling water, add to dry ingredients. Mix to firm paste and roll. Bake well in medium oven.

CUSTARD CAKE (Mrs. J. T. Macaulay).

1lb. flour, 1lb. sultanas, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ -pint milk, $\frac{1}{2}$ lb. currants, $\frac{1}{2}$ lb. sugar, 2 eggs, $\frac{1}{2}$ nutmeg, 2 teaspoons bi-carbonate soda., 1 dessertspoon almond essence, a few walnuts.

Rub butter into flour, then mix all dry ingredients. Beat egg slightly, then pour boiling milk over eggs, add to dry ingredients. Do not add any more flour. Bake in moderate oven for 3 hours.

CUSTARD FRUIT CAKE (Mrs. C. M. Campbell).

1lb. flour, $\frac{1}{2}$ lb. peel, 1lb. currants, $\frac{1}{2}$ lb. sultanas, $\frac{1}{2}$ -pint boiling milk, 1 teaspoon lemon essence, 1 teaspoon almond essence, $\frac{1}{2}$ lb. butter, 2 teaspoons soda, $\frac{1}{2}$ lb. sugar, 2 eggs.

Rub soda into flour, then butter, sugar, and fruit. Beat eggs and add to boiling milk and essence. Pour into centre of dry ingredients and mix well. Bake $1\frac{1}{2}$ to 2 hours.

AMERICAN COOKIES (S. H. Killip).

2 egg whites, $1\frac{1}{2}$ cups cornflakes, $\frac{1}{2}$ -cup walnuts, vanilla, $\frac{1}{2}$ -cup white sugar, $\frac{1}{4}$ -cup dark brown sugar, $\frac{1}{2}$ -cup cocoanut.

Beat whites till stiff. Add both sugars. Put in saucepan to warm. Add cornflakes, walnuts, cocoanut, vanilla. Place in small quantities on a cold tray and bake 20 minutes in a cool oven.

OATINA FUDGE (A. Priest).

4ozs. butter, 4ozs. sugar, 1 egg, 1 dessertspoon golden syrup, 1 tablespoon cocoa, 1 tablespoon cocoanut, 1 cup Oatina, $\frac{1}{2}$ -cup flour, 1 teaspoon baking powder.

Melt butter, sugar and syrup, add egg, then dry ingredients. Press into flat tin and bake slowly. Ice with chocolate icing, sprinkle with walnuts.

LEMON CAKE (E. M. D'nnie).

5oz. flour, 4oz. sugar, 3oz. butter, 2 eggs, $1\frac{1}{2}$ teaspoons baking powder, 1 tablespoon milk, $\frac{1}{4}$ -teaspoon lemon rind.

Cream butter and sugar, add eggs and beat, add flour, lemon rind, and mix with milk. Bake about $\frac{1}{2}$ -hour, and when cold ice, using juice of lemon.

BUNS (L. Low.)

$\frac{1}{2}$ lb. butter, 1 cup sugar, 2 cups flour, 1 cup dates, $\frac{1}{2}$ -cup walnuts, $\frac{1}{2}$ -cup raisins, 1 egg, $\frac{1}{2}$ -teaspoon cinnamon, $\frac{1}{2}$ -teaspoon of soda in a tablespoon of boiling water.

Beat butter and sugar, add egg, flour and fruit. Mix soda with boiling water and add last. Bake on cool oven tray in hot oven for 10 to 15 minutes.

CHOCOLATE CAKE (E. O'Regan).

$\frac{1}{2}$ lb. butter, 1 cup sugar, 1 egg, 2 cups flour, 1 cup milk, 1 teaspoon carbonate of soda, 1 teaspoon baking powder, 2 tablespoons golden syrup, 1 tablespoon cocoa.

Cream butter and sugar, add egg and beat well. Add flour and baking powder and cocoa. Dissolve golden syrup in milk and soda. Add in other ingredients. Bake in moderate oven 1 hour. (Makes a nice, large cake).

GINGER CAKE (M. Ebbett).

4ozs. butter, 4oz. sugar, 2 eggs, 3 tablespoons golden sprup, 1 teaspoon mixed spice, 8oz. flour, $\frac{1}{2}$ -teaspoon baking powder, 1 teaspoon ginger, 1 teaspoon baking soda dissolved in $\frac{1}{2}$ -cup milk.

Cream butter and sugar and syrup, add beaten eggs and flour alternately with milk..

Icing for Ginger Cake.—1 tablespoon golden syrup and 1 egg white. Put into double saucepan till simmering, then let cool slightly and whisk until white and stiff. Decorate with nuts, cocoanut or anything desired.

FRUIT SQUARE (A. Priest).

$\frac{1}{2}$ lb. prepared pastry, 1 cup cake crumbs, 1 cup raw apple cut small, 1 tablespoon golden syrup, 1 cup any dried fruit, 1 teaspoon cinnamon, $\frac{1}{2}$ -teaspoon ginger, 1 tablespoon sugar.

Mix all together. Add juice of lemon. Cut pastry in two. Roll out to size of oven tray. Spread mixture on one half pastry and cover with the other. Prick with fork. Bake slowly about 1 hour.

CHOCOLATE BUTTER SPONGE.

3ozs. butter, 1 level cup sugar, 3 eggs, 1 heaped cup flour, 3 teaspoons baking powder, 1 dessert spoon cocoa, 3 tablespoons milk.

Cream butter and sugar, beat in 1 egg well. Then add flour, milk and 2 eggs. Beat well for three minutes, and lastly add baking powder. Over 400 degrees. Top off, bottom low.

CHRISTMAS CAKE (A. Priest).

1lb. butter, 1 lb. sugar, 10 eggs, 1 tablespoon brandy, 1lb. raisins, 1lb sultanas, $\frac{1}{2}$ lb. currants, 1 cup walnuts, 1 cup figs, $\frac{1}{4}$ -cup peel, 1 tablespoon golden syrup, 1 $\frac{1}{2}$ lbs. flour, 1 teaspoon almond essence, 1 teaspoon lemon essence, $\frac{1}{2}$ -teaspoon baking powder.

Cream butter, sugar and syrup together, add eggs one at a time, then flour, and lastly fruit. Do not add any spice. The baking powder must be only a very small $\frac{1}{2}$ -teaspoonful. This is a very moist cake and keeps indefinitely. The addition of the syrup and the absence of spices makes it quite different from the usual Christmas cake.

CHINESE CHEWS (E. M. Dinnie).

1 cup each of flour, walnuts, sugar and dates, and 1 teaspoon baking powder. Chop walnuts and dates and mix dry ingredients. Beat 2 eggs and 1 dessertspoon butter and mix well. Bake $\frac{1}{2}$ -hour.

WALNUT SPONGE (Mrs. A. E. Price).

1 teacup butter, 1 teacup sugar, 1 teacup flour, 1 teacup chopped walnuts, 1 teaspoon baking powder, pinch of salt, 4 eggs.

Cream butter and sugar, add eggs one at a time, add flour and nuts last. Put in two sandwich tins and bake 20 minutes. Temperature 350 degrees. Cream or other filling.

STANDARD CAKE MIXTURE (K. G. Compton).

3ozs. butter, 3ozs. sugar, 5ozs. flour, 2 eggs, 1 teaspoon baking powder, 2 tablespoons milk. Beat butter and sugar, add eggs, then the flour, rising and milk.

NEW PLYMOUTH NUTS (M. Bartle).

4ozs. butter substitute, 1 tablespoon golden syrup melted together, then add 1 teaspoon soda dissolved in a little boiling water to the melted mixture. After this add $\frac{1}{2}$ -cup sugar, $\frac{1}{2}$ -cup flour, 1 cup cocoanut, 1 cup wheatmeal. Place in small daubs on cold oven shelves and bake till nice brown. A very nice biscuit quickly made.

HOT WATER BISCUITS (Mrs. C. M. Campbell).

2 $\frac{1}{2}$ cups flour, 1 teaspoon soda, $\frac{1}{2}$ -cup sugar, 2 teaspoons cream of tartar, $\frac{1}{4}$ -cup butter, $\frac{1}{4}$ -cup boiling water, pinch of salt, vanilla essence.

Pour boiling water over butter and sugar, add flour and other ingredients. Roll thinly and cut into rounds. Bake 10 to 12 minutes in moderate oven.

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COCOANUT BISCUITS (E. M. Dinnie)

Beat 1 small cup sugar to a cream with 4ozs. butter. Add 2 cups cocoanut, 1 cup flour, 1 teaspoon baking powder, pinch salt, 1 beaten egg. Cut into rather thick rounds and bake in moderate oven.

CREAM SANDWICH BISCUITS (E. O'Regan).

$\frac{1}{2}$ lb. butter; $\frac{1}{4}$ lb. icing sugar, $\frac{3}{4}$ lb. flour, 4ozs. cornflour, 1 egg, 1 teaspoon baking powder.

Cream butter and sugar, add egg, then dry ingredients. Roll out fairly thinly, put together with jam or butter icing. (Makes 30 double biscuits). Moderate oven.

COCOANUT CRISPS (Mrs. G. Spence).

Beat 1 tablespoon butter and 1 small cup sugar together. Add 1 beaten egg and then 1 teaspoon flour, 1 teaspoon baking powder, and 2 cups coconut. Place small lumps on greased paper on cold tray. Bake in very slow oven. Lift off paper as soon as baked.

NUTTY CRISPS (C. Campbell).

Beat together 2ozs. butter and 1 small cup sugar. Add 1 teaspoon golden syrup and 1 egg (beaten). Then 1 large cup flour, 1 teaspoon spice, and 1 cup cup chopped nuts. Lastly 1 teaspoon soda dissolved in 1 tablespoon boiling water. Drop in teaspoonfuls on a cold tray and bake in moderate oven about 10 minutes. Dates may be added if desired.

FORCER BISCUITS (Mrs. Spence).

8ozs. flour, 1 teaspoon baking powder, 4ozs. butter, 1 egg, 2ozs. icing sugar.

Cream butter and sugar, add egg, then flour and baking powder. Mix well with the hand; mixture must be stiff. Put through forcer or cut into biscuits. Bake in moderate oven, and when baked put two together with icing.

GOLDEN SYRUP COOKIES (Mrs. Kerr).

2ozs. butter or dripping, 2ozs. sugar, 1 tablespoon golden syrup, 1 breakfast cup flour, $\frac{1}{2}$ -teaspoon ground ginger, 1 teaspoon baking powder, milk to mix.

Cream butter, sugar and syrup. Then mix dry ingredients together and work in. Mix all to a stiff paste. Roll into balls, dip in sugar and bake 10 to 15 minutes in a moderate oven.

NUTTY FINGERS (Mrs. A. E. Harvey).

Roll out some short crust pastry, cut it into strips 1½-inches wide by 4 inches long, then brush over with warmed honey and sprinkle thickly with chopped dates and nuts. Bake for 15 to 20 minutes in a hot oven.

MONTY BISCUITS (A. M. Deans).

Place in a small saucepan, three tablespoons each of dripping, milk, and golden syrup, and bring to the boil. Add one level teaspoon soda, allow to cool a little, and add ¼-teaspoon essence raspberry. Mix together one heaped cup flour, one cup dried breadcrumbs, ½-teaspoon ginger, and ¼-teaspoon salt. Spoon out mixture on to cold tray and bake in moderate oven for 12 minutes.

CHOCOLATE CRUNCHIES (M. Sowersby).

4ozs. butter, 3ozs. sugar, 4ozs. flour, 1 teaspoon baking powder, 3 teaspoons condensed milk, small cake dark chocolate, vanilla and salt.

Cream butter and sugar, add dry ingredients, add chopped up chocolate. Roll into balls, press with back of fork. Put on cold tray and cook in slow oven about 20 minutes.

MARSHMALLOW BISCUITS (N. Dav'dson).

½lb. butter, ½lb. sugar, ½lb. flour, 1 egg, 1 teaspoon baking powder.

Cream butter and sugar, add egg, then flour and baking powder. Knead into a flat tin. Top: 1 packet jelly crystals soaked in 1½ cups cold water for 10 minutes, then bring to the boil for 8 minutes and let get cold. Add 1 cup icing sugar and beat until stiff. Spread on biscuit, sprinkle with cocoanut, and cut into squares when set.

KIWI CRISPS (Mrs. J. T. Macaulay).

6ozs. flour, 2ozs. sugar, ½lb. butter, 1 small cake chocolate, 1 teaspoon baking powder, 2 tablespoons condensed milk.

Cream butter and sugar, add condensed milk. Then add chocolate cut into small pieces, and flour. Roll into balls and flatten with work. Bake 10 to 15 minutes.

ORANGE CRISPS (Mrs. J. T. Macaulay).

Beat 4ozs. butter and 1 packet orange jelly crystals well together with 1 egg. Then add 1½ cups of flour, 1 teaspoon baking powder. Put teaspoonful lots on cold, greased tray. When cold put together with Jam.

COCOANUT HAYSTACKS (K. Godfrey).

$\frac{1}{2}$ lb. dessicated cocoanut, $\frac{1}{4}$ lb. sugar, 1 egg, cochineal. Mix all together and add a few drops of cochineal to half the mixture. Rinse out an egg cup, fill with the mixture and turn out onto a greased tray. Repeat till all is used up. Bake in a steady oven till firm. Cool before moving.

OATINA BISCUITS (K. Godfrey).

2 cups rolled oats, $\frac{1}{2}$ -cup flour, 1 teaspoon baking powder, 1 egg, $\frac{1}{4}$ lb. melted butter, pinch salt, little flavouring, 1 cup brown sugar.

Melt butter, add sugar, egg beaten well, oatina, flour and baking powder. Place in teaspoon lots on cold, floured tray. Temperature 400 degrees. Cook for 15 minutes (At 400 degrees switch off).

BELGIAN BISCUITS (C. Campbell).

$\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, 2 cups flour, 1 egg, 1 tablespoon cinnamon, 1 teaspoon mixed spice, 1 teaspoon cream of tartar, $\frac{1}{2}$ -teaspoon soda.

Beat sugar and butter to a cream, add egg, lastly dry ingredients. Roll thinly, and cut into rounds. When cooked join together with jam. Ice top with lemon icing.

MARSHMALLOW BISCUITS.

$\frac{1}{2}$ lb. butter, 4ozs. sugar, 1 egg, $\frac{1}{2}$ -lb. flour, 1 teaspoon baking powder. Cream butter and sugar, add egg, then flour and baking powder. Knead into a flat tin.

Top.—1 packet jelly soaked in $1\frac{1}{2}$ cups cold water for 10 minutes, then bring to the boil for 3 minutes and let get cold. Add 1 cup of icing sugar and beat till stiff. Spread on biscuit, sprinkle with cocoanut, and cut, when set, into squares.

PRESERVES

QUINCE CONSERVE (Mrs. C. M. Campbell).

7lbs. Quinces, 9 $\frac{1}{2}$ lbs. sugar, 4 pints water.

Place quinces in pan and cover with the water. Bring to boil and boil five minutes. Take quinces out core and quarter and peel them. Put the cores and peel only back into water and boil another five minutes. Strain, add half sugar to the liquid and return to pan, let it come to the boil then put the quinces in to boil and boil $\frac{1}{2}$ hour. When this is done add rest of sugar and boil until sets.

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PIE MELON JAM (R. McMillan).

3lbs. melon, 6 passion fruit, 2½lbs. sugar.

Cut melon up finely, and cover with sugar. Leave to stand overnight, then add passion fruit, and juice of 2 lemons, and boil until it jellies.

RHUBARB CHUTNEY (C. J. Campbell).

2lbs. Rhubarb, 2lbs. sugar, 1lb. sultanas, ¼lb. onions, ¼oz. ground ginger, 1 teaspoon cayenne, 1½ pints vinegar, 1 teaspoon salt, pepper.

Cut rhubarb finely. Put onions and sultanas through mincer. Put all ingredients, except vinegar, into pan, and boil for ½ hour. Then add vinegar and simmer for 2 hours. Bottle.

TOMATO RELISH (S. H. Killip, 2 Southampton Flats).

6lbs. Tomatoes, 2lbs. onions, 2lbs. sugar, 1 doz. chillies, 1 tablespoon curry, 1 tablespoon mustard.

Chop tomatoes and shred onions finely. Cover with salt and leave to stand all night. Pour off the brine. Put in a pan and nearly cover with vinegar. Bring to the boil and add sugar, curry and mustard and chillies. Boil 30 minutes. Then add 1 tablespoon cornflour mixed with cold vinegar.

INDIAN CHUTNEY (M. E. Maher).

1lb. Green tomatoes, 5 large onions, 5 large apples, 2 cups brown sugar, 1lb. dates, 1lb. sultanas, 1 tablespoon salt, 1 tablespoon mustard, 2ozs. ground ginger, 1 quart vinegar.

Cut up small, add vinegar, boil all except ginger and mustard. Then boil from 2 to 2½ hours. Add mustard and ginger mixed with vinegar and boil all another 20 minutes.

GREEN TOMATO PICKLE (Mrs. A. Bowen).

6lbs. Green tomatoes, 2lbs. onions, 1lb. beans, 2lbs. sugar, 1oz. whole allspice, 1oz. turmeric, ¼lb. salt, ½-cup flour, ¼lb. mustard, 2 quarts vinegar, 1oz. cloves, ½ teaspoon cayenne.

Cut up vegetables, sprinkle with the salt. Stand all night. Strain off liquid. Pour on vinegar. Add spices (in bag). Boil ½-hour.

Mix mustard, flour and turmeric with extra vinegar, stir in and boil 5 minutes longer.

Bottle in pickle bottles with new corks and there will be no shrinkage.

GREEN PICKLES (A. E. Price).

2lbs. Green tomatoes, 3lbs. pickling onions, 1lb. brown sugar, 4 small cæumbers, 2½ quarts of vinegar, 1lb. French beans, ¼lb. mustard, 1oz. cloves, 1oz. allspice, 3d turmeric, a few chillies.

Cut up all green things. Put in bowl and sprinkle with about ¼lb. ordinary salt. Let stand over night. Strain well and throw away all the liquid. Tie all spices in a muslin bag and boil in the vinegar. When boiling add tomatoes etc. Boil gently 20 minutes or till fairly tender. Mix mustard and turmeric with some of the vinegar. Take off the fire and stir well in. Only put half the turmeric in. Never use iodized salt for pickles or preserves.

WINDOW CLEANER (Mrs. M. Leedom).

1 Cup methylated spirits, ½-cup solution of ammonia, 2 cups boiled water.

Mix together in bottle and shake when using.

PUDDINGS

JUBILEE TART (M. Bartle).

4 Tablespoons cornflour, 4 tablespoons flour, 1 tablespoon sugar, 1 teaspoon baking powder, 4ozs. butter substitute.

Make into dough with yolk of egg and a little milk. Cover a dish and bake 15 minutes. Fill with any stewed fruit. Beat white of egg to stiff froth; spread on top and return to oven until brown.

PUMPKIN PIE (Mrs. L. Graham).

1 Cup of mashed stewed pumpkin, 1-3 cup sugar, 2 eggs, 1 pint of milk.

Beat the eggs and sugar together, stir in pumpkin and lastly milk. Mix well and bake with an undercrust only until the custard is set. A tablespoon or two of golden syrup may also be added if desired.

GOLDEN MARSHMALLOW PUDDING (Mrs. M. Leedom).

Soak 2 level dessertspoons of gelatine in ½-cup cold water, add ½-cup boiling water. Stir well and add 2 whites of eggs and beat to a stiff froth, gradually adding 1 teacup sugar and essence of vanilla. Beat yolks with 4 tablespoons cold water and add. Set to cool. Decorate with strawberries, cream or coconut.

SPECIAL SUET PUDDING FOR INVALIDS (A. M. Nielson).

4ozs. Fine flour, 1oz. bread crumbs or cake sponge crumbs. 1½ozs. Shreddo, 1 egg, some fruit juice or lemon, and cold water.

Sift the flour, add crumbs and Shreddo; beat the egg yolk with one third pint of water and the juice of half lemon or orange; add flour etc.; mix well then fold white of egg beaten stiff. Grease a basin and three parts fill with mixture; twist greased paper over and steam 2½ hours. Serve with jam or jelly.

BAKEWELL TART (Mrs. F. Symonds).

Line a tart plate with some good pastry, spread a little apricot or raspberry jam at the bottom; fill with the following mixture and bake about 15 minutes in a moderate oven.

1oz. Bread crumbs, 1oz. ground almonds or coconut, 2ozs. butter, 2ozs. sugar, 1 egg, flavouring, 1 teaspoon baking powder.

Cream butter and sugar and add beaten egg, then rest of the ingredients.

JOSEPH WARD PUDDING (A. E. Price).

1 Egg, 1 tablespoon of butter (large), ½-cup jam, 2 tablespoons sugar, ½ teaspoon of baking powder, 1 breakfast cup flour.

Mix with milk; steam 1½ to 2 hours.

CRUMBLE-TOP PUDDING (Mrs. A. E. Harvey).

Peel and core apples and cut into slices. Put the fruit into a pie dish with a little water and about 2 tablespoons sugar. Rub about 1½ozs. butter into teacup flour and ½ teaspoon baking powder until the mixture resembles bread crumbs. Stir in another tablespoon of sugar. Sprinkle this mixture evenly over the sliced apples in the pie dish—it should make a fairly thick layer. Bake in a moderate oven for about ½ an hour or until the top of the pudding nicely browned and crisp.

HALF-HOUR PUDDING (Mrs. A. Bowen).

Place in a basin 1 cup flour, 1 teaspoon baking powder and ¼-cup of sugar.

Dissolve in a saucepan 1 tablespoon of butter; add to this 1 beaten egg and 1 cup of milk.

Mix these thoroughly together and then stir into flour and sugar.

Place a little jam in bottom of greased basin, pour batter on it. Steam half an hour.

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LEMON PUDDING (C. J. Campbell).

Cream 1 cup sugar with 1 tablespoon butter. Add 2 tablespoons flour, and juice and rind of 2 lemons. Beat yolks of eggs with 1 cup of milk and add to mixture. Fold in the stiffly beaten whites of eggs.

Put into a pie dish and stand it in a dish of water. Bake about 1 hour.

APPLE SURPRISE PUDDING (Mrs. A. D. Robins).

Pare, core and quarter 4 large cooking apples and boil till tender, with the rind of a lemon in so little that when cooked soft no water remains. Mash the apple pulp. Add 1 cup bread crumbs, 1 dessert-spoon melted butter, 2 eggs, juice of $\frac{1}{2}$ lemon, $\frac{1}{4}$ -cup sugar, 1 table-spoon cocoa. Beat all well together and bake $\frac{1}{2}$ hour. Serve hot or cold, with custard. A delicious pudding.

LEMON PUDDING (N. Davidson).

1 Lemon (juice and peel), $\frac{1}{2}$ -cup cold water, 2 cups boiling water, 2 eggs, 2 tablespoons cornstarch, 2 tablespoons butter, 1 cup sugar.

Mix all together except whites of eggs and bring to the boil and boil 2 or 3 minutes. Then beat in stiffly beaten whites. Pour into dish and serve hot or cold.

STEAMED CARROT PUDDING (Christmas) (N. Davidson).

1 $\frac{1}{2}$ Cups flour, 1 cup butter, 1 cup raisins, little salt, 1 cup grated potato, 1 cup sugar, 1 egg, 1 cup chopped dates, 1 cup grated carrot, 1 teaspoon soda.

Beat sugar and butter to a cream; add egg then beat another few minutes, then add all other ingredients and mix well. Steam for 3 hours. Serve with sauce.

GUILD PUDDING (A. M. Deans).

Rub 1 tablespoon butter to 2 cups flour, 1 teaspoon sugar, $\frac{1}{2}$ -tea-spoon salt, and 2 teaspoons baking powder.

Mix to dough with 1 cup milk and water; divide in two. Pat out one half to shape of baking tin; wet the edges; fill centre with jam or fruit and place rest of dough on top. Pour 1 cup milk and water over the pudding; sprinkle with sugar and bake in hot oven 25 minutes.

BROWN PUDDING (I. Low).

6 Tablespoons flour, 2 tablespoons sugar, 2 tablespoons jam or raisins, $\frac{1}{2}$ lb. butter or dripping, $\frac{1}{2}$ teaspoon carbonate of soda dissolved in $\frac{1}{2}$ -cup of milk.

Steam for two hours.

UPSIDE DOWN PUDDING (R. A. McMillan).

2ozs. Butter, $\frac{1}{2}$ -cup sugar, 1 egg, $\frac{1}{2}$ teaspoon vanilla, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ -cup milk.

Cream butter and sugar; add beaten egg and essence and mix flour.

Mix 1 to 2 tablespoons butter and $\frac{1}{2}$ -cup brown sugar and line pie dish and put fruit around the dish and put mixture in centre. Cook 40 minutes.

ICE CREAM PUDDING (Mrs. H. J. Epps).

1 Tablespoon butter, 1 tablespoon sugar, 1 tablespoon (heaped) flour.

Melt butter slightly and mix with sugar, then add flour and a few drops of vanilla and pinch salt, then beat in 1 egg and stir in 1 pint boiling milk. Bake in moderate oven about quarter hour. Delicious cold with stewed fruit or can be eaten hot.

LEMON PUDDING (Avis E. Toothill).

Cup up squares of bread, and put in a pie dish. Pour over 1 cup hot water and leave for 15 minutes. Place in a saucepan 1 beaten egg, knob of butter, $\frac{1}{2}$ -cup sugar, juice and rind of 1 or 2 lemons, and $\frac{1}{2}$ -cup water. Stir until thick, then pour over bread and bake in moderate oven half hour.

ICE-CREAM PUDDING (Mrs. J. T. Macaulay).

1 Tablespoon butter, 1 tablespoon sugar, 1 heaped tablespoon flour, beat in 1 egg, add little vanilla essence.

Stir in 1 pint boiling milk then put into pie dish; sprinkle top with nutmeg; put into oven about 15 minutes just to brown.

ICE CREAM PUDDING (I. Low).

2ozs. Butter, 2ozs. sugar, 1 tablespoon Arrowroot, 1 egg, vanilla flavouring, 1 pint milk.

Cream butter and sugar, add egg and vanilla, beat and add Arrowroot. Mix into heated milk and stir till it thickens. Add mashed bananas or desiccated coconut for change.

SPONGE CRUST FOR FRUIT PIES (Joyce Parkhill).

$1\frac{1}{2}$ cups Flour, 2 ozs. butter, 1 egg, 2 teaspoons baking powder, $\frac{1}{2}$ -cup sugar, $\frac{1}{2}$ -cup milk, essence to flavour, and salt.

Sift flour, salt and baking powder. Cream butter and sugar, add egg well beaten and milk. Add flour, etc., and flavouring. Pour over hot stewed fruit. Bake golden brown $\frac{1}{2}$ hour.

DELICIOUS FRUIT TART (Mrs. E. Dyer).

Line a tart dish with pastry and bake a light brown. When nearly cool, fill with a little stewed apple, the pulp of two passion fruit, two small sliced bananas and a squeeze of lemon.

Beat the yolks of two eggs, one tablespoon of sugar, a little essence and two tablespoons of milk, pour mixture over the fruit and bake till set. Beat egg whites stiffly with half cup of sugar spread on tart and return to slow oven till light brown.

CHRISTMAS PUDDING (Mrs. Compton).

5 Cups flour, flat teaspoon salt, 4 cups chopped suet, 1 cup sugar, 4 cups bread crumbs (dry), 1 pkt. spice, 12 eggs, 1lb. raisins, 1½lbs. sultanas, 1½lbs. currants, 1lb. mixed peel, 1 teaspoon essence lemon or grated rind 2 lemons, ½lb. chopped and blanched almonds.

Mix all dry ingredients. Add eggs beaten and water, mix thoroughly, lastly add 1 teaspoon baking soda in hot water. Put in moulds and boil 6 hours. This quantity makes 6 good sized puddings.

SAVOURIES

PUMPKIN SOUP (Mrs. E. Dyer).

Fry 2 onions a nice brown, grate a large carrot and about ½lb. of pumpkin, and add to 3 pints of stock. Just before serving add salt, pepper, 1 teaspoon of sugar, and thicken slightly with a little flour and milk and add a little chopped parsley. If liked, a little curry powder.

CHEESE PUDDING (M.S.)

1 Cup bread crumbs, ½-cup grated cheese, 2ozs. butter, 2 eggs well beaten, ½ teaspoon salt, pinch cayenne pepper, 1 cup milk.

Scald milk and pour over crumbs. Add butter to hot milk, then cheese and seasoning. Stir in eggs. Bake 20 minutes and serve immediately. Nourishing and light.

SAVOURY CHEESE (C. J. Campbell).

1 Cup milk, 1 tablespoon flour, 1 dessertspoon butter, pepper and salt to taste.

Make white sauce and add 1 cup grated cheese and yolks of 2 eggs. Stir well. Lastly fold in the stiffly beaten whites of eggs and finely chopped parsley. Serve on hot toast.

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FAGGOTS (M. Sowersby).

Lightly fry one lamb's or sheep's liver, then pass through the mincer, also some fat bacon slices, and the remains of any cold cooked meat. Add a little powdered sage and one minced onion, 1 breakfast cup of bread crumbs, and a little parsley, pepper and salt and any nice gravy mixed in.

Mix into balls with floured hands. Bake in moderate oven for half an hour, and serve with gravy and mustard.

FRENCH STEAK (M. Sowersby).

Cut 1½ lbs. steak into large pieces. Mix together 1 tablespoon flour, 1 tablespoon sugar, ½ teaspoon mustard, pinch carbonate soda, salt to taste, 1 tablespoon vinegar, 1 tablespoon Worcester sauce, 2 tablespoons tomato sauce, and 1½ cups water. Pour over meat, cover with lid or plate and bake 2 hours.

SCRAMBLED EGGS (Mrs. Aroha H. Corbin).

Don't stir eggs when scrambling. Beat as many eggs as will be required, with 2 tablespoons of milk. Add salt, pepper and ½ teaspoon baking powder for each egg. Put in saucepan with lid on tightly, and cook over gentle heat. Place an asbestos mat under the saucepan. The eggs will scramble fluffy and light and will go much further.

SCOTCH EGGS (K. Godfrey).

Take a number of hard boiled eggs required and dip them in flour. Then coat with sausage meat and roll in egg and bread crumbs. Fry in deep boiling fat until a golden brown colour. Cut in halves and place each half on toasted or fried bread. Serve hot or cold garnished with parsley.

CHEESE AND WALNUT FRITTERS (A. E. Price).

Beat 1 egg well; add pinch salt and ½-cup milk. Mix in enough flour with a little baking powder to make the mixture the consistency of thick cream. Add ½-cup chopped walnuts and ½-cup of grated cheese, pepper to taste. Fry in shallow fat till golden brown and serve hot. A good luncheon dish.

CHEESE MERINGUE (A. E. Price).

Butter brown bread slices, cut tomatoes in thick slices on to bread and butter, a little salt and pepper on this. Mix finely grated cheese with stiffly beaten egg white. Place on top of tomato and sprinkle with finely grated cheese. Bake in moderate oven until meringue sets.

TOMATO PASTE (A. E. Price).

Cup up ½ lb. each of tomatoes and cheese, 1 medium onion. Add 1 egg slightly beaten, and mustard, pepper and salt to taste. Cook slowly about 20 minutes. Pot for use.

SAVOURY PIE (A. E. Price).

Line pie dish with short pastry, and spread with sausage meat. Sprinkle with onion and parsley chopped fine. Break any number of eggs to suit requirements, on top, with salt and pepper to taste. Cover with a layer of pastry, and bake in a brisk oven.

CHEESE SAVOURY (A. E. Price).

1 Breakfast cup bread crumbs, 2 teacups milk, 1 duck egg or 2 hen eggs, 4ozs. grated cheese, 1 small grated onion, seasoning to taste.

Heat milk, pour over bread crumbs which have been placed in a greased pie dish. When soaked, add beaten egg and seasoning. Stir in half the grated cheese, and cook in a moderate oven until partly set, then sprinkle remainder of the cheese and onion on top, and cook until brown. Approximately six medium servings.

TOMATOES FOR WINTER FRYING (Mrs. E. Dyer).

Cut tomatoes in half and place cut side up in greased baking dish; sprinkle with salt and cook in oven till tender. Lift from dish and slide into hot preserving jars; fill to overflowing, **but do not add liquid**. Screw lids down tightly. When required tip contents of jar into pan and fry like fresh fruit.

BEEF ROLL (A. E. Price).

1lb. Minced beef, 1 cup bread crumbs, 1 onion chopped, a little ham or bacon, chopped, 1 egg to bind, a little mixed herbs and parsley, and salt and pepper.

Mix all together. Form mixture into a roll. Flour it and put a little dripping on. Bake gently for about 1 hour in a moderate oven.

A SAVOURY OMELETTE (Mrs. H. J. Epps).

One egg should be allowed for each person, and one extra for the pan. To 3 eggs allow 1 tablespoon finely chopped parsley, 1 small finely chopped onion, pepper and salt to taste. Beat well. Add 2 tablespoons of minced meat. Melt 1oz. of butter in pan. When hot pour in eggs, etc., having put 1 tablespoon of flour before beating all together. Shake the pan when cooking and turn with a slice. Time: 7 to 10 minutes.

POTATO NESTS AND BAKED EGGS (Mrs. A. D. Robins).

On a buttered baking dish or pyrex plate make nests of hot mashed potatoes. (This is a good way of using left-over potatoes.) Into each nest break an egg, being careful to keep the egg whole. Dot with butter and season. Bake on second lowest oven shelf in a slow oven for 15 minutes or until eggs are set. Put a sprig of fresh parsley on each egg. Serve hot as luncheon or tea dish.

STUFFED TOMATOES (Mrs. H. J. Epps).

Mince any cold meat, add small onion (chopped), salt and pepper to taste, and any gravy. To prepare tomatoes, cut piece off top, scoop the inside of tomato into minced cold meat and mix well. Stuff the tomatoes, put in a greased dish and cook three-quarters hour in medium oven.

BATTER FOR FISH, WHITEBAIT, Etc. (Mrs. Compton).

2 Tablespoons milk, 1 tablespoon flour, 1 egg, pepper and salt to taste.

Beat egg, add flour, milk and seasoning.

SAVOURY (A. E. Price).

All ingredients measured after going through the mincer, and onions after being cooked.

1 Breakfast cup of parsley, 2 breakfast cups of cheese, 3 cups bread crumbs, 2 cups onions, 1 sprig of sage, same of thyme, pepper and salt to taste.

If not moist enough when mixed, add water the onions have been boiled in. Bake in moderate oven about 1 hour or until a nice brown.

BACON AND EGG PASTY (Mrs. M. Leedom).

Line an enamel plate with pastry. Cut up into small pieces 2 large potatoes, 4 large slices of bacon. Add salt, pepper and a little chopped parsley and two beaten up eggs. Mix all together and pour into plate and cover with pastry. Bake till potatoes are soft.

CAULIFLOWER CHEESE (A. E. Price).

1 Cauliflower (boiled until just cooked), 1½ozs. milk, 1½ozs. cheese (grated), bread crumbs, salt and pepper to taste.

Lift cauliflower carefully and drain. Put into a buttered fireproof dish. Melt 1oz. of butter in a saucepan, stir in about a tablespoon of flour; add milk and bring to the boil, stirring all the time. Simmer for a minute or two to thicken then add 1oz. cheese (grated). Pour this sauce carefully over cauliflower; sprinkle with remainder of cheese; strew with bread crumbs and put a few dabs of butter on top. Place in hot oven for about 10 minutes. Serve very hot.

N.B.—More or less cheese can be added as liked.

CHEESE SPECIAL (Avis E. Toothill).

2 Tablespoons milk, 1 teaspoon butter, salt, pepper, 1 egg, 6 table-
spoons grated cheese, 5 slices of buttered toast.

Put butter, milk and seasoning into small pot and bring slowly to the boil. Add the egg slightly beaten then the cheese. Stir until mixture thickens but do not let it boil. Spread on the buttered toast and put under griller till golden brown.

CHEESE SOUFFLE (E. Dinnie).

3ozs. Grated cheese, 1 teaspoon made mustard, pinch cayenne pepper, pinch salt, 1oz. flour, 1oz. butter, $\frac{1}{2}$ pint milk, 1 egg and 1 egg white.

Make a white sauce with butter, flour and milk. Cool, and add the other ingredients, folding in the stiffly beaten egg whites last. Cook 20 to 30 minutes in a moderate oven.

CHEESELETS (E. Dinnie).

1oz. Grated cheese, 1oz. butter, 1 hard boiled egg, pinch cayenne and salt, 4 rounds of buttered toast.

Pound the egg, mix with cheese and seasoning, add the melted butter. Spread the mixture on rounds of buttered toast and brown under griller.

STUFFED TOMATOES (E. Dinnie).

Remove a slice from top of tomatoes, scoop out the centres and fill with any of the following mixtures:—

1. Cold minced meat, moistened with tomato sauce and seasoning.
2. Grated cheese, bread crumbs, little butter rubbed in and seasoning.
3. Hard boiled egg chopped, chopped bacon or ham added and seasoning.
4. Cold cooked green peas.

Replace lid, dot with butter, and bake on greased tray 20 to 30 minutes.

SAVOURY (L. Bowen).

Put 1lb. of sausages in a casserole dish, rolling them first in flour. Cut up one or two onions and two tomatoes; place on top of sausages. Then add a rasher of bacon. Pour a cup of water over the contents and cook in a moderate oven $1\frac{1}{2}$ hours.

TOMATO SAVOURY (L. Bowen).

Cut tomatoes in half, cover pie dish with them, put pepper, salt and sugar over them then cover with cut up bacon. Cover this with bread crumbs. Cook until tomatoes are soft.

CHEESE SAVOURY (L. Bowen).

Make some fairly thick cornflour with about 2 cups of milk, season well with pepper and salt. Now cover the bottom of a casserole with grated cheese and bread crumbs; next cover with half of the cornflour; break in an egg for each person; cover with the rest of the cornflour and then another layer of cheese and bread crumbs; put a little butter on top and bake in oven until eggs are set.

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