
Pamphlets

Publications

1955

Saint Brendan's Kitchen

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Saint Brendan's Church, "Saint Brendan's Kitchen", Birr, 1955.


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SAINT BRENDAN'S
KITCHEN


Culinary History Pamphlets

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FOREWORD

In 1955 the Select Vestry of St. Brendan's Church, Birr, initiated a long programme of Church repair and reconstruction. Among several useful suggestions for the augmentation of the repair fund was the suggestion that a Cookery Book should be published; all profits from the sale to be given to this fund. "Saint Brendan's Kitchen" is the result.

The Church owes a deep debt of gratitude to all who made this book possible, to those who undertook the task of editing and condensing the recipes, to typists and proof-readers. Particularly we thank all those well-wishers from far and wide, whose enthusiastic response made this book not merely a treasury of kitchen wisdom, but a treasury of goodwill, and of affection for a noble Church.

EDWIN OWEN,
Rector.

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SOUP

FRENCH ONION SOUP: 2 ozs. butter; $\frac{1}{2}$ lb. sliced onions; 1 oz. flour; 2 pints hot water; salt and pepper; 3 ozs. Gruyere cheese; small pieces butter.

Melt butter in saucepan. Add onions and fry until golden brown. Stir often. Sprinkle in flour. Cook for three minutes, stirring all the time. Add water and seasoning. Stir again. Boil slowly for half an hour without lid.

To serve: In each soup dish put a few pieces toast. Fill dishes with soup. Sprinkle on cheese, add small pieces butter. Place under hot grill, or in hot oven until crisp and brown on top. Serve at once.

MRS. J. WOOD, Crossbeck Road, Heath Cottage, Ilkley, Yorks.

BORTSCH: 2 pints good beef and vegetable broth; 4 beetroots; 1 oz. vinegar; 1 heaped tablespoon flour; 2 tablespoons cream.

Chop 3 beetroots fine'y. Put into saucepan. Pour over 1 pint broth. Bring to boil. Blend flour in $\frac{1}{2}$ pint cold water. Add to soup. Boil up. Add remainder of broth. Mix vinegar with 1 grated beetroot. Add cream. Pass through sieve into soup tureen; pour soup over it. Serve with cream. I.C.A., The Crossways, Lymington, Hants.

BEET ROOT SOUP: 2 or 3 Beet Root; 2 oz. butter; 2 onions (small); milk or stock as required; vegetables to flavour; $\frac{1}{2}$ oz. flour; salt and pepper.

Boil Beet Root and let them cool in water. Melt butter in saucepan. Fry onions in butter. Add salt and pepper. Add sliced beetroot and fry. Remove from saucepan. Fry flour. Add milk or stock (milk is better). Add beet root and other vegetables. Simmer gently for $\frac{1}{2}$ hour. Strain and serve with snippets of fried bread.

MRS. M. WILLINGTON, Belfield, Shinrone.

PIKE SOUP: Clean and wash fish. Weigh and add $\frac{1}{2}$ pint stock to each pound of fish. Add small onion, carrot, parsnip, peppercorns and a bay leaf. Boil very slowly for $1\frac{1}{2}$ hours. Strain. Thicken with flour, adding a little cream or butter, salt and pepper to taste. Serve with cubes of toast. MRS. I. DILLON, John's Mall, Birr.

BONNE FEMME SOUP: 1 quart white stock; 1 heart of lettuce; 1 thick slice cucumber; 1 oz. butter; yolks of 2 eggs; $\frac{1}{2}$ pint cream or milk; salt and pepper.

Wash and shred lettuce. Cut cucumber into match-like strips. Melt butter. Fry vegetables for about six minutes. Add stock and seasoning. Boil slowly until lettuce is tender. Beat egg yolks. Add with cream to slightly cooled soup. Stir until soup thickens. Do not boil. MRS. V. TOOHER, 3 New Street, Birr.

OX-TAIL SOUP: 1 ox-tail; 1 stalk celery, 1 slice parsnip; 2 ozs. lean bacon; 2 cloves; bay leaf; 2 pts. weak stock; 2 onions; 2 carrots; 2 oz. butter; 10 peppercorns; 1 sprig parsley; 1 blade mace; 1 tablespoon cornflour; salt to taste.

JOINT OX-TAIL: Place joints in saucepan. Cover with cold water, bring to boil and strain off water. Dry joints. Melt butter in saucepan. Add sliced prepared vegetables, chopped bacon, ox-tail joints, spices and herbs and fry till brown. Add stock and salt. Bring to boil and simmer for 2 hours. Skim and strain into basin. Melt a walnut of butter in saucepan, add cornflour and cook till light brown, then stir in stock, keep stirring till boiling. Season to taste and simmer for $\frac{1}{2}$ hour. Strain soup into soup tureen. Add pieces of meat cut in dice. MRS. S. A. MORROW, 6, Oxmantown Mall, Birr.

FISH

TUG-FISH: During a military campaign in Somaliland, the officers became very tired of eating nothing but mutton day after day, and ordered the Mess Cook to produce a new dish. That evening to the hungry officers' delight—a most appetising dish was brought to the dining-table. The C.O. sent for the cook and asked him what this excellent dish was called. "Tug-fish," said Mohamed Jama the Somali cook, looking very proud of his culinary efforts. "But where did you get fish in this dry, hot country?" asked the C.O. "Sir," replied the cook, "Tug" means a river-bed, always dry in Somaliland except during the rainy-season. There are, therefore, no fish in the river beds. And so—no fish in this dish.

Sufficient for 2 persons: 2 onions; 4 pieces of cauliflower; 1 carrot, cut in half; 2 hard-boiled eggs cut in half; $\frac{1}{2}$ pint white sauce, flavoured with grated cheese, pepper and salt. Grated cheese to sprinkle on top.

Place all vegetables in a saucepan. Add a little salt. Cover with water. Simmer gently. Remove each vegetable when it is cooked. Place in pyrex dish until all are ready. Add eggs. Pour sauce over all. Sprinkle with grated cheese. Bake in oven until golden brown.

LADY PIKE, Government House, Hargeisa, Somaliland Protectorate.

SALMON PIE: 1 lb. fresh or tinned salmon; 2 tablespoonsful parsley sauce; 2 hard-boiled eggs; 2 tomatoes; cold mashed potatoes.

Mix salmon and parsley sauce in pie dish. Add sliced eggs. Add sliced tomatoes. Cover with cold potatoes. Cook in moderate oven until hot, and potatoes have browned.

MRS. E. BELL, 44 Larchfield Road, Roebuck Park, Dundrum, Dublin.

SALMON EN SURPRISE: One large tin red salmon; 4 egg yolks; $\frac{1}{4}$ lb. butter; $\frac{1}{2}$ pint cream.

Mix a little good oil into salmon. Pass through a sieve. Add butter, well beaten yolks and cream. Put in souffle case. Stand on ice before serving. Decorate with whipped cream, flavoured with anchovy essence.

MRS. FAIRHOLME, The White House, Buxton, Derbyshire.

SALMON MOULD: 1 lb. salmon (cooked or tinned); $\frac{1}{2}$ oz. gelatine; $\frac{1}{2}$ gill water; pinch salt, mace, pepper and cayenne; 2 table-spoons vinegar.

Boil all together (except salmon) until gelatine is dissolved. Slightly flake salmon. Cool liquid. Strain over salmon. Pour into wet mould. Turn out when cold. Garnish with sliced tomatoes and parsley.

MRS. DAY, Ridge House, East Rigton, Bardsey, Nr. Leeds.

SALMON MOULD: Large tin salmon; 2 ozs. sieved breadcrumbs; $\frac{1}{2}$ teaspoon chopped parsley (if liked); 2 eggs.

Remove all skin and bone from salmon, and flake. Stir in bread-crums, parsley, egg yolks and 2 tablespoons liquid from tin. Mix all thoroughly. Lightly fold in stiffly beaten egg whites. Steam in buttered mould, covered with buttered paper, for half an hour. Serve hot or cold.

MRS. S. ABBOTT, Boherboy House, Fortal, Birr.

SALMON CAKE: One small tin salmon; $\frac{1}{2}$ large cup mashed cooked potatoes; 1 egg; 2 tablespoons milk; salt and pepper; chopped parsley.

Flake salmon. Mix with potatoes and seasonings. Beat the egg

for 3 minutes. Mix with the milk. Stir this into mixture. Mix well. Turn into baking dish and bake 1 hour in a moderate oven.

MRS. WARREN, John's Place, Birr.

HADDOCK FILLETS: Haddock fillets (cut into narrow strips); rashers of bacon; tomatoes; grated cheese.

Partly grill the bacon and roll into the salted and peppered fillets of haddock. Place in a casserole. Add slices of tomatoes. Top with grated cheese. Bake for about 40 minutes in hot oven.

MRS. M. TOLPUTT, 3, Cresswell Terrace, Lightcliffe, Halifax, Yorks

HERRINGS A LA TURQUE: Herrings; French mustard; chopped parsley; 2 ozs. butter, red wine.

Clean and wipe herrings. Cut off heads and tails, but do not wash the fish. Make three incisions slant wise on each side. Rub over with French mustard which has been previously mixed with parsley. Place in baking dish with butter. Pour in enough red wine to half cover. Cook in hot oven for 10 minutes. Turn fish over and sprinkle with breadcrumbs. Cook for another 10 minutes.

MRS. FAIRHOLME, The White House, Buxton, Derbyshire.

SAVOURY PATTIES: Line patty-pans with light pastry and cook in a good oven. Then make fillings:—

One oz. butter in saucepan, stir in teacupful of cream, 2 table-spoons of stock, 6 soft herring roes, a few drops of anchovy essence, pepper, salt; fill up patty-pans and heat in oven.

Cover with stiffly-beaten white of egg on top and put back in oven to brown lightly.

In Memory of MAUD MOLLOY.

SCALLOP LOBSTER or CRAB MOUSSE: A good sized crab; salt, pepper and cayenne; $\frac{3}{4}$ pint cream; 4 leaves gelatine; chopped parsley (sufficient for 4 people).

Remove flesh from crab. Pound thoroughly, and pass through a fine sieve. Add seasoning. Whip cream to a stiff froth. Add to crab, also gelatine (dissolved in very little water). Mix well in saucepan or bowl standing on ice. Put mixture into souffle dish. Sprinkle with chopped parsley. Put in refrigerator or on ice to set for 3 hours.

Serve in souffle dish with cucumber salad and vinaigrette sauce.

THE COUNTESS OF ROSSE, Birr Castle, Birr.

LEMON SOLE: Fillets of sole; $\frac{1}{2}$ pint white sauce; 1 egg yolk; 2 tablespoons Parmesan cheese (grated); salt and pepper; good pinch mustard; 3 tablespoons cream.

Skin fish. Fold in halves; put on well greased fireproof dish. Cook slightly. Mix egg, cheese, salt, pepper and cream. Add to white sauce. Pour over fish. Sprinkle with cheese. Bake lightly till brown.

MRS. J. FAIRBROTHER, Derrymore House, Roscrea.

PLAICE OR SOLE AUX FINES HERBES: Well grease fireproof dish. Spread over bottom a layer of breadcrumbs, chopped parsley and a little chopped chives. Put in fish. Cover with another layer of breadcrumbs, parsley, chives, pepper and salt; (a tablespoon of sherry is good, if liked). Sprinkle browned breadcrumbs over top. Add a few pieces butter. Cover with buttered paper. Bake. Serve in same dish.

MRS. A. DROUGHT, Tullynisk Park, Birr,

BEGONE DULL FISH: Any fish; 3 or 4 tomatoes (skinned); 1 dessertspoon curry paste; 1 tablespoon red currant jelly (or chutney); stock or water if necessary; breadcrumbs; dabs of margarine.

Boil together tomatoes, curry paste and jelly until tomatoes are soft. Add stock if necessary. Place fish in fireproof dish. Pour sauce over. Sprinkle with breadcrumbs and margarine. Bake in moderate oven for $\frac{1}{2}$ hour.

THE HON. MRS. D. SCOTT, The Holt, Appledore, N. Devon.

BAKED FISH. Allow 1 steak or small fillet for each person. Prepare fish and place in greased shallow baking dish. Cover with cheese sauce (it should be of coating consistency). Sprinkle top with browned breadcrumbs, and dot with butter, margarine or dripping. Bake in moderate oven until the fish is cooked. Test with fork to see if the flakes separate easily.

MRS. J. WOOD, Heath Cottage, Crossbeck Road, Ilkley, Yorks.

SWEET-SOUR FISH (Chinese): 1 large fish, well cleaned; 1 cup pickled onions; cucumbers (sliced thin); 2 fresh onions sliced finely; 1 cup cider vinegar; 1 piece fresh ginger; 2 bell peppers, red and green; 2 tablespoons sugar; cornstarch; salt; black pepper.

Soak fresh onions and peppers in hot vinegar to which has been added salt and sugar. Rub fish with salt and black pepper. Fry in deep fat. Place on a large dish. Drain and keep hot onions and peppers. Pour the same vinegar into a greased frying pan. When boiling add sugar, salt, pepper and Chinese soya bean sauce to taste. Spread onions and peppers nicely on fish. Add pickled mixtures to the seasoned vinegar. Bring to boil. Spread these pickled vegetables over fish. Thicken the spiced vinegar with the cornstarch. Pour over fish. Serve hot.

MRS. HANKINSON, "The Old Parsonage," St. Marks, I.O.M.

MEAT

KABOB D'AGNEAU A LA RUSSE: On skewers thread the middle portions of lamb cutlets, freed from bone and fat, also slices of bacon and bay leaf. It is best to begin with the bacon, then the meat, etc., till the skewer is full. Grill over hot fire. Serve on skewers with hot tomato sauce and plain boiled rice.

THE COUNTESS OF ROSSE, Birr Castle, Birr.

CHICKEN MOUSSE (for eight): 2-2 $\frac{1}{2}$ cups chopped chicken; $\frac{1}{2}$ cup chopped ham; 1 cup cream or white sauce; $\frac{1}{2}$ cup chicken stock; 1 $\frac{1}{2}$ tablespoons gelatine; 2 teaspoons vinegar; 1 $\frac{1}{2}$ teaspoons sugar; $\frac{1}{2}$ teaspoon salt and little pepper; 1 tablespoon chopped parsley.

Put stock in saucepan. Bring to boil. Mix gelatine in $\frac{1}{4}$ cup water and stir in. Dissolve and remove from heat. Make white sauce or use whipped cream and stir in. Add vinegar, sugar, salt and pepper. Stir in chicken, ham, and parsley, and more salt if necessary. Pour into mould and allow to set.

MRS. A. C. DROUGHT, Tullynisk Park, Birr.

WHITE DEVIL: To 1 teacup cream (whipped) add 1 teaspoon Harvey sauce, 1 teaspoon Worcester sauce, $\frac{1}{2}$ teaspoon mustard, salt and pepper to taste. Pour over any white meat (chicken, game, etc.) which has been cut up in slices and place on a shallow fireproof dish. Cook in a hot oven without cover for 10 minutes. Serve immediately.

MRS. ERIC RUTLEDGE,

COLD CHICKEN CREAM: $\frac{1}{4}$ pint Bechamel sauce; $\frac{1}{4}$ pint Aspic jelly; $\frac{1}{4}$ pint cream; 3 sheets gelatine; $\frac{1}{4}$ lb. minced chicken; pinch of ground mace, salt, pepper.

Line a border mould with a little aspic jelly. Decorate with white of egg and capers or beetroot cut in fancy shapes. Dissolve gelatine in three tablespoonfuls water. Add to sauce with the liquid aspic. Lastly add cream and chicken. Pour carefully into mould, when set, turn out and fill up centre with lettuce and Mayonnaise.

MRS. KINKEAD Wilmer Road, Birr.

CHICKEN A LA KING: Two cups diced cooked chicken or turkey; 1 cup chopped mushrooms; salt; 1 small chopped onion; 2 tablespoons butter; 2 tablespoons flour; pepper; 2 cups milk or $\frac{1}{2}$ cream and $\frac{1}{2}$ chicken stock.

Heat butter in saucepan. Add chopped mushrooms. Cover. Cook gently for 5 minutes. Sprinkle in flour, stirring all the time. Gradually add liquid. Stir until smooth. Add pepper, salt and diced chicken. Heat thoroughly. Serve on rounds of toast or small pastry shells.

MISS F. CAVANAGH Main Street, Birr.

CHICKEN A LA KING: One tablespoon butter; 1 cup mushrooms; 1 tablespoon green pepper (diced) (may be omitted if unobtainable); 1 tablespoon pimento (cut into small pieces) (may be omitted if unobtainable); 4 tablespoons flour; cayenne pepper; $1\frac{1}{2}$ cups milk (part cream if desired); $\frac{1}{4}$ teaspoon salt; 2 cups cooked chicken (diced); 1 cup chicken stock; $\frac{1}{2}$ teaspoon celery salt; 1 tablespoon chopped parsley; 2 tablespoons dry sherry (if desired).

Melt butter. Add mushrooms and green pepper. Stir and cook for a few minutes. Add flour mixed with seasoning. Cook for five minutes. Add milk and chicken stock. Cook slowly. When blended add chicken, parsley and pimento (sherry if desired). Keep warm until ready to serve. Will serve 8.

MRS. A. F. GILES, Government House, St. Vincent, British W. Indies.

WHITE CURRY: Put cooked chicken meat with butter, to heat in oven. Make sauce of whipped cream, mustard, and a dessertspoon Worcester sauce. Pour over chicken. Allow to brown in oven.

MRS. J. T. DE FRAINE, Moat Mill Farm, Mayfield, Sussex.

STEWED DUCK: Duck; 1 oz. butter; 2 ozs. chopped onion; small piece of pork; seasoning; small glass white wine.

Place duck in casserole with butter, chopped onion, pork, seasoning and wine. Cook until tender (time depends on age of duck). Remove duck, and thicken gravy with a little toasted flour. Serve garnished with olives. A very good way to cook an old duck.

MRS. ST. CLAIR, 5, Lancaster Avenue, Farnham, Surrey.

BONNIE HINEES: 1 lb. venison; 1 small onion; breadcrumbs; 1 egg; seasoned flour.

Mince venison. Mix with salt, pepper, chopped onion and breadcrumbs. Add beaten egg, mixing well. Flour board with seasoned flour, and make mixture into patties. Fry, not too briskly at first. When cooked right through crisp outsides. Serve with potato croquettes and green peas.

MRS. F. H. MITCHELL, 27, Dean Avenue, Craigiebank, Dundee.

BAKED HAM SLICE AND PINEAPPLE: 1½" slice ham; 1 small tin crushed pineapple; 2 tablespoonsful brown sugar.

Place ham slice in baking dish with brown sugar, pineapple and juice. Bake in 300 degrees oven for one hour. Serve with potato balls.

POTATO BALLS: 1 lb. potatoes; salt and pepper; 1 cup crushed cornflakes.

Mash potatoes with salt and pepper. Form into balls. Roll in crushed cornflakes. Bake in hot oven or fry in hot fat until golden brown.

MISS M. THOMPSON, 112 Cabra Road, Dublin.

BAKED HAM (with cider): Ham (medium size); ½ cup Demerara sugar; ½ teaspoon mustard; ¼ cup flour; 2-3 tablespoons cloves; 1 cup cider; 1 tablespoon water.

Soak ham overnight. Put in pan of cold water. Bring to boil. Reduce heat, and simmer 1-2 hours according to size. Carefully remove rind. Spread thickly with sugar. Stick with cloves, spaced about 1 inch apart. Put cider in baking pan. Put in ham. Bake in a hot oven for one hour, basting frequently with the cider. Add a little more sugar to the ham. Reduce heat and roast without further basting for 15-20 minutes. Make a sauce with some of the liquid from the pan thickened with flour and mustard (previously mixed with water). Serve hot or cold. For 10-12 persons.

MRS. J. WILSON, 18, Lansdowne Park, N., Belfast.

PORK CASSEROLE: 2 (fat) pork chops; 1 cup rice; 1 large onion; 1 large cooking apple; 2 large tomatoes; pepper, salt and parsley.

Well grease casserole. Put in uncooked rice. Place chops on top of rice. Cover with sliced onion, tomato and apple. Cover casserole. Cook in moderate oven (Regulo No. 5) for 1½ hours. (The fat from the chops should be sufficient to cook the rice).

MRS. J. WOOD, Heath Cottage, Crossbeck Road, Ilkley, Yorks.

ROAST PORK STEAKS: 2 pork steaks (about equal size); ½ lb. mashed potatoes (or 6 tablespoons bread crumbs); 1 boiled onion (chopped); ½ teaspoon finely chopped parsley; ½ teaspoon thyme; pepper and salt.

Split pork steaks down the centre. Score with a knife to make as flat and broad as possible. Mix the potatoes (or b. crumbs) with flavourings and seasoning. Arrange down centre of one steak. Place the other on top. Fasten the sides with skewers. Tie ends with twine. Bake on greased baking tin with some dripping on top in hot oven for 1 to 1½ hours, basting frequently. Serve with gravy and apple sauce.

MRS. F. PHILLIPS, 8, Harcourt Road, Dublin.

FILETS DE VEAU A LA MAINTENON: 1½ lbs. fillet veal; 6 mushrooms (chopped); 1 tablespoon parsley (chopped); 2 shallots (chopped); 2 ozs. fat bacon (minced); 1 oz. butter; seasoning; bread crumbs.

Cut and trim veal into neat pieces. Flatten. Season with pepper and salt. Melt butter. Put into it bacon and shallots; on these place cutlets. Cook on both sides, but do not allow to get quite done. Remove cutlets. Add mushrooms, parsley and seasoning. Stir until mushrooms are cooked. Add enough bread crumbs to bind mixture. Place cutlets in a buttered fireproof dish, spreading mixture on top. Cover with greased paper. Cook in fairly hot oven for about 10

minutes. Serve with piquant sauce. This is an excellent dish for luncheon or dinner party, prepared single-handed. It may be prepared beforehand, and left ready to go into oven.

MRS. E. C. MITCHELL, Cool Dara, Birr.

MAISON TERRAIN: $\frac{3}{4}$ lb. lean veal; $\frac{3}{4}$ lb. sausage meat; $\frac{3}{4}$ lb. liver; 1 small onion; 6 streaky rashers; clove garlic; 2 hard-boiled eggs; seasoning; 1 teaspoon chopped herbs.

Line bottom and sides of pyrex (oblong shape is best) with rashers. Mince liver with onion and garlic. Add to sausage meat. Season well. Add chopped eggs. Place in dish, and arrange in layers with veal cut in strips. Make paste sufficient to cover dish, and cover same, making sure to seal well. Stand in roasting tin full of water. Cook in moderate oven $1\frac{1}{2}$ hours. Remove paste. Put a weight on top (not more than 2 lbs.). Leave until next day.

MRS. C. INGRAM, Rineen, Woodside Drive, Rathgar, Dublin.

WHITE VEAL STEW: $2\frac{1}{2}$ lbs. veal (leg or rib cut into pieces); quart cold water; 1 large onion stuck with 1 clove; 2 ozs. chopped carrots; mixed herbs; small piece celery; salt.

Sauce: $1\frac{1}{2}$ ozs. butter; 1 oz. flour; $\frac{3}{4}$ pint veal stock; mushroom peelings; yolks of 2 eggs; 6 tablespoons cream; juice of 1 lemon; few peppercorns.

To garnish: 8 mushrooms of equal size; 12 pickling onions; chopped parsley.

Put veal, salt and water in saucepan. Bring slowly to boil. Skim. When skum has ceased to rise add vegetables and herbs. Simmer gently for 1 hour, or until tender, with lid of saucepan half on. Meanwhile boil mushrooms rapidly in a little water until tender. Fry onions in butter without browning.

For sauce: Melt butter. Add flour. Stir over slow fire for 10 minutes without browning it. Gradually add strained veal stock, mushroom peelings and peppercorns. Bring to boil. Skim. Remove from fire. Add egg yolks and lemon juice blended with a little of the warm sauce. Add cream. Put veal in saucepan. Pour over it the strained sauce and mushrooms. Heat without boiling. Add onions. Put in dish. Garnish with remaining mushrooms, pickled onions and chopped parsley.

MRS. D. KENT, Streamstown Farm, Birr.

CASSEROLE STEW: Lightly fry a pork or mutton chop for each person. Fry some onions to a pale colour. Then fry lightly enough thinly sliced peeled raw potatoes. Make a thick gravy of flour, Bisto and a spoonful of Bovril. Arrange potatoes in casserole. Put onions and chops on top. Pour over the gravy. Cook in moderate oven $1\frac{1}{2}$ hours.

MRS. J. S. BRERETON, Castle Street, Roscrea.

A BROWN STEW: $\frac{1}{2}$ lb. sausages; $\frac{1}{2}$ tomatoes; $\frac{1}{2}$ turnip; 1 carrot; 3 medium sized onions; 1 beef kidney; $\frac{1}{2}$ lb. stewing steak (cut thickly); pepper, salt and herbs; 5 or 6 potatoes; $1\frac{1}{2}$ cups water.

Cut meat small. Roll in flour. Cut vegetables in small pieces and tomatoes in halves. Place all together in saucepan with herbs and flavouring. Add water. Bring slowly to boil. Stew slowly for 2 hours. After one hour's cooking add potatoes.

MRS. G. CUNNINGHAM, 1, Military Road, Birr.

LE BOEUF BOURGUIGNON: $1\frac{1}{2}$ lbs. rump steak; $\frac{1}{2}$ oz. flour; 1 glass Burgundy; 2 ozs. streaky bacon cut into strips; 12 small onions; 6 ozs. mushrooms; good dripping; clove of garlic; stock.

Cut meat into 2" squares. Brown quickly in dripping. Remove

and keep warm. Dust in flour. Add garlic and allow to brown. Moisten with wine and stock. Add meat, bouquet garni, a small teaspoon of tomato puree. Bring slowly to the boil. Season. Add bacon and onions previously browned in a separate pan. Cover with greaseproof paper and a plate. Allow to simmer very gently for one hour. Then add the mushrooms and continue cooking for $\frac{1}{2}$ hour. Serve garnished with croutons of fried bread and creamed potatoes.

MRS. W. H. G. RYAN, Brookvale, Stillorgan, Co. Dublin.

BURGUNDY BEEF: 2 lbs. stewing beef; 2 or 3 onions; 1 table-spoonful flour; 2 rashers bacon; red wine (preferably Burgundy); butter; olive oil; bouquet of parsley, thyme, and bayleaf.

Fry a handful of button onions and two thick rashers of lean bacon, cut into dice, toss lightly into butter and $\frac{1}{2}$ olive oil, then add 2 lbs. of lean beef cut into pieces, toss these into a saucepan or strong frying pan until the meat is "closed" and lightly browned, then sprinkle in the flour and cook for another minute or two.

Stir well, when this cooks, add bouquet. Pour in until level with the meat, a mixture of half water and half red wine.

Bring to boil, simmer very gently with lid on for 2 $\frac{1}{2}$ hours, shaking the pan now and then while it cooks.

MRS. R. REYNOLDS, 66, Cowper Road, Rathmines, Dublin.

STEAK AND KIDNEY PUDDING AND SOUP COMBINED: 1 oz. margarine; 1 large onion; $\frac{1}{2}$ lb. steak; $\frac{1}{2}$ oz. ox kidney; 1 carrot; 1 parsnip; slice of turnip; pepper and salt; 2 $\frac{1}{2}$ pints water.

Melt margarine in saucepan. Add onion. Cook for a few minutes (do not brown). Add steak and kidney cut into small pieces. Fry for about 5 minutes, keeping well stirred. Add cut vegetables and water. Cover and boil for $\frac{3}{4}$ hour; if using a pressure cooker, for about 20 minutes at 15 lbs. pressure. Strain off soup required. Thicken remainder with Bisto.

MRS. E. BOOTHMAN, Kiltipper House, Tallaght, Co. Dublin.

BEEF CURRY: 1 lb. beef steak; 2 ozs. dripping; 1 small apple chopped; 1 onion sliced; 1 oz. flour; $\frac{1}{2}$ oz. curry powder; $\frac{3}{4}$ pint seasoned stock; 1 oz. sultanas; juice of half lemon; boiled rice or mashed potatoes.

Cut meat into cubes. Fry in dripping with apple and onion. Stir in flour and curry powder. Cook for 1 to 2 minutes. Add seasoned stock. Simmer gently for 1 $\frac{1}{2}$ hours until meat is tender. Add sultanas and lemon juice. Serve on dish with border of boiled rice or mashed potatoes.

MISS A. BUTLER, The King's Hospital, Blackhall Place, Dublin.

CURRY: 1 lb. raw beef steak; 1 chopped apple; handful raisins or prunes; curry powder; 1 pint stock; 1 large onion; 1 dessertspoon sugar; salt; 1 tablespoon flour.

Cut meat into small cubes, fry until brown. Remove meat from pan, put in saucepan or fireproof dish. Then fry chopped onion. Add flour and about 1 tablespoon of good curry powder. Cook until flour is slightly brown and make gravy with stock. When boiling, add gravy to the meat, together with chopped apple, raisins or prunes, sugar and salt to taste. Cook slowly until meat is tender—approximately 2 hours. This curry should be hot and sweet.

Serve with boiled rice, sliced banana and desiccated cocoanut.

MRS. B. L. WATKINS, Box 2267, Nairobi.

CABBAGEROLLS: Lean beef (minced); 1 egg; salt; pepper; breadcrumbs; 1 dessertspoonful onion (chopped and fried); 1 cabbage (large and firm).

Mix all ingredients except cabbage. Cut out hard centre from cabbage, taking care not to damage leaves. Put cabbage into large saucepan of boiling salted water. Gently remove leaves as they fall off in water. Drain. Cut off outsides of stalks with sharp knife. Put two large tablespoonsful of beef mixture into cabbage leaves, small leaves being put inside larger ones. Form into neat rolls, tucking in sides. Fry cabbagerolls in hot dripping in heavy casserole until golden brown. Pour 2 cupsful of water in which cabbage was boiled over rolls. Cover. Simmer gently until cooked. Remove rolls. Thicken gravy with flour.

MRS. H. WOOD, Bunrevan, Birr.

FRICKADELLER: $\frac{3}{4}$ lb. lean stewing beef; 4 tablespoons flour; $\frac{1}{2}$ teaspoon salt and pepper; $\frac{1}{2}$ pint milk; 1 egg; 1 onion.

Mince meat three times with onion. Mix with flour, salt and pepper. Add beaten egg and milk. Beat well to a thick batter. Leave for 1 hour. Then drop in deep fat and fry.

MRS. J. BARBER, Mandlins, Naas, Kildare.

HUNGARIAN GOULASH: 1½ lbs. beef; 3 large onions; 1 tablespoonful paprika; salt; few peppercorns; 1 bay leaf; pinch marjoram; slice of lemon rind; fat for frying.

Cut beef into cubes. Fry in hot fat in stewing pan with lid until all juice has evaporated. Add thinly sliced onion. Fry without lid until beef is golden brown. Add salt, paprika, bay leaf, peppercorns, lemon rind and marjoram. Add 1 cup water. Cook gently with lid on until tender, adding more water if necessary. Before serving, gravy may be thickened with flour.

MRS. H. WOOD, Bunrevan, Birr.

FILLETS OF BEEF IN MADEIRA SAUCE: 8 filets beef; dripping; 2 cupsful stock; 1 tablespoonful flour; 1 oz. butter; 2 small glasses Madeira wine; salt and pepper.

Fry beef in dripping until half cooked. Remove and keep hot on serving dish. Add stock to dripping. Add flour and butter, mixed to a smooth paste. Boil until fairly thick. Add wine and seasoning. Pour over filets.

MRS. H. WOOD, Bunrevan, Birr.

BEEF OLIVES: 1 lb. steak; 1 onion; 1 carrot; a little seasoned flour; 1½ ozs. of dripping; some parsley chopped fine; pepper and salt; water to cover.

Remove fat and skin. Cut steak into thin slices 3 to 4 inches square. Spread each with a little stuffing. Roll up and secure with string. Roll each in seasoned flour. Melt dripping in saucepan. Brown olives and sliced onions. Add carrot and seasoning. Cover with water. Simmer gently till olives are tender (about 2 hours). Serve piled on a dish (after removing strings) with gravy poured round.

THE RECTOR OF TARA.

SUSSEX STEWED STEAK: 2 lbs. chuck steak cut in one piece; 1 large onion; flour; 2½ ozs. each of port and stout; 2 tablespoons wine vinegar or mushroom ketchup; salt and pepper.

Season the meat. Rub flour on both sides. Put in one piece into a flat shallow dish that just fits it, over it *slice onion*. Pour in the

wine, stout, vinegar or ketchup. Cover with greaseproof paper and the lid of the dish. Put in a very low oven for 3 to 4 hours. The toughest piece of meat emerges beautifully tender and the gravy is a rich bright brown.

MRS. V. DROUGHT, The Shieling, Burnham-on-Sea, Somerset.

IRISH BRAWN: 1 pig's head including tongue (a small lean head is best); 2 pigs' feet; 2 onions; 6 cloves, 12 peppercorns; 2 blades mace; good bunch herbs; 1 teaspoon allspice; cold water.

Wash head and feet thoroughly, scraping with sharp knife. Place in saucepan with spice. Barely cover with water. Simmer steadily for 6 hours until tender. Remove all meat. Return bones to saucepan. Continue boiling, leaving lid off. Skin tongue while hot. Shred meat by tearing with two forks. (Do not cut with knife). Fill tin or mould with shredded meat, pressing in firmly. If dry pour in stock. Cover with plate and weight. Leave until cold and set. Dip mould in boiling water to turn out.

MISS F. CAVANAGH, Main Street, Birr.

BRAWN: 2 pigs feet; $\frac{1}{2}$ lb. steak; seasonings.

Boil pigs feet in 1 pint water until meat falls off the bone. Mince with raw steak. Simmer both together for half hour in water used for boiling the feet. Season to taste. Turn into a shape. When set turn out and serve sliced.

MRS. S. GLASGOW, Chapelizod, Dublin.

BEEF AND HAM ROLL: 1 lb. lean steak; $\frac{1}{4}$ lb. lean ham; 1 cup bread crumbs; 1 egg; 1s alt spoonful salt; 1 salt spoonful pepper; 1 salt spoonful ground mace.

Mince steak and ham. Add breadcrumbs, salt, pepper and mace. Beat and add egg. Mix thoroughly. Put into jar or bowl. Cover with greased paper. Steam for 3 hours. Serve hot or cold.

MRS. C. H. WILLIAMS, Cloughjordan, Co. Tipperary.

BEEF AND HAM ROLL: $\frac{1}{2}$ lb. lean beef; $\frac{1}{2}$ lb. lean ham; $\frac{1}{4}$ lb. breadcrumbs; 1 egg; salt and pepper to taste.

Mince beef and ham. Add to breadcrumbs. Mix thoroughly. Season to taste. Bind all together with beaten egg. Steam 4 hours.

MRS. C. BARNES, Glen Innes, Lindley, Huddersfield.

BEEF AND HAM ROLL: 1 lb. steak (beef); $\frac{1}{2}$ lb. lean bacon; $\frac{1}{2}$ lb. breadcrumbs; 2 eggs; pepper, salt and nutmeg to taste.

Put the beef and ham through mincing machine 2 or 3 times. Mix all ingredients well together. Tie in a pudding cloth at both ends. Boil 2 hours, keeping the roll well covered with water while cooking. When cold glaze.

MISS BUTLER STONEY, Kincora Lodge, Killaloe.

BEEF ROLL: 1 lb. lean steak; $\frac{1}{2}$ lb. lean bacon; 3 eggs; 3 breakfast cups fine breadcrumbs; pepper, salt and mustard; pinch of herbs; little chopped onion—if liked.

Mince steak and bacon (steak can be bought minced if more convenient). Mix with well beaten eggs. Add breadcrumbs and remainder of ingredients. Put into well buttered pudding bowl; cover with greased paper; steam for 3 hours. Turn out when cold. Serve cut in thin slices.

MRS. SHARPE (Prop.), The Abbey Hotel, Haigh Terrace, Dun Laoghaire.

MEAT MOULD: 1 lb. lean beef; $\frac{1}{2}$ lb. lean ham; $\frac{1}{4}$ lb. bread-crumbs; 1 egg; $\frac{1}{2}$ teacup stock; 1 or 2 tomatoes; seasoning to taste.

Mince meat and ham. Mix all ingredients together. Wet with beaten egg and stock. Steam 2 $\frac{1}{2}$ hours. Turn out when cold.

MISS B. SHIER, 3, Up. Hartstonge Street, Limerick.

MEAT LOAF: 1 lb. steak; $\frac{1}{4}$ lb. lean bacon; 1 cup bread crumbs; 1 egg; pepper and salt; 1 small onion (optional); 1 small stick celery.

Mince together steak, bacon, onion and celery. Add bread crumbs and seasoning. Bind with beaten egg and milk. Put into bowl, cover and steam for 3 hours.

MRS. LAURIE, Eglisli Cottage, Birr.

SAUSAGE: 1 lb. lean beef; $\frac{3}{4}$ lb. pork; 1 cup of bread crumbs; pepper and salt; a small nutmeg (grated); 1 egg to bind.

Put all through a mincing machine. Put into a floured cloth or bowl. Steam 1 $\frac{1}{2}$ hours. Allow to get cold before turning out.

MISS A. RINGWOOD, Kilballyskea, Shinrone.

TOPSY-TURVY PIE: 4 ozs. short crust pastry; $\frac{1}{2}$ lb. minced meat; 1 large onion; 3 small tomatoes; 1 dessertspoon bovril; 2 table-spoons margarine; 1 hard-boiled egg.

Lightly butter a fireproof plate. Peel and slice tomatoes. Arrange neatly on plate with slices of hard-boiled egg. Slice onion. Fry lightly in margarine. Add minced meat, salt and pepper, bovril mixed with half a teacupful of hot water. Simmer 5 minutes. Pour this mixture over eggs and tomatoes. Cover with pastry. Cook in hot oven for 20-30 minutes. Reg. 6 (425°). Turn upside down unto a hot dish. Serve with gravy.

MRS. R. LARGE, Treesdale, Ballybrack, Killiney, Dublin.

Vegetables, Salads and Salad Dressings

DANISH POTATOES: 2 lbs. potatoes (not too long); 1 table-spoon margarine or butter; 1 peeled and chopped medium-sized onion; pepper and salt; 2 table-spoons vinegar; $\frac{1}{2}$ cup cream or top of milk; chopped parsley.

Boil potatoes in skins. Peel and cut into fairly thick slices. Put margarine, onion, pepper, salt and vinegar in saucepan. Simmer gently. Then add potatoes, followed by cream. Shake mixture. Allow to get hot without boiling; garnish with chopped parsley. Serve with cold meat or sausages. Sufficient for six people.

"I.C.A." The Crossways, Lymington, Hants.

BOULANGERE POTATOES: Peel potatoes and onions and slice fairly thinly. Put in roasting tin with a small quantity of good stock. Cook quickly in very hot oven. Delicious with any meat, hot or cold.

MRS. FEARON, Riverside, West Kirby, Cheshire.

BEEF ROOT WITH APPLES: 2 large cooked beetroot (or 4 small ones); 2 ozs. butter; 1 onion (finely chopped); 4 sour apples (finely chopped); salt; nutmeg to taste.

This is excellent with pork, hot or cold, or with sausages. Peel

and slice beetroot thinly. Put in a saucepan with butter, onion, apples, and seasoning. Simmer gently until reduced to a pulp.

MRS. M. TOLPUTT, 3 Cresswell Terrace, Lightcliffe, Halifax, Yorks.

BEETROOT SALAD: Boil 3 beetroot with a little sugar and salt. Melt a Chiver's jelly in a pint of vinegar. Put sliced beetroot into jam jars, fill up with jelly.

MRS. SHIER, Belmont.

NEW WAY TO SERVE BEET: Boil 3 or 4 medium sized beet until tender. Cool, skin and chop into chunks. Dissolve packet strawberry or raspberry jelly in $\frac{1}{2}$ pint boiling water. Cool. Add vinegar to make 1 pint. Put beet in mould. Add jelly vinegar. Allow to set.

MR. C. L. WALSHE, Bangor.

CABBAGE SALAD: Remove stalks from a small white cabbage. Wash and shred very finely. Sprinkle with table salt, and put into bowl. Pound cabbage with wooden potato masher until leaves become tender. Leave for half an hour. Drain off all liquid. Make a salad dressing with two tablespoons olive oil; 1 tablespoon vinegar (or lemon juice), dash of white pepper, two tablespoons of thick cream. Toss the shredded cabbage in the dressing.

MRS. H. WOOD, Bunrevan, Birr.

CAULIFLOWER AU GRATIN: Cauliflower; minced ham, beef or chicken; white sauce; 3 tablespoonsful grated cheese (preferably Parmesan).

Boil cauliflower until almost cooked. Put meat into fireproof dish. Cover with cauliflower. Then with hot sauce to which cheese was added when cooked. Bake in moderate oven until golden brown.

MRS. H. WOOD, Bunrevan, Birr.

AUSTRIAN SALAD: Mix chopped up tomatoes, fresh peas, celery, parsley, heart of cabbage, a little onion or chives, grated carrot with 1 tablespoon olive oil and lemon juice. Add pepper, salt and sugar to taste, garlic if liked or celery salt; lettuce if available. Serve as *hors d'oeuvres* or with any cold meat.

MISS R. WHITE, Chesterfield, Birr.

APPLES FILLED WITH CELERY AND MAYONNAISE: 4 firm red apples (not too sweet); 1 head celery; few chopped walnuts; mayonnaise sauce.

Slice off tops of washed apples. Take out core, and as much as possible of the pulp. Mix with chopped celery, walnuts and mayonnaise. Fill apple shells. Replace tops.

MRS. A. DROUGHT, Tullynisk Park, Birr.

CANADIAN SALAD DRESSING: 1 dessertspoon dry mustard; 1 dessertspoon cornflour; 1 level teaspoon salt; $\frac{3}{4}$ cup sugar; 2 eggs (well beaten); 1 cup milk; $\frac{3}{4}$ cup vinegar; 1 tablespoon butter.

Mix together all dry ingredients. Add eggs, milk, and lastly vinegar. Melt butter in saucepan. Pour in mixture. Gradually bring to the boil. Remove from heat. Beat well. Bottle.

MRS. J. S. BRERETON, Castle Street, Roscrea.

CANADIAN SALAD DRESSING: $\frac{1}{2}$ teaspoon flour; $\frac{1}{2}$ teacup brown sugar; 1 teaspoon salt; 1 tablespoon dry mustard; 1 egg; $\frac{1}{2}$ teacup water; $\frac{1}{2}$ teacup vinegar.

Mix flour, sugar, salt and mustard. Add beaten egg, then water and vinegar. Mix well together. Put into saucepan. Bring gently

to boil, stirring all the time. Boil a few minutes. A little olive oil may be added if liked.

MRS. E. MAXWELL, Ballincard, Birr.

SALAD DRESSING: 4 eggs; 6 tablespoons vinegar; 1 tablespoon made mustard; 1 dessertspoon sugar; $\frac{1}{2}$ teaspoon salt; pinch of cayenne.

Beat eggs, add other ingredients. Place in bowl over boiling water. Stir until thick. Will keep for several weeks. When required for use mix equal parts of dressing and cream.

MRS. M. WILLINGTON, Belfield, Shinrone.

SALAD DRESSING: $\frac{3}{4}$ gill vinegar; $\frac{1}{4}$ gill water; 2 eggs; $\frac{1}{2}$ oz. butter; 1 teaspoon sugar; $\frac{1}{2}$ teaspoon salt; $\frac{1}{4}$ teaspoon made mustard.

Put butter, water and vinegar into a saucepan. Allow butter to melt. Beat up eggs. Add salt, sugar, mustard and pepper. Mix well. Pour liquid into beaten eggs, taking care not to let them curdle. Stand in a saucepan of boiling water. Stir until mixture coats the back of a wooden spoon. Pour into jars.

MRS. C. GLASGOW, Chapelizod, Dub'in.

VARIATIONS ON MAYONNAISE: For serving with fish, fried or steamed. Hot or cold.

(1) One teacup Mayonnaise; 1 dessertspoon chopped raw onion. Mix together. Serve as sauce or pour over fish.

(2) One teacup Mayonnaise; 1 dessertspoon chopped mixed pickles or chopped gherkins. Mix together, serve as sauce, or pour over fish.

LADY PIKE, Government House, Hargeisa, Somaliland Protectorate.

Egg, Cheese & Savoury Dishes

STUFFED EGGS: Hard-boiled eggs (2); 1 oz. butter; 1 teaspoon chopped tarragon or mustard; seasoning; beetroot or tomato or cheese biscuits.

Wash and chop tarragon fine. Remove shells. Cut in two with a saw edge, by using point of small knife. Put into bowl the yolks, butter and seasoning and mix. Rub through sieve. Pipe into the whites with large rosepipe and stand on rounds of beetroot or tomato or cheese biscuits. Decorate small diamonds beetroot and place round some small lettuce.

MRS. J. FAIRBROTHER, Derrymore House, Roscrea.

EGG MOUSSE: 5 hard-boiled eggs; $\frac{1}{2}$ pint lightly whipped cream; 4 tablespoons aspic; pepper and salt; paprika; Harvey, Worcester and anchovy sauces to taste.

Pass yolks through sieve. Chop whites. Mix all seasonings with yolks. Add aspic. When beginning to set add whipped cream and chopped whites. Pour into soufflé dish and chill. Sufficient for 8 persons.

MRS. A. DROUGHT, Tullynisk Park, Birr.

X **EGG FLAN:** A good cold supper dish. Short crust pastry; hard-boiled eggs; cooked potatoes; a few slices onion; pepper and salt.

Line flan ring with short crust. Bake (using raw rice over a buttered paper to keep it in shape). Take out rice. Fill with slices of hard-boiled eggs neatly alternated with slices of not-too-much-cooked potato and onion. Season. Cover with bechamel sauce, well flavoured with parmesan cheese. Brown slightly in oven. Mushrooms instead of onions are excellent, but must be cooked separately. If pastry is not available, the same mixture can be cooked in a gratin dish with a border of well browned mashed potatoes.

THE COUNTESS OF ROSSE, Birr Castle, Birr.

SAVOURY OMELET: $\frac{1}{2}$ lb. cold meat (minced finely); 3 ozs. flour; $\frac{1}{2}$ pint milk; 1 egg; 1 teaspoon butter; 1 teaspoon baking powder.

Make batter with flour, milk and egg. Leave for 1 hour. Add meat, butter and baking powder. Pour mixture into greased and warmed pie dish. Bake gently for 35 to 45 minutes.

MRS. OWEN, The Abbey Hotel, Dun Laoghaire.

X **BACON & EGG FLAN** (a delicious supper dish): 6 ozs. flour; 3 ozs. fat; 3 rashers bacon; 1 small onion (peeled and chopped); 2 eggs; 6 tablespoons milk; salt and pepper; 2 ozs. grated cheese.

Line 7 inch flan ring with short crust pastry. Rind rashers, dice and fry lightly with onion. Beat eggs with milk; add pepper and salt. Stir in onion, bacon, and cheese. Pour mixture into pastry-lined tin. Bake for about 35 minutes in fairly hot oven. Regulo 6, 425 deg F. Serve hot, or cold garnished with sliced tomato and parsley.

MISS A. NEVILLE, Lacka, Ballingarry, Roscrea.

CHEESE FONDU: 1 cup breadcrumbs; 2 cups milk; $\frac{1}{2}$ lb. cheese; 3 eggs; 1 tablespoon butter; salt and pepper.

Soak crumbs in milk. Add beaten eggs, melted butter, etc. Put in a deep dish. Put crumbs over top. Bake in quick oven.

MRS. G. BROWN, 315, Lidgett Lane, Leeds.

CHEESE PIE: 6 ozs shortcrust pastry; 1 cup hot milk; knob of butter or margarine; 1 cup fine breadcrumbs; 2 ozs. grated cheese; 1 teaspoon grated onion; 1 egg, salt and pepper.

Line greased sandwich tin or fireproof pie plate with shortcrust pastry. Mix filling ingredients. Add beaten egg. Season to taste. Pour into pastry case. Bake in moderately hot oven until pastry is cooked and filling set.

MRS. B. OAKLEY, Emmet Terrace, Birr.

CHEESE BAKE: $\frac{1}{2}$ oz. margarine; 3 ozs. grated cheese; 1 tea-cup milk; 2 ozs. fresh white breadcrumbs; 1 egg; 1 teaspoon finely chopped onion; 3 level teaspoons baking powder; parsley to garnish.

Melt margarine in saucepan. Mix in cheese, milk, bread crumbs, onion, salt and pepper. Then add beaten egg yolk. Heat mixture until cheese begins to melt. Remove from heat. Add 3 level teaspoons baking powder, one at a time, stirring in between. Stir in white of egg stiffly beaten. Bake in greased dish for 30 minutes. Serve hot, garnished with parsley. (Regulo 5).

MRS. D. COWLE 7 Belmont Gardens, Donnybrook, Dublin.

CHEESE CAKE: 1 package zwieback, or rusks (6 ozs.), rolled fine; $\frac{1}{4}$ cup butter or margarine; $\frac{1}{4}$ cup sugar; one-sixteenth teaspoon nutmeg; $2\frac{1}{2}$ cups cottage cheese (put through sieve); 3 eggs (well beaten); $\frac{1}{2}$ cup honey (optional); $\frac{1}{2}$ cup milk; 2 tablespoons lemon juice; $1\frac{1}{2}$ teaspoons grated lemon rind; 1 teaspoon salt.

Blend zwieback, sugar and butter. Take out $\frac{1}{4}$ cup for top. Add nutmeg. Press the remainder firmly around a 9" greased tin. Mix cheese, eggs and other ingredients in a bowl. Pour into greased crumb-lined pan. Sprinkle with reserved crumbs. Bake slowly for about 1 hour until firm in centre (300° F.). Allow to cool in oven 1 hour after heat is off.

MRS. G. McCAUGHEY, 1643, Wantagh Av., Wantagh, New York.

CHEESE PUDDING: 2 ozs. breadcrumbs; $\frac{1}{2}$ pint milk; 1 oz. cheese; $\frac{1}{4}$ teaspoon mustard; 1 egg; salt and pepper.

Mix crumbs, grated cheese and seasonings. Put milk into a saucepan. Bring to boil. Pour into beaten yolk. Then add to crumbs. Fold in stiffly beaten egg white. Turn into greased pie dish. Sprinkle a little cheese on top. Bake for 20 minutes in moderate oven.

MRS. G. FARRAR, Oxmantown Mall, Birr.

CHEESE PUDDING: 4 ozs. grated cheese; 1 teacup fine bread-crumbs; 1 breakfastcup milk; 1 egg; $\frac{1}{2}$ teaspoon mustard; salt and pepper.

Boil milk. Add cheese and crumbs. Stir till boiling. Remove from heat. Add egg yolk. Then stir in stiffly beaten white. Pour into buttered pie dish. Cook for 20 to 30 minutes in hot oven.

MISS F. SINGLETON, 9 Chlorine Gardens, Belfast.

PUFF PASTRY MADE WITH CREAM CHEESE: $\frac{1}{4}$ lb. flour; $\frac{1}{4}$ lb. creamery butter; $\frac{1}{2}$ lb. fairly dry cream cheese.

Sieve flour in bowl. Press cream cheese through sieve into flour. Add butter cut in small pieces. Mix to dough, handling as little as possible. Chill for at least half an hour. Roll out dough as puff pastry, turning it over three times. Chill again. Leave for another half hour. Roll out and use for sausage rolls, mincepies, or cut into fancy shapes filling with a little jam.

MRS. H. WOOD, Bunrevan, Birr.

COTTAGE CHEESE: 5 pints good milk (pasteurised is unsuitable); few drops lemon juice.

Put milk and lemon juice in large earthenware or china container. Leave in a warm place for 3 or 4 days until milk has turned sour and thick. Put into muslin bag. Drain off all water, hanging in a cool place. Cheese is ready for use when fairly dry.

Mixed with salt, chives and fresh cream it makes a very good sandwich spread. It is also delicious with potatoes in their jackets if mixed with salt, paprika, teaspoonful chopped onion, and enough milk to make it fairly creamy.

MRS. H. WOOD, Bunrevan, Birr.

CHEESE BISCUITS: 3 ozs. grated cheese; 3 ozs. self raising flour; 3 ozs. margarine; pinch Cayenne pepper; 1 tablespoon cold water.

Mix dry ingredients, add cold water and make into a dough. Roll out. Cut into small rounds. Bake 10 minutes, in hot oven.

MISS R. STUDHOLME, Fiddington, Somerset.

CHEESE BISCUITS: 3 ozs. grated cheese; 2 ozs. butter; 4 ozs. flour; pepper, salt and mustard to taste; 1 yolk egg.

Rub butter into flour, add cheese and seasoning. Mix with yolk of egg. Roll out thin, cut into biscuits and bake in quick oven.

MRS. K. HUNTER, Riverstown, Birr.

CHEESE BISCUITS: 3 ozs. grated cheese; 3 ozs. self-raising flour; 3 ozs. butter; pinch of cayenne pepper; one tablespoon cold water.

Mix all dry ingredients; add cold water; make into a dough; roll out; cut into rounds. Bake in hot oven as for pastry for ten minutes.

MRS. McIVOR, Rock Cottage, Dalkey, Co. Dublin.

CHEESE STRAWS: 4 ozs. flour; 4 ozs. cheese; 2 ozs. butter; 1 egg; pepper and salt.

Mix flour, grated cheese, salt and pepper. Rub in butter. Mix to short paste with egg. Knead well until smooth. Roll to $\frac{1}{4}$ " thickness. Trim into strips $2\frac{1}{2}$ " long and $\frac{1}{4}$ " wide. Place on cake tray. Bake 20 minutes (regulo 4).

MRS. F. MOORE, Highfield Road, Dublin.

CHEESE STRAWS: 2 ozs. grated cheese; 2 ozs. butter; 3 ozs. flour; yolk of egg; 1 level teaspoon salt; good shake of pepper. Hot oven—about 8 minutes.

MRS. S. H. HASLAM, Elmview, Birr.

CHEESE ROLLS: Cut the required number of thin slices of bread and butter, free from crust; the bread should be fresh. Sprinkle dry side with grated cheese (preferably Parmesan). Roll up the slices with the buttered side outside. Place the rolls in oven till brown and crisp.

MRS. ERIC RUTTLEDGE,

CHEESE CROUTES: 2 ozs. butter; $2\frac{1}{2}$ ozs. flour; $2\frac{1}{2}$ ozs. grated cheese; cayenne and salt to taste; 1 egg yolk; 2 hard boiled egg yolks; a little curry powder; a little butter.

Rub butter into flour. Add cheese and seasoning. Form into stiff paste with egg yolk and water. Cut out in small biscuits. Bake in moderate oven till crisp. When required mix together egg yolks, curry powder and butter. Roll into balls. Spread biscuits with chutney. Then with egg balls. Reheat. Garnish with stuffed olives.

MRS. V. TOOHER, 3, New Road, Birr.

CHIVES and CHEESE: 2 ozs. cheese (grated finely); 2 table-spoons chives (very finely chopped); a little parsley (chopped); salt and pepper; cream or top of milk.

Mix all to a smooth paste. Serve with biscuits or thin brown bread and butter.

MRS. L. WHITE, Chesterfield, Birr.

SPAGHETTI & BACON WITH TOMATO SAUCE: $\frac{1}{2}$ lb. tomatoes; a little butter; 2 onions (finely chopped); $\frac{1}{2}$ lb. spaghetti; 4 large slices bacon (sufficient for 4 persons).

Put skinned tomatoes in saucepan with butter. Cook slowly, stirring occasionally until mixture has reduced and thickened to a puree. If liked it may be put through a sieve. Season to taste.

Fry onions. Add to tomato puree. Boil spaghetti until tender. Drain. Put into buttered pie-dish. Fry bacon until crisp. Chop up, and add to spaghetti. Cover with tomato sauce. Sprinkle with a little grated cheese. Brown in hot oven or under grill.

MRS. B. L. WATKINS, Box 2267, Nairobi.

SPAGHETTI SAVOURY: 1 tin spaghetti in tomato sauce; 1 egg; a few tomatoes; grated cheese; bread crumbs; margarine.

Empty tin of spaghetti into casserole dish. Add beaten egg; then layer of sliced tomatoes, and layer of grated cheese. Cover with layer of breadcrumbs. Shredded margarine on top of breadcrumbs improves the browning. Put into moderate oven until the breadcrumbs are nicely browned.

MRS. G. MacWHIRTER, 13 Grosvenor Road, Dublin.

SAVOURY RICE: large breakfast cup of rice; 2 large breakfast cups of water or stock; 2 ozs. butter or margarine; pepper, salt, tomato sauce; 3 or 4 skinned sliced tomatoes to taste; 2 diced rashers; 1 clove garlic chopped finely.

Boil the water with all ingredients, except rice for 3 minutes. Add washed rice; boil briskly for ten minutes. Lower heat and cook until all water is absorbed. During cooking, flick (not stir) with a fork. Cover with a cloth and allow to stand for a few minutes. This makes good foundation for fried sausages or meat balls. Can be prepared in morning and heated as a supper dish with a little stock in a casserole.

MRS. I. E. SMITH, The Dower House Wing, Crawley, Nr. Winchester, Hants.

GNOCCHI: $\frac{1}{2}$ lb. Indian meal or semolina; a good piece of butter; 1 teacupful Parmesan cheese; pinch of salt; 1 pint clear stock; grated cheese.

Boil meal or semolina, butter, cheese and salt in stock until thick. Spread about $\frac{1}{2}$ inch thick on dish. When cool cut in squares. Place on a fireproof dish, one covering the other like tiles on a roof. Put generous pieces of butter on top, and plenty of grated cheese.

I.C.A., The Crossways, Lynton, Hants.

RISOTTO (original recipe): 1 cup rice; 6 tomatoes (or large tin); 1 cup water; 2 or 3 large onions (well chopped); salt and pepper; chopped parsley; sprig thyme; few small red pepper or cayenne pepper (optional); 2 or 3 rashers.

Boil rice in salted water. Scald and peel tomatoes. Mash thoroughly in saucepan. Add water and onions. Boil until cooked and well reduced. Add rice, salt, pepper, parsley, chopped rashers, etc. Mix and heat thoroughly. Some times it may require a little blended cornflour in milk to make a thicker consistency.

MRS. G. MacWHIRTER, 13 Grosvenor Road, Rathmines, Dublin.

TOMATO RISOTTO: 1 teacup rice; 2 tablespoons chopped onions; 3 tablespoons tomato puree; 3 tablespoons grated cheese; 1 oz. butter or margarine; salt, pepper, bunch of herbs; about 2 cups of stock.

Fry onion in butter for a few minutes without browning, add rice and cook for a minute or two, stir in tomato puree, seasoning and stock, add bunch of herbs, cover with greased paper or lid of the pan

or casserole. Bake for about 35 minutes. Stir in cheese and remove herbs.

MRS. HORSFORD, 20 Harcourt Terrace, London.

ROMAN ONION: $\frac{1}{2}$ lb. skinned tomatoes; 2 or 3 large onions; $\frac{1}{2}$ lb. cooked spaghetti; 4 tablespoons Parmesan cheese.

Slice onions. Fry to golden brown in butter. Add pulped tomatoes. Stir well. Add cheese and spaghetti cut into small pieces. Heat well. Serve well sprinkled with grated cheese.

MRS. TOMBE, Locherbie, Crumlin Village, Dublin.

SAVOURY MACARONI (without cheese): 4 ozs. macaroni (cooked); white sauce; 3 or 4 cold fried sausages; chopped parsley; chives or chopped onion; 2 or 3 tomatoes; browned breadcrumbs.

Make white sauce using some of liquid from macaroni. Add parsley, chives, sausages cut in pieces and macaroni. Pour into greased pie-dish. Cover with tomatoes cut in halves (cut side uppermost). Sprinkle with browned crumbs. Dot with pieces of margarine. Bake for 20 minutes at Reg. 7.

MRS. D. E. J. GLENN, 63, Richmond Ave., Monkstown, Co. Dublin.

MACARONI CHEESE: 4 ozs. macaroni; 4 ozs. grated cheese; $\frac{1}{2}$ pint white sauce; butter, pepper, salt and breadcrumbs.

Break macaroni into small pieces, boil in salted water for 20 minutes. Drain. Mix with white sauce, cheese, pepper and salt. Turn into greased fire proof dish, sprinkle with breadcrumbs, a little grated cheese, and knobs of butter. Cook under grill or in hot oven for 20 minutes.

MRS. N. TOOHER, 3, New Road, Birr.

MACARONI CHEESE: macaroni, cheese, 1 egg, breadcrumbs.

Break macaroni into medium pieces. Boil until soft and drain well. Place in buttered pie dish. Cover with grated cheese, another layer of macaroni and a layer of cheese can be added. Pour over this a fairly thick white sauce and add a well beaten egg. Cover with a layer of grated cheese and fine breadcrumbs, bake in a moderate oven until light brown. Flavour with pepper, salt and mustard if liked.

MRS. McKEEVER, 14 Adelaide Street, Dun Laoghaire.

MACARONI SPECIAL: 2-3 rashers bacon; $\frac{1}{2}$ lb. mushrooms; 1 breakfastcup macaroni; 1 pint milk; 1 teaspoon flour; 1 teaspoon mustard; grated cheese.

Fry bacon and mushrooms (both chopped). Cook macaroni in salted water for 8 minutes, and blanch under cold water. When bacon and mushrooms are cooked add flour and mustard, stirring all the time. Cook for 3 minutes. Add milk and bring to simmering point. Add macaroni. Put all into a pyrex dish. Top with grated cheese. Brown under grill.

MISS V. GRACEY, 75, Edward Street, Lurgan.

TASTY SUPPER DISH: Grease pie dish. Put thick layer fried onion (seasoned), layer sausage meat made into small balls, layer sliced tomatoes (seasoned), plenty of mashed potatoes, salted to taste. Dot with butter or other fat. Bake in hot oven until well browned.

MISS P. M. SHIER, Courtmatrix, Rathkeale.

SAVOURY TOAST: Remove crusts from one Procea loaf. Cut into slices $\frac{1}{2}$ in. thick and spread each slice with either of the follow-

ing: (a) mushrooms in sauce; (b) ham in sauce; (c) fried bacon and egg in sauce.

Roll up and pack tightly into pyrex dish. Brush with melted butter. Cook in very hot oven for ten minutes until crisp and pale brown.

MRS. E. HOLLIDAY, Sunshine Corner Nursery School,
Marlborough Park, Belfast.

A SAVOURY: Stew the liver of a chicken or pheasant for few minutes in butter. Then chop with a little parsley, pepper and salt, and a pinch of curry powder. Put all back in saucepan. Serve very hot on rounds of buttered toast.

MRS. E. De M. MARCHANT, Beehive, Bordon, Hants.

LIVER SAVOURY: $\frac{1}{4}$ lb. liver; 3 rashers; 3 sausages; cup bread-crums; small onion; thyme or sage; little stock; salt and pepper.

Cut liver into 3 or 4 pieces. Place in Pyrex dish. Make stuffing with breadcrumbs, chopped onion, thyme, salt and pepper. Place over liver. Moisten with a little stock. Remove rind, etc., from rashers. Lay over stuffing. Place sausages over rashers. Cook about 1 hour in fairly hot oven (425° Reg. No. 6). Sufficient for 2 or 3 helpings.

MRS. R. J. JOLLEY, 96, Bushy Park Road, Terenure, Dublin.

MUSHROOMS AU GRATIN: Fresh mushrooms; grated cheese; breadcrumbs; finely chopped parsley; chopped shallot; butter; salt and pepper.

Wash and peel mushrooms. Place in a fireproof dish. Sprinkle lightly with salt, pepper, shallot and cheese, and thickly with bread-crums. Add a few small pieces of butter. Bake in moderately hot oven for 20 minutes. Serve very hot.

MRS. N. TOOHER, 3, New Road, Birr.

MUSHROOMS AU GRATIN: $\frac{1}{2}$ lb. mushrooms; 1 egg; mixed thyme; a piece of bacon; spring onions.

Chop up 6 of the mushrooms. Put into saucepan with salt and pepper, thyme and bacon. Fry slightly. Add 1 well-beaten egg. Stir until all is cooked. Peel rest of mushrooms and take off their stalks. Fill them with the mixture. Cover with breadcrumbs (not too many). Put pieces of butter on top. Put on greased dish. Brown in oven. Make a good brown sauce of gravy and onion thickened with flour and butter. Place mushrooms on dish. Pour sauce over them.

THE COUNTESS OF ROSSE, Birr Castle, Birr.

SAUSAGE AND APPLE PIE: 3 or 4 cooking apples; 1 lb. sausage meat; $\frac{1}{2}$ cup breadcrumbs; little sugar (if liked); water; butter.

Placed peeled, cored and sliced app'es in pyrex dish. Sprinkle with little sugar, and 2 tablespoons water. Mix breadcrumbs and about 2 tablespoons water with sausage meat. Place mixture over apples. Sprinkle top with breadcrumbs and lumps of butter. Cook for about 1 hour in fairly hot oven (425°F). When cooked the top should be nicely browned, the apples soft and have risen around the meat.

MRS. K. MILLS, Drumlarny, Scholarstown Rd., Rathfarnham, Dublin.

SAUSAGES IN POTATOES: Potatoes; chopped parsley; sausages; 1 cup stock.

Peel potatoes and cut lengthwise. Gorge out centre. Fill with

sausage meat and parsley. Place in fireproof dish. Pour on stock. Bake in moderate oven approximately 1 hour, basting frequently.

MRS. M. WILLINGTON, Belfield, Shinrone.

DEVILLED TOMATOES: 3 good-sized tomatoes; 2½ ozs. butter; a little flour; 1 egg; 1 hard-boiled yolk; 1 teaspoon dry mustard; 2 tablespoons malt vinegar; salt; cayenne; ½ oz. sieved sugar.

Make a sauce, by adding the yolk of hard-boiled egg, mustard, salt, cayenne and sugar to two ounces of creamed butter. Add beaten egg and vinegar. Cook this, stirring till it thickens. Slice tomatoes (first scalding and skinning). Season with salt and pepper, cover with flour. Fry in half an ounce of butter. Put on hot dish, and pour hot sauce over them.

THE COUNTESS OF ROSSE, Birr Castle, Birr.

STUFFED TOMATOES: 6 large tomatoes; 2 sausages; 1 teaspoon minced onion; breadcrumbs; pepper and salt; butter.

Make a hole at stalk end of tomatoes. Scoop out centre. Take sausages out of their skins, and mix with onion and breadcrumbs. Fill tomatoes with mixture. Sprinkle breadcrumbs over each, and put pat of butter on top. Put on buttered baking dish. Cover with grease-proof paper. Bake in slow oven for about 45 minutes.

MRS. C. WATKINS, "Glenthorne," 90, Bloomfield Ave., Bath.

SUPPER DISH: Make rough puff pastry. Divide in half. Line plate with one half, place cooked steak and kidney in this. Cover with other half of pastry. Cook in very hot oven. When cooked carefully remove top crust. Add sliced tomatoes and cooked mushrooms. Replace top. Re-heat when required. If liked add sliced tomato and grated onion, serving the mushrooms separately in a sauce.

MRS. HOLLIDAY, Sunshine Corner Nursery School, Marlsborough Park, Belfast.

BABOOTS: Equal quantities finely minced cold meat and bread; 2 ozs. butter or margarine; onion (finely minced); salt; 3 teaspoons curry powder; a little stock; 1 egg.

Soak bread in hot water. Squeeze out. Mix with meat, onion, butter, salt, curry powder and stock. Fill buttered dish with mixture. Pour over beaten egg. Bake for 30 minutes. A FRIEND.

CORN FRITTERS: Half contents of tin of corn; 1 tablespoon fresh breadcrumbs; 1 egg yolk; pepper and salt; 3 bananas; bacon.

Drain corn on sieve. Mix in basin with breadcrumbs, egg yolk, pepper and salt. Drop in small portion into pan with a little hot butter in it. Brown both sides. Cut bananas into 3 or 4 pieces. Season with pepper and salt. Fry also in butter. Cut bacon thinly. Cook on a skewer in oven. Serve all on dish with hot horse radish sauce in a boat. MRS. E. A. E. PORTER.

NUT ROAST: 2 ozs. grated cashew nuts; 2 ozs. grated walnuts; 2 ozs. grated hazel nuts; 3 ozs. brown breadcrumbs; 2 ozs. butter; 2 eggs; vegetable stock, celery salt, marmite, herbs; 1 tablespoon fried onion.

Mix all ingredients in bowl with enough vegetable stock to make stiff mixture. Roll in grease-proof paper. Bake in hot oven 1 hour. Garnish in dish with parsley and tomato. Serve with mushroom sauce.

MRS. E. DORMAN, Willowbank, Keady, Co. Armagh.

CREPES CHARLOTTE (Stuffed Pancakes): Make pancake batter of 5 heaped tablespoons self-raising flour, 1 egg, pinch of salt and enough milk to obtain smooth consistency. Cook pancakes in heated pan (greased each time with lard) and pile on top of each other until required. Make a white sauce, keeping some very thick, and add a little grated cheese to the thin remainder. Mix with the thick sauce bits of chopped liver or turkey, chicken, veal, mushrooms, rabbit or any left overs (beef or mutton are not suitable). Put a spoonful into pancake. Roll up, trim and put into fireproof dish. Pour thin sauce over top. Bake about 40 minutes 400° F.). Serve with rice and salad.

MRS. ABBOT-ANDERSON, Ballagh, Quin, Co. Clare.

POTATO PANCAKES: 1 lb. cooked potatoes; $\frac{1}{4}$ lb. sausage meat; seasoning; milk; 1 dessertspoon mixed herbs; 1 dessertspoon chopped mint and parsley.

Mash potatoes with sausage meat. Add seasoning and milk to make a soft mixture. Heat dripping on pan. Spread potato mixture to cover the bottom of the pan. Fry till crisp and brown.

MRS. E. WEIR, Ahascragh, Co. Galway.

Puddings, Sweets and Pastry

HOT PUDDINGS

BELGIAN MILK PUDDING: 2 eggs; 1 oz. castor sugar; 2 ozs. flour; 2 ozs. melted butter; $\frac{1}{2}$ pint milk.

Beat eggs well. Add sugar, flour, melted butter, and lastly milk. Bake $\frac{1}{2}$ hour in quick oven. If liked a few spoonful of jam or marmalade may be put at the bottom of the dish.

MRS. V. G. TAMWORTH, The Holt Flat, Appledore, Devon.

PEAR SURPRISE: 2 lb. tin pears; 1 teaspoon arrowroot; 1 tablespoon (or more) powdered chocolate (not cocoa); $\frac{1}{8}$ teaspoon vanilla; whole blanched almonds.

Empty and heat pears in saucepan. Place pears in warmed dish and keep warm. To juice in pan stir in arrowroot, powdered chocolate (blended with a little water). Boil 5 minutes. Add vanilla. Pour over warm pears. Stick almonds into pears. Serve with cream.

MISS B. NUGENT, Dublin.

ORANGE SAUCE PUDDING: 2 oz. butter; 8 oz. sugar; 2 eggs; rind and juice of 1 orange; $\frac{1}{2}$ pint milk; 2 tablespoons cornflour.

Cream butter and sugar. Add egg yolks, grated rind and juice. Then add cornflour and milk. Finally stiffly beaten egg whites. Bake in pyrex dish standing in water in another dish in moderate oven for about one hour.

MRS. D. S. HASLAM, John's Mall, Birr.

BAKED RHUBARB PUDDING: One pound rhubarb; four sponge buns; $\frac{1}{2}$ pint custard; whites of two eggs; a little water and sugar.

Cut up rhubarb. Stew with sugar and enough water to cover bottom of pan. Put sliced buns, custard and rhubarb in layers in pie-dish, finishing with layer of rhubarb. Warm in oven. Spread top with stiffly beaten egg whites, to which sugar has been added, putting on in heaps. Put in oven to set meringue.

MRS. BULFIN, Corrigeen, Fivealley, Birr.

PINEAPPLE PUDDING: 1 tin of pineapple; 2 teaspoons of corn-flour; $\frac{1}{2}$ pint milk; 3 eggs; 2 ozs. sugar.

Heat milk almost to boiling point. Add cornflour blended with a little milk. Boil a few minutes, stirring all the time. Beat egg yolks. Pour hot mixture over them, stirring well. Add sugar and pineapple juice. Return to heat. Boil very slowly for 5 minutes. Pile fruit in dish. Pour liquid over. Beat egg whites very stiffly. Place on top. Put in oven to brown meringue.

MRS. D. SAINSBURY, 10 Vergemount Park, Clonskeagh, Co. Dublin.

PINEAPPLE PUDDING: 2 tablespoons cornflour; 2 tablespoons sugar; 1 teacup water; 1 teacup pineapple juice; 1 cup pineapple (chopped); juice of 1 lemon; 2 eggs.

Mix cornflour and sugar. Add water and juice. Put in saucepan. Cook, stirring all the time until thick and smooth. Add beaten egg yolks and pineapple. Lastly stiffly beaten egg whites. Bake in moderate oven 20 minutes. Serve hot or cold.

MRS. E. GILL, Tinnacross, Birr.

DATE PUDDING: 1 lb. dates (stoned and cut up); 2 ozs. suet (chopped fine); 2 ozs. breadcrumbs; 3 ozs. brown sugar; pinch of salt; pinch of soda.

Moisten with a little milk; steam for four hours.

MISS L. M. OAKLEY, 21 & 23, Main Street, Birr.

FIG PUDDING: $\frac{1}{2}$ lb. figs (sliced); 2 eggs; milk; $\frac{1}{4}$ lb. moist sugar; 6 ozs. chopped suet; $\frac{1}{4}$ lb. breadcrumbs; $\frac{1}{4}$ lb. flour; pinch salt; little grated nutmeg; 1 teaspoon baking powder. Steam 2 $\frac{1}{2}$ hours.

MISS K. HASLAM, Elmview, Birr.

BANBURY PUDDING: 3 ozs. butter; 3 ozs. sugar; 3 eggs; 3 tablespoons raspberry or strawberry jam; 3 or 4 ozs. breadcrumbs; 1 teaspoon bi-carbonate of soda.

Cream butter and sugar together. Beat in eggs. Add breadcrumbs and jam, and lastly soda. Steam for 2 hours. Serve with sherry sauce.

SHERRY SAUCE: 2 egg yolks; 1 tablespoon thick cream; 1 tablespoon castor sugar; $\frac{1}{2}$ glass sherry.

Beat yolks in a bowl over boiling water. Gradually adding other ingredients. Beat until thick.

MRS. A. G. WALLER, Beechmount, Rathkeale, Co. Limerick.

THE BISHOP'S PUDDING: 2 tablespoons strawberry jam; 2 tablespoons marmalade; 3 cooking apples; 6 tablespoons brown sugar; 2 ozs. butter; 1 $\frac{1}{2}$ pints white breadcrumbs.

Mix crumbs with sugar. Peel, core and slice apples. Put jam in bottom of well buttered pie dish. Then layer of apple. Cover with crumbs and sugar, and follow with alternate layers of apples and crumbs, spreading marmalade midway. Pour melted butter over

top and sprinkle with sugar. Bake in quick oven for half an hour. Serve with custard sauce.

MRS. I. GILL, Castletown House, Birr.

SYRUP SPONGE PUDDING: $\frac{1}{4}$ lb. flour; 1 oz. margarine; pinch salt; 1 tablespoon syrup; $\frac{1}{2}$ teacup milk and water; 2 teaspoons baking powder; $\frac{1}{2}$ teaspoon ginger; 1 teaspoon sugar; $\frac{1}{4}$ teaspoon baking soda.

Sieve flour, baking powder, salt and ginger. Rub in margarine. Add sugar, warm milk, water and syrup. Dissolve baking soda in this. Stir in dry ingredients. Steam for $1\frac{1}{2}$ hours in greased bowl.

MRS. G HENNESSY, Ballinooon, Foxrock, Co. Dublin.

SPONGE PUDDING (Steamed): 4 ozs. butter or margarine; 4 ozs. sugar; 2 eggs; 6 ozs. flour; $\frac{1}{2}$ teaspoon baking powder; 1 tablespoon milk; flavouring.

Cream butter and sugar. Add eggs one at a time. Beat until mixture is stiff and uniform. Stir in sieved flour and baking powder with milk and flavouring. Turn into a greased basin or greased dariole tins. Cover with greased paper. Steam for $1\frac{1}{2}$ hours in basin or 25 minutes if in dariole tins. Serve with sweet pudding sauce or cup custard.

MRS. J. SLYE, Clontarf, Dublin.

STEAMED SPONGE PUDDING: 4 ozs. butter; 4 ozs. sugar; 2 eggs; $1\frac{1}{2}$ cups self-raising flour; milk to mix; jam.

Cream butter and sugar. Add beaten eggs and flour alternately. Lastly add milk. "Grease" medium size pudding bowl with jam. Add sponge mixture. Steam for 2 hours.

MRS. KENNY, 63, Wellington Road, Dublin.

APPLE SPONGE PUDDING: 1 lb. cooking apples; 2 ozs. sugar; $3\frac{1}{2}$ ozs. butter or margarine; 4 ozs. castor sugar; 1 egg; 6 ozs. flour; $\frac{1}{2}$ teaspoon baking powder.

Place peeled and cut apples with 2 ozs. sugar in large pie-dish. Cream butter and 4 ozs. sugar. Add well beaten egg, a little at a time. Then add sieved flour and baking powder. Spread mixture, which should be quite stiff over the apples. Cover with 5 or 6 layers of paper and bake in moderate oven (regulo 6) for 50 minutes.

MRS. D. KENT, Streamstown Farm, Birr.

APPLE SPONGE: 5 or 6 large apples; sugar to taste; 2 ozs. butter or margarine; 2 ozs. sugar; few drops of essence; 2 eggs; $\frac{1}{4}$ lb. flour; 1 teaspoon baking powder.

Prepare apples. Put into pie dish. Add sugar and 1 tablespoon cold water. Cream butter and sugar. Add essence. Add egg and flour (with baking powder mixed) alternately. Add 1 tablespoon boiling water to sponge. Cover apples with the mixture. Bake in moderate oven for $\frac{3}{4}$ to 1 hour.

MISS I. C. WILLIAMS, Cloughjordan.

APPLE PUDDING: 2 lbs. apples; $\frac{1}{4}$ cup water; 1 teaspoon cinnamon; $1\frac{1}{2}$ cups flour; $\frac{3}{4}$ cup sugar; $\frac{1}{2}$ cup butter; $\frac{1}{2}$ teaspoon salt.

Place thinly sliced apples in saucepan. Add most of sugar. Mix remaining ingredients, making into flat cake. Press down on apples. Cover with tight fitting lid. Cook for 20 minutes.

MRS. M. EBBITT, U.S.A.

APPLE PUDDING: Peel core and quarter apples. Put a layer of them at the bottom of a deep pie dish with cloves, sugar and lemon. Then add a layer of breadcrumbs with a little butter. Continue in layers, finishing with bread crumbs steeped in milk with a little butter to form a crust. Bake for half an hour. If apples are dry add a little water.

MRS. FILGATE, Lisrenny, Ardee, Co. Louth.

APPLE DUMPLING: 1 breakfast cup flour; 2 ozs. butter; 1 egg; partly cooked apples; 1 dessert spoon sugar; 1 teaspoon baking powder; some milk if necessary.

Cream butter and sugar. Add flour and egg (beaten) and if necessary enough milk to make a rather soft dough. Lastly add the baking powder with a little of the flour. Have ready a greased bowl. Smear batter thickly round sides, keeping some back for top. Throw into centre about a breakfast cup partly cooked sweetened apples. Cover with batter. Steam $1\frac{1}{2}$ hours.

MRS. M. WILLINGTON, Belfield, Shinrone.

EVE'S PUDDING: Cooked fruit (apples, gooseberries, etc.); $2\frac{1}{2}$ ozs. butter; 1 level teaspoon baking powder; $2\frac{1}{2}$ ozs. sugar; 1 egg; 5 ozs. flour; a little milk.

Put a thick layer of fruit in bottom of greased pie-dish. Cream together butter and sugar. Add sifted flour and beaten egg alternately. Beat well. Lastly add baking powder and a little milk if necessary. Spread on top of fruit. Bake in moderate oven for 30-40 minutes.

MRS. I. GILL, Castletown House, Birr.

CUMBERLAND PUDDING: 2 ozs. flour; 2 ozs. butter; 1 pint milk; 2 ozs. sugar; 2 eggs; rind of a lemon; salt.

Put flour, sugar, butter and grated lemon rind and pinch of salt into a basin before the fire till butter is melted, mix well with a wooden spoon, pour in a little of the milk which has been brought to boiling point, stir till quite smooth. Add gradually the remainder of milk. When nearly cold, add the eggs, well beaten. Bake in buttered pie-dish in moderate oven for 1 hour.

MRS. B. WHITE, 201, Rathmines Road Lr., Dublin.

6 CUP PUDDING: 1 cup each of flour, sugar, breadcrumbs, suet, currants, milk, one level teaspoon soda.

Mix all dry ingredients together. Add milk. Pour into greased bowl. Cover with cloth. Boil at least $3\frac{1}{2}$ hours. Turns out almost like Xmas pudding.

MRS. M. C. GILL, Kilgolan House, Kilkormac.

SIX CUP PUDDING: 1 cup self-raising flour; 1 cup sugar; 1 cup breadcrumbs; 1 cup suet; 1 cup fruit; 1 cup milk.

Mix all ingredients together. Steam $1\frac{1}{2}$ hours to 2 hours. Serve with custard or white sauce.

MRS. SIMMS, 4 Hollypark, Birr.

BREAD PUDDING: 1 cup bread cubes; 1 pint milk; $\frac{1}{2}$ cup sugar; 3 eggs; 1 teaspoon vanilla; 1 cup stewed apples (sweetened); 2 tablespoons castor sugar.

Put bread cubes in pie dish. Beat egg yolks and one white. Add sugar, vanilla and milk. Mix well. Pour over cubes. Bake in moderate oven until set. Cover with stewed apples, piling meringue (made of remaining two whites, castor sugar, vanilla) on top. Return to oven until pale brown.

MRS. W. HARDING, Lorrha.

CARAMEL CREAM: 3½-4 ozs. castor sugar; 1 tablespoon cold water; 4 eggs; 3½ gills milk; 1 teaspoon vanilla essence.

Caramelize sugar and water. Pour into fire proof dish. Beat eggs slightly. Pour on scalded milk slowly. Add vanilla. Strain over caramel. Place dish in roasting pan half filled with cold water. Bake in slow oven (325 deg. F.).

MRS. L. MITCHELL, Kansas Avenue, Belfast.

BAKED BUTTERSCOTH PUDDING: 1 cup brown sugar; 2 tablespoons cornflour; salt to taste; 1 teaspoon vanilla; 1½ tablespoons butter; 2 tablespoons granulated sugar; 1 cup boiling water; 2 eggs.

Brown white sugar in saucepan. Pour boiling water on, stirring until sugar has melted. Add brown sugar and cornflour rubbed smooth in a little water. Add butter and salt, then beaten yolks of eggs. Let cool. Add vanilla. Pour in glass dish. Cover with meringue egg whites. Bake 10 minutes in moderate oven.

MRS. G. D. BARNE, At Cottons, Old Park Lane, Farnham.

DELICIOUS LEMON PUDDING: 1 tablespoon butter; ¾ cup castor sugar; 2 eggs; 1 tablespoon self-raising flour; 1 large lemon; 1½ cups milk.

Cream butter and sugar. Add egg yolks. Then the sieved flour. Pour in lemon juice. Add grated lemon rind and gradually stir in milk. Beat egg whites to a stiff froth and fold into mixture. Put into buttered pyrex dish. Stand in a roasting tin of water in a fairly hot oven to bake until set. It should be a light cake mixture on top and custard underneath.

MRS. J. E. BOURKE, Killodiernan Rectory, Nenagh.

MAGIC LEMON PUDDING: (For 4-6 persons): 2 breakfast cups sugar; 2 tablespoons butter or margarine; juice and grated rind of 2 lemons; 4 tablespoons plain flour; 4 eggs; 2 breakfast cups milk.

Cream butter and sugar with grated rind. Add flour and lemon juice. Mix thoroughly. Add beaten egg yolks and milk. Beat well. Whip whites to a stiff froth. Fold them into the mixture. Pour into a greased pie-dish. Bake in moderate oven for 1½ hours. (Half the above quantity, sufficient for 2-3 people, will take about ¾ hour).

When cooked there will be a layer of sponge cake on top and lemon curd underneath.

MISS M. EADES, Kingsboro', Birr, Offaly.

DELICIOUS PUDDING: 1 teacup castor sugar; 1 tablespoon butter or margarine; 2 tablespoons self-raising flour; 2 eggs; 1 teacup milk; juice of one lemon.

Cream butter and sugar. Beat egg yolks with half of milk. Add gradually to butter and sugar. Then add flour and remainder of milk and lemon juice. Fold in stiffly beaten egg whites. Bake in pie-dish standing in pan of boiling water for about ¾ hour or until top is golden brown.

MRS. A. W. GREAVES, Scariff, Co. Clare.

DEVONSHIRE ROLY-POLY: 6 ozs. prepared rhubarb, or any other fresh fruit, chopped; 2 tablespoons mixed dried fruit; pinch of mixed spice; 2 tablespoons breadcrumbs; 1 tablespoon of any red jam; 6 ozs. of pastry.

Roll pastry into oblong. Mix all the other ingredients together. Spread on pastry. Damp the edges. Roll up like a Swiss roll and seal the ends. Place on greased tin. Brush with milk and bake for 30 to 40 minutes.

MRS. M. LETTS, 27, Westheath Drive, Golder's Green, London,

SUET PUDDING (raisins, figs, etc.): 4 ozs. flour; 4 ozs. bread-crumbs; 3-4 ozs. suet (butter or lard may be used for lighter pudding); 2-3 ozs. sugar; 1 egg; 1 teaspoon baking powder; milk; 2 ozs. or more of currants, raisins, dates, figs, etc.

Mix flour, breadcrumbs, suet, sugar and baking powder and whatever fruit is used. Add beaten egg and milk to make soft mixture. Put in greased bowl. Boil 1½ hours or steam 2½ hours. If figs are used add 1 tablespoon treacle and ½ teaspoon baking soda instead of baking powder.

MRS. HENLY, Blackrock.

HELDSTONE PUDDING: 2 tablespoons flour; 2 tablespoons ground rice; 2 tablespoons breadcrumbs; 2 tablespoons sugar (dark); 3 tablespoons suet; 2 tablespoons raisins; 2 tablespoons currants; 2 tablespoons peel; ½ teaspoon spice.

Dissolve ½ teaspoon bread soda in teacup of milk. Pour over dry ingredients. Steam 2½ hours.

MRS. J. TELFORD, Newbridge Street, Birr.

QUICK RAISIN PUDDING: 1 cup flour; 2 level teaspoons baking powder; ¼ teaspoon salt; 2 teaspoons sugar; 2 tablespoons shortening; ¾ cup raisins; ½ cup milk; 1 cup brown sugar; 1 tablespoon butter; 1¼ cups boiling water.

Thoroughly grease a pie dish (about 1½ quart size). Sieve together flour, baking powder and salt. Add sugar. Add shortening, cut into small pieces, and blend until mixture is "mealy." Add raisins. Gradually stir in milk, mixing only until blended. Turn into pie dish. Mix brown sugar, butter and boiling water until sugar is dissolved. Pour over dough in pie dish. Bake in moderate oven (375°F) for 30/35 minutes. Serve in dish in which it has been cooked.

MRS. HURST, "Moorpark," Birr.

EASTBOURNE PUDDING: 6 ozs. flour; 3 ozs. dripping; 4 ozs. sultanas; 2 ozs. sugar; 1 egg; nearly 1 teacup milk; a little baking powder.

Beat egg in milk. Add remainder of ingredients. Mix well. Bake in good oven. When done turn out of pie-dish. Use a silver fork to beat pudding.

MRS. M. LETTS, 27, Westheath Drive, Golder's Green, London.

LIGHT CHRISTMAS PUDDING: ½ lb. raisins; ½ lb. currants; ½ lb. sultanas; ½ lb. candied peel; ¾ lb. breadcrumbs; ¼ lb. flour; 1 lb. butter; 1 lb. soft brown sugar; ½ lb. apples; ½ lb. figs or 2 ozs. whole sweet almonds halved; juice of 1 orange and 1 lemon; ½ teaspoon each ground cinnamon, cloves, nutmeg, spice; ½ glass brandy; 6 eggs; 1 teaspoon baking powder.

Cream butter and sugar. Add breadcrumbs, flour and beaten eggs alternately. Add all dry ingredients and flavouring. Steam 5 hours first day; 3 hours day of using.

MRS. E. EADES, Avril, Portumna Road, Birr.

PLUM PUDDING: (Made with butter): 1 lb. breadcrumbs; 1 lb. seedless raisins; 1 lb. sultanas; ½ lb. muscatel raisins; ½ lb. currants; ½ lb. mixed peel; 2 ozs. cherries; 1 oz. ground almonds; 1 lb. brown sugar; ¾ lb. flour; ½ lb. butter; 1 lemon; 1 orange; 2 sour apples; 1 teaspoon baking soda; 6 eggs; ½ glass whiskey.

Rub butter into flour. Prepare all dry ingredients. Add lemon and orange rind and chopped apples. Pour beaten eggs over fruit. Leave to stand overnight. Mix strained orange and lemon juice with

whiskey, fruit, etc. Fill into well greased basins (3 medium or 6 small bowls). Cover. Steam for 6 hours. Steam again for 1½/2 hours when required.

MRS. H. COGHLAN, Shinrone, Birr.

PLUM PUDDING: 1 lb. currants; 1 lb. sultanas; 1 lb. raisins; 2 ozs. cut peel; 2 ozs. ground almonds; 1½ lbs. brown sugar; 3 cooking apples (cut very fine or minced); 1 lb. breadcrumbs; ¼ lb. flour; ½ lb. chopped suet; ½ oz. mixed spice; 1 lemon—grated rind and juice; ½ bottle stout; 3 eggs; ½ teaspoon bread soda, dissolved in 1 teacup hot milk.

Prepare fruit. Put all ingredients into a bowl. Mix thoroughly with the well-beaten eggs, stout and milk. Fill well-greased basins. Cover with buttered paper. Steam for 8 hours.

MRS. R. GILL, 36, Ashdale Road, Terenure, Dublin.

PLUM PUDDING: 1 lb. currants; 1 lb. sultanas; 1 lb. raisins; ½ lb. peel; ½ lb. flour; 2 or 3 large carrots (grated); 1 lb. sugar; ¾ lb. suet; ¾ lb. breadcrumbs; lemon juice; ½ teaspoon nutmeg; ½ teaspoon almond flavoured.

Well mix the ingredients with the hands. Let stand in basin until next day. Mix again. Put into moulds. Boil for 8 hours. No other liquid required. This recipe should make 4 puddings.

MRS. M. TOLPUTT, 3 Cresswell Tee., Lightcliffe, Halifax, Yorks.

CHRISTMAS PLUM PUDDING: 1 lb. butter; 1 lb. breadcrumbs; 1 lb. raisins; 1 lb. sultanas; 1 lb. currants; 1 lb. brown sugar; ½ lb. flour; 6 or 8 ozs. mixed peel; 8 ozs. whole almonds; 8 eggs; 1 lemon rind and juice; 4 sour apples; 4 carrots; 1 teaspoon nutmeg, mixed spice and cinnamon; 1 glass rum; a little browning to darken.

Mix breadcrumbs and butter together. Add all remaining ingredients, having peeled and grated apples and carrots. Lastly add rum and browning. Put in bowls. Cover with greased butter paper, then strong brown paper. Tie down with strong twine. Boil for 3-4 hours. Store in dry place. Boil for 3-4 hours day pudding is to be used.

MRS. R. G. CONNOR, Sprucehill House, Roscrea.

CHRISTMAS PUDDING: 12 ozs. butter or suet; 12 ozs. breadcrumbs; 1½ lbs. muscatels; 8 ozs. currants; 8 ozs. mixed peel; 8 eggs; 1 glass brandy.

Prepare all the dry ingredients in usual way. Mix well together. Moisten mixture with well beaten eggs and brandy. Press into buttered mould. Steam for 8 hours. Steam for a further 4 hours on the day the pudding is served.

MRS. K. C. CAIRNES, Down Yonder, Dalkey, Co. Dublin.

CHRISTMAS PUDDING: ½ lb. currants; ¼ lb. sultanas; ¼ lb. raisins; 4 ozs. peel ¼ lb. butter; ½ lb. breadcrumbs; ½ lb. sugar; 3 tablespoons flour; spice, nutmeg; glass rum; 3 to 4 eggs; some shredded apple; small teaspoon baking powder.

Mix dry ingredients. Add beaten eggs, rum (or whiskey). If dry add another egg. Put into greased bowl. Steam for 4 hours and 2 hours on day of serving.

MRS. A. JACKSON, Lacka House, Riverstown, Birr.

PLUM PUDDING: 2 tablespoons sago; 1 breakfastcup milk; 1 cup breadcrumbs; ½ cup currants or raisins; 2 ozs. brown sugar; 1 teaspoon breadsoda.

Soak sago overnight in milk. Next day mix together other

ingredients. Add sago and milk. Steam $2\frac{1}{2}$ hours. Serve with custard sauce.

MRS. R. SMITH, Moorefield, Mountrath.

EGGLESS CHRISTMAS PUDDING: 6 ozs. suet or margarine; 6 ozs. raisins; 6 ozs. sultanas; 6 ozs. currants; 6 ozs. dates or prunes; 6 ozs. sugar; 6 ozs. breadcrumbs; 6 ozs. flour; 1 large apple (grated); 1 carrot (grated); 1 oz. chopped nuts; 1 oz. chopped peel; $\frac{1}{4}$ teaspoon salt; 2 teaspoons mixed spice; 1 teaspoon baking powder; 1 orange; beer or milk.

Mix fruit, nuts, apple, carrot, orange, peel, spice. Leave for 12 hours. Add flour, breadcrumbs, salt, baking powder, suet (or margarine). Mix with beer or milk. Put into greased basin. Steam for 8 hours—then 2 hours on Christmas Day. ((This requires no eggs, and is much lighter without).)

MRS. ST. GEORGE, Kilrush House, Freshford.

SAGO PLUM PUDDING: 1 breakfastcup raisins; 1 breakfastcup breadcrumbs; 1 breakfastcup sugar; 4 tablespoons sago; 1 pint milk; grated lemon rind; 1 teaspoon breadsoda.

Steep sago in milk for 1 hour. Mix all other ingredients. Add to sago. Lastly add breadsoda, dissolved in 1 tablespoon warm milk. Steam in buttered mould for $2\frac{1}{2}$ hours.

MISS H. BESTICK, 5, Frankfort Avenue, Rathgar, Dublin.

SAGO PLUM PUDDING: 1 breakfastcup breadcrumbs; 1 pint milk; 1 oz. butter; 1 breakfastcup sugar; 4 tablespoons sago; 1 breakfastcup raisins; little lemon rind; 1 teaspoon bakingsoda.

Steep sago 1 hour in milk. Mix in other ingredients. Lastly, add soda dissolved in tablespoon milk. Steam $2\frac{1}{2}$ hours in buttered bowl.

MISS M. HASLAM, Rockview, Birr.

SAGO PLUM PUDDING: 1 breakfastcup breadcrumbs (pressed down well); 1 breakfastcup sultanas; 1 breakfastcup currants; $\frac{1}{4}$ breakfastcup mixed peel; $\frac{3}{4}$ breakfastcup brown sugar; 2 ozs. melted butter; 1 teaspoon mixed spice; $\frac{1}{2}$ teaspoon breadsoda; 1 pint milk; 4 tablespoons sago.

Soak sago overnight in milk. Mix soda and spice carefully with crumbs. Add sugar, fruit and finely chopped peel. Then melted butter and sago. Mix thoroughly. Steam in well greased mould from $3\frac{1}{2}$ to 4 hours. Serve hot or cold.

MRS. E. G. ABBOTT, Kingston, Fortal, Birr.

SAGO STEAMED PUDDING: Steep 2 tablespoons sago overnight in 1 cup of milk. Next day add 1 cup breadcrumbs; $\frac{1}{2}$ cup sugar; 1 cup of any fruit (raisins best); $\frac{1}{2}$ teaspoon mixed spice; $\frac{1}{2}$ teaspoon breadsoda; 1 tablespoon butter. Mix well. Steam 3 hours.

MRS. J. D. BUTLER, 56 Grosnevor Road, Rathgar, Dub'in.

YORKSHIRE PUDDING: 4 ozs. flour; 1 or 2 eggs; $\frac{1}{4}$ teaspoon salt; $\frac{1}{2}$ pint milk.

Sieve flour and salt into basin. Make well in centre, add eggs and half of milk. Beat well until mixture is smooth. Leave to stand for 1 hour if possible. Then add remainder of milk. Beat again. Melt fat in baking tray, when quite hot, pour in batter. Bake in hot oven for about $\frac{1}{2}$ hour.

MRS. KEIGHLEY, Ardfinnan, Co. Tipperary.

YORKSHIRE PUDDING: 1 egg; pinch of salt; milk; 4 table-
spoons flour; 1 teaspoon baking powder.

Make into a thick batter. Cook on tin well greased with dripping
off roast.

MRS. M. WILLINGTON, Belfield, Shinrone.

YORKSHIRE PUDDING: 4 ozs. flour; 1 egg; $\frac{1}{2}$ pint milk or milk
and water; $\frac{1}{2}$ oz. lard or dripping; pinch salt.

Mix egg and half liquid with sieved flour until smooth. Add
remainder of milk. Pour mixture into tins with hot dripping half
filling them. Bake in hot oven for 35 to 40 minutes.

MRS. M. PARKER, The Villas, Carrigeen, Cahir.

ORANGE PANCAKE GATEAU: 4 ozs. flour; 1 egg; $\frac{1}{2}$ pint
milk; 1 teaspoon melted butter; 1 teaspoon castor sugar; lard or
margarine for frying.

Make batter well in advance by breaking egg into flour, and
stirring in half the milk. Beat for 5 minutes. Stir in remaining milk,
cooled melted butter and castor sugar. Fry pancake and layer together
with orange cream. When eight deep cut into wedges. Serve hot.

Filling: 2 ozs. margarine; 4 ozs. icing sugar; 1 teaspoon orange
rind; 2 teaspoons orange juice.

Beat margarine and icing sugar to a cream. Add grated rind
and juice.

MRS. M. O'BYRNE, The Rectory, Athboy, Co. Meath.

BATTER PUDDING: 2 eggs; 2 ozs. flour; $\frac{1}{2}$ pint milk; 2 ozs.
sugar; 2 ozs. butter.

Beat eggs and sugar together. Add flour gradually. Stir well,
adding milk last. Melt butter in dish that it is to be baked in
(pyrex). Pour in mixture. Bake in hot oven about 20 minutes.
Serve at once with syrup.

MRS. M. TOLPUTT, 3 Cresswell Tce., Lightcliffe, Halifax, Yorks.

CREPES SUZETTES: 1 cup flour; 1 cup milk; 2 tablespoons
castor sugar; $\frac{1}{2}$ teaspoon salt; 3 oranges; 2 tablespoons butter; 2
eggs; brandy.

Sieve together flour, sugar and salt. Add milk to well beaten
eggs, and beat in flour mixture. Add melted butter and 1 teaspoon
grated orange rind. Heat and butter frying pan. Drop one table-
spoon batter, allowing to spread out to size of pan. Cook over
medium heat. Turn and cook other side (about 2 minutes). Lift
and roll into cylinders.

Sauce: 4 tablespoons butter; 4 tablespoons orange juice and
grated rind; 4 tablespoons castor sugar; dash of brandy.

Melt butter over slow heat. Add castor sugar, juice and rind.
Bring to boil. Add brandy. Serve poured over hot pancakes.

MISS K. CAVANAGH, Main St., Birr.

SCOTCH PANCAKES: 8 oz. flour; 1 teaspoon baking soda; $1\frac{1}{2}$
teaspoons cream of tartar; pinch salt; 2 dessertspoons sugar; 1
dessertspoon syrup; sour milk; 1 egg.

Sieve first four ingredients together. Add sugar. Beat egg and
soften syrup. Add these with a little milk to dry ingredients. Add
milk until mixture has consistency of a smooth creamy batter. Heat
griddle. Grease once. Drop batter in dessertspoons on griddle.
Cook at even heat until bubbles appear on surface. Turn and cook
other side. Cool in towel on wire tray.

MRS. LIDDLE, C/O Chisholm, Carlow.

BAKED PANCAKES: 2 ozs. butter or margarine; 2 ozs. sugar; 2 eggs; 2 ozs. flour; $\frac{1}{4}$ pint milk; lemon.

Cream butter and sugar. Add eggs and flour. Then the milk to make a fairly thin batter. Pour into 5 or 6 well buttered saucers. Bake in moderate oven (regulo 5) for 15 minutes. Serve in a pile with sugar and lemon juice, or jam between.

MRS. C. BAKER, Cloughjordan.

GRIDDLE PANCAKES: $\frac{1}{2}$ lb. flour; salt; 2 ozs. sugar; 2 eggs; $\frac{3}{4}$ to 1 cup milk; $\frac{1}{2}$ oz. melted butter; 4 teaspoons Royal baking powder.

Beat eggs and sugar together well. Add half milk and melted butter. Add sieved flour, salt and baking powder. Add remainder of milk gradually to form smooth batter. Do not stir batter, after it has been mixed thoroughly. Drop spoonfuls of batter on thick frying pan. When bubbles appear, turn and brown other side. Serve hot with butter or syrup.

MRS. K. TAYLOR, Maplestown, Rathvilly, Co. Carlow.

COLD SWEETS

CARAMEL LOG (for 4 people): Boil 1 tin of Nestle's condensed milk slowly for 4 hours. Leave to cool. Open tin both ends. Push out Caramel Log. Roll in coconut or chocolate. Put vanilla ice cream blocks on each side, whipped cream on top.

MRS. RIALI, 48 Lincoln House, Basil St., London, S.W.3.

SEMOLINA JELLY: 1 packet jelly; 1 pint water; 2 heaped dessertspoons semolina.

Bring to boil in a saucepan, stirring all the time. Turn into bowl. Whisk for 20 minutes. Put into glass dish. Make the day before required.

MRS. RYALL, Wingfield, Ballingarry, Roscrea.

SEMOLINA JELLY: 1 packet jelly; 2 dessertspoons semolina; 1 teaspoon sugar; 1 pint boiling water.

Melt jelly in saucepan with water. Add semolina. Boil slowly for 10 minutes. Remove from heat. Cool. When beginning to set beat for 20 minutes. Serve with whipped cream.

MRS. LAWRENCE, Roscrea.

MILLIONAIRE'S PUDDING: $\frac{1}{2}$ lb. butter; 3 eggs; 1 large sherry glass brandy; 1 large sherry glass rum; 1 cup castor sugar; 8 crushed finger biscuits and some to line an oblong tin— $\frac{3}{4}$ lb. in all; 2 table-spoons coffee essence.

Cream butter and sugar. Add eggs one by one, beating very well. Gradually add brandy, rum and coffee essence alternately, beating well between each liquid. If inclined to curdle near the end beat well over hot water. Lastly mix in crushed finger biscuits. Put mixture in oblong tin, lined with whole finger biscuits. Place in refrigerator for at least 12 hours. Decorate to taste with cream, etc.

MRS. H. BRADLEY, Mount Hybla, Castleknock, Co. Dublin.

PINEAPPLE PUDDING: 6 ozs. flour; 4 ozs. sugar; 3 ozs. butter; 1 small cup chopped pineapple (tinned); 2 eggs; 1 teaspoon baking powder.

Cream butter and sugar. Add eggs, flour and baking powder, lastly pineapple. Steam for $1\frac{1}{2}$ hours. Serve with custard sauce.

MISS A. BUTLER, The King's Hospita', Blackhall Place, Dublin.

FRUIT FLUMMERY: 1½ cups cold water; 1 small cup sugar; 1 tablespoon powdered gelatine; 1 tablespoon flour; ¾ cup fruit juice (black currant, red currant, raspberry, or mixture of all three).

Mix flour to paste with water. Cook stirring constantly, until thick and well cooked. Cool slightly. Add sugar and pour over gelatine, which has been soaking in a little cold water. Stir well. Add fruit juice. Leave until beginning to thicken. Whisk until thick and creamy—about 15 minutes.

MISS GRAHAM, Dormy House, Bordon, Hants.

BAMBOO PUDDING: 4 eggs; 6 sheets gelatine; ½ lb. castor sugar; strained juice of 2 lemons.

Melt gelatine in ½ breakfastcup warm water. Beat yolks and sugar until white and creamy. Add lemon juice, and gelatine. Whisk whites stiffly. Add half to mixture. Fold in well. Then add remainder.

MISS F. WINDER, Reenadhuna, Skibbereen.

A QUICK DESSERT: 6 bananas (cut in slices); ½ cup sherry; 2 tablespoons raspberry jam; juice of ½ lemon; whipped cream.

Put bananas into dish. Pour over sherry jam and lemon juice. Cover with whipped cream.

MRS. M. MITCHELL, Killinkere, Virginia.

PRUNE PUFF: 4 eggs; ½ cup sugar; 1 cu. cooked prunes; milk for custard.

Whip egg whites stiffly. Add sugar slowly, beating continually. Add prunes which have been stoned and chopped. Whip until very light. Bake in pudding dish in moderate oven about 10 minutes. Serve cold with custard made from egg yolks.

MRS. L. OAKLEY, Sunraes, Crinkle, Birr.

GOOSEBERRY CHARLOTTE: 2 lbs. gooseberries; ½ lb. sugar; ½ oz. gelatine; 1 cup hot water; sponge cake; whipped cream.

Cook fruit and sugar to a pulp. Pass through sieve. Add gelatine dissolved in hot water. Line a mould with slices of sponge cake. Pour puree in centre. Cool. Turn into a glass dish. Serve with whipped cream.

MRS. R. MCKEEVER, Tu'lakeel House, Ardee, Co. Louth.

MOULDED RASPBERRY DESSERT: 1 square raspberry jelly; 1 cup raspberry juice and cold water; 4 tablespoons sugar; 1 cup boiling water; ½ cup whipped cream; 1 cup fresh raspberries crushed and drained.

Dissolve jelly in boiling water, add raspberry juice and cold water. Chill until cold and syrupy. Fold in cream beaten (not too much). Add sugar to berries. Fold into jelly mixture. Cool until slightly thickened. Turn into mould. Chill until firm.

MISS M. PATTISON, 1 Church Street, Athlone.

RHUBARB FRUIT SALAD: Stew rhubarb in the ordinary way. Thicken with cornflour or arrowroot. Cool. Then add any fruit cut small (apples, bananas, oranges, prunes, cherries). This may be made all the year with bottled rhubarb.

MRS. E. C. MITCHELL, Cool Dara, Birr.

RHUBARB CHEESE: Cut up 1 lb. of rhubarb. Put it into a preserving pan with 1 lb. of loaf sugar and a gill of water. Stir this and bruise until the whole is dissolved. Then rub through a hair sieve into a large basin. Add 1 oz. clarified isinglas. Fill a jelly mould. When cold turn out and fill centre with whipped cream.

MRS. FILGATE, Lisrenny, Ardee, Co. Louth.

NOT OVER-SWEET PEACHES: Allow a peach for each person, remove skins after dipping into boiling water, cut in half, remove stones, and replace with a mixture of ground almonds and sugar blended with just a scrap of butter. Put peach halves together. Place in small oven dish. Sprinkle with brown sugar, and about a teaspoon per peach of sherry. Bake in moderate oven, until sugar forms a brown syrup. Baste fruit with this before serving, and top with stiffly whipped cream.

MRS. C. MacIVOR, Rock Cottage, Dalkey, Co. Dublin.

PEACH AND BANANA PUDDING: 1 oz. margarine or butter; 1 oz. flour; 1 gill milk; small tin peaches (using only $\frac{1}{2}$ of syrup); 2 bananas; 2 egg yolks; 2 oz. sugar.

Meringue: 2 egg whites; 2 oz. castor sugar.

Put sliced bananas and peaches in greased pie-dish. Melt margarine. Add flour. Cook three minutes, stirring well. Add milk, syrup and sugar. Cook a little longer. Remove from heat. Add beaten egg yolk. Pour mixture over bananas and peaches. Whisk egg whites stiffly. Fold in sugar. Pile on top of pudding. Bake in cool oven until meringue is slightly browned. Serve hot or cold.

MISS I. CARRY, Ballybritt House, Roscrea.

MERINGUED PEACHES: Tin halved peaches; slices sponge cake; preserved ginger or cherries; 2 eggs; 4 ozs. castor sugar; granulated sugar.

Cut as many slices of sponge cake as there are pieces of peach. Hollow sponge cake slices slightly in middle, placing peach on top with hollow side up. Fill hollow with small pieces of preserved ginger or cherries. Put on baking tray covered with grease-proof paper. Make meringue of 2 whites and castor sugar, piling it on top of peaches and cake. Sprinkle with granulated sugar. Bake until meringue is pale brown. Serve with whipped cream.

MRS. MARSHALL, 5, Queen's Park, Monkstown, Co. Dublin.

MERINGUES: To each egg white allow 1 oz. castor sugar; 1 oz. granulated sugar and 1 saltspoon baking powder.

Whisk egg whites very stiffly. Fold in granulated sugar. Whisk again until stiff. Mix baking powder with castor sugar, and fold in very lightly. Shape meringues on baking sheet (greased, with lightly greased paper on it). Bake in slow oven 250° F. for 2-3 hours. Remove carefully from baking sheet with palette knife. Gently push in bottoms with spoon. Replace on sheet. Put back into oven with heat turned off. When required sandwich two meringues together with whipped cream.

MRS. I. M. DEMPSEY, 29, Downpatrick St., Rathfriland, Co. Down.

ALMOND APPLECAKE (A Danish recipe): $\frac{1}{4}$ lb. sugar; $\frac{1}{2}$ lb. butter; $\frac{1}{2}$ pint cream; 4 eggs; glass sherry; $\frac{1}{2}$ lb. sweet almonds; $\frac{1}{4}$ lb. flour; raspberry jam; 2 lbs. sweet apples; $\frac{1}{2}$ lb. castor sugar.

Peel apples. Boil to mash. Add sugar and sherry. Allow to cool. Cream castor sugar and butter. Stir in cream until it foams. Then add egg yolks, one at a time. Finally, add almonds (finely chopped), together with flour and egg whites (stiffly beaten). Put batter and apples mash in layers in a well greased pudding basin with jam between layers (let upper layer be batter). Bake in medium oven 1 hour. Turn out when cold. Decorate with cream or jam and nuts.

MRS. M. C. GILLMAN, 19 Station Rd., Market Bosworth, Warwicks.

CHESTNUT & RASPBERRY MOUSSE: 1½ gills milk; 1 oz. sugar; ¼ lb. chestnuts; 1 pkt. raspberry jelly; ½ pint hot water; raspberry essence; ¼ pint cream; 1 egg white.

Blanch and peel the chestnuts. Cook in milk until tender (if necessary add a little water). Rub through sieve. Dissolve the jelly in hot water. Add to the puree with sugar and raspberry essence. Stir until almost cold. Then fold in lightly whipped cream and whipped egg-white. Set in souffle mould. (Fresh raspberries may be used instead of essence).

MISS CROKER, 76, Terenure Road, E., Dublin.

FRUIT MOUSSE: 1 small tin pineapple chunks; 1 tin unsweetened condensed milk; 1 packet pineapple jelly crystals; 1 level dessertspoon powdered gelatine; 1 heaped dessertspoon sugar; whipped cream, cherries and angelica for decoration. Any tinned or fresh stewed fruits may be used with the appropriate jelly crystals, and sufficient powdered gelatine to jell the syrup.

If possible, chill fruit and milk. Place jelly crystals, powdered gelatine, and sugar in large bowl. Add one pint hot water. Stir until dissolved. Add fruit juice. Leave to cool. When just beginning to set whisk with rotary beater, slowly adding milk. Continue whisking until mixture thickens. Add chopped pineapple. Pour quickly into glass dish, allow to set. Decorate with cream and fruit.

LADY PIKE, Government House, Hargeisa, Somaliland Protectorate.

HAWAIIAN DELIGHT: ½ pint milk; ¼ pint lemon squash; ½ cup crushed pineapple; ¼ pint water; spring mint; 3 teaspoons gelatine; 2 level tablespoons sugar.

Dissolve gelatine in water. Steep mint in slightly warmed milk for a few minutes. Add gelatine and sugar. Add lemon squash very slowly. Allow to cool and partly set, whisk with rotary beater, allow to partly set again, whisk, this time folding in pineapple crush. Pour into mould and set. Serve with cream or ice cream.

MRS. J. WOOD, Heath Cottage, Crossbeck Rd., Ilkley, Yorkshire.

NORWEGIAN CREAM: 5 eggs; 5 tablespoons castor sugar; 2 dessertspoons powdered gelatine; teacup warm water; juice of large lemon or good flavouring of vanilla; raspberry jam; whipped cream; medium tin peaches.

Chop up fruit. (Put in glasses with a little syrup. Beat egg whites with 4 tablespoons sugar. Beat yolks with 1 tablespoon sugar and flavouring. Fold yolks and whites together very gently. Melt gelatine in water. Fold gelatine and remainder of syrup very gently into mixture. Put on top of fruit. Let stand for ½ hour. Put jam on top. Then whipped cream. Decorate with a few pieces of peaches or cherries.

MRS. ALGEO, Auburn Villas, Athlone.

NEW ZEALAND CREAM: 3 tablespoons semolina; 5 tablespoons sugar; 2½ breakfast cups water; 1 lemon rind and juice.

Boil semolina with water, sugar rind and juice about 5 minutes. Pour into a basin. When a little cold whisk for 20 minutes.

MRS. J. STODDART, Longford Ho., Ballycrissane, Ballinasloe.

HONEYCOMB CREAM: 1 pint milk; 2 eggs; sugar to taste; 1 lemon rind; ½ oz. gelatine (1 tablespoon).

Put lemon rind in milk on low heat. Do not allow to boil. Remove rind. Put in gelatine. When dissolved put in sugar. Then yolks of eggs. Allow to thicken, *not* boil. Pour into basin with whites

of eggs stiffly beaten. Mix well, and put into mould. When set serve with fruit.

MRS. M. TOLPUTT, 3 Cresswell Tce., Lightcliffe, Halifax, Yorks.

ICE-CREAM: 1 breakfast up medium thick custard; 1 breakfast cup thick cream; vanilla or other flavouring.

Make custard very sweet. Beat up cream, but stop beating before it becomes thick. Add custard and flavouring. Beat mixture until thoroughly mixed. Place in ice-drawer or refrigerator at about regulo 4. Serve in small glass dishes with tinned fruit, or grated chocolate or hot chocolate sauce.

LADY PIKE, Government House, Hargeisa, Somaliland Protectorate.

COFFEE CREAM: $\frac{1}{2}$ pt. cream; $\frac{1}{2}$ pt. milk; 3 ozs. sugar; $\frac{3}{4}$ oz. gelatine; yolks of 2 eggs; coffee essence.

Beat yolks. Add to milk when nearly boiled. Stir until mixture thickens. Then add sugar and cool slightly. Dissolve gelatine in one tablespoon water. Add to custard. When mixture is cool stir in whipped cream and essence. Pour into wet mould with central funnel. When shape is turned out fill with whipped cream.

MRS. H. KENNY, Fynagh, Eyrecourt, Co. Galway.

COFFEE SNOW: 1 pt. strong black coffee; 1 lb. loaf sugar; 1 pt. cream.

Put all together in a basin at least four hours previous to whipping. Whip from one corner of the basin. As froth rises, skim off carefully and drain on sieves. When well drained put in a bainmarie previously lined with paper, sides and bottom, and strap of kitchen paper one inch wide first, in order to lift it out. Freeze for five hours.

THE COUNTESS OF ROSSE, Birr Castle, Birr.

LEMON SNOW: 3 cups water; 3 dessertspoons cornflour; same of sugar; 1 lemon; 2 egg whites.

Blend cornflour with a little of water. Boil remainder of water with lemon rind. Remove rind. Add blended cornflour. Boil for ten minutes. Whisk egg whites to stiff froth. Beat into mixture. Add strained juice of lemon. Pour into mould. When set serve with custard made from egg yolks and cup of milk, sweetened and flavoured to taste.

MISS I TELFORD, John's Mall, Birr.

LEMON & SAGO: 2 good tablespoons sago; 1 pint water; 2 good tablespoons golden syrup; juice and rind of good sized lemon or 2 small ones.

Soak sago over night in the water. Next day add lemon and syrup. Boil until thick and clear (about 10 minutes), stirring most of the time. Pour in to glass dish. Serve when cold with cream.

MRS. V. DROUGHT, The Shieling, Burnham-on-Sea.

LEMON SPONGE PUDDING: $\frac{1}{2}$ cupful sugar; 1 tablespoon butter; 2 eggs; $\frac{1}{2}$ lemon (grated rind and juice); $1\frac{1}{2}$ teaspoons cornflour; $\frac{3}{4}$ cupful milk.

Cream together butter, sugar and egg yolks. Stir in ingredients in the following order: lemon rind and juice, cornflour, milk, stiffly beaten egg whites. Bake standing in pan of water at 300° oven for about $\frac{1}{2}$ hour. Serve cold with whipped cream.

MRS. A. G. ATKINSON, Cangort, Shinrone.

LEMON SOUFFLE: 2 eggs; 1 lemon; 1 tablespoon powdered gelatine; 1 tablespoon sugar.

Beat yolks and sugar together about 10 minutes. Add grated rind to juice of lemon. Beat again. Melt gelatine in a little hot water. When cool add to other ingredients. Lastly fold in stiffly beaten egg whites. Serve with whipped cream.

MISS PARKE, Cnoc Aluin, Coliemore Road, Dalkey.

CHOCOLATE SOUFFLE: 1½ ozs. Van Houten's cocoa; 1 oz. butter; 1 oz. flour; ¼ pt. milk; 2 ozs. castor sugar; ½ teaspoon vanilla; 4 eggs.

Melt butter. Add flour. Cook for five minutes. Add milk, cocoa, sugar and vanilla, stirring all the time, until it boils and thickens. Take it off the fire. Let it cool. Add egg yolks singly, beating each well. Lastly stir in very stiffly-beaten whites. Put into well-greased soufflé dish. Bake in moderate oven for 20 minutes. More or less cocoa can be added to suit the taste.

THE COUNTESS OF ROSSE, Birr Castle, Birr.

CHOCOLATE GATEAU: 6 oz. bar chocolate; 1 tablespoon milk; 3 ozs. butter; 3 ozs. sugar; 2 eggs; 1 gill milk; ½ lb. petit beurre biscuits.

Melt chocolate gently with tablespoon milk. Cream butter and sugar. Beat in egg yolks. Whisk whites stiffly. Fold into mixture. Pour milk into dish. Dip each biscuit to take away crispness. Arrange layer of biscuits in dish. Cover with mixture. Continue until all biscuits are used up, finishing with layer of mixture. Allow to set for 6 hours. Decorate with whipped cream.

MRS. K. S. HAINES, Woodlands, Birr.

CHOCOLATE CHARLOTTE: 4 ozs. butter; 2 eggs; 4½ ozs. sieved sugar; 2 bars chocolate menier; ½ lb. sponge fingers; 2 tablespoons rum.

Beat for 10 minutes melted butter, 3½ ozs. sugar and yolks of eggs; melt chocolate in very little water, let it cool, then add to the mixture. Lastly add the whites of eggs stiffly beaten, pour into the prepared shape.

To prepare the shape melt sugar in small bowl of water, add rum, dip in biscuits one by one; line mould. Pour in chocolate mixture; cover with rest of biscuits, placing a weighted plate on top; leave for 24 hours; turn out into a glass dish.

MRS. C. McIVOR, Rock Cottage, Dalkey, Co. Dublin.

CHOCOLATE REFRIGERATOR DESSERT: 1 sponge cake or 6 to 8 little sponge cakes; 4 ozs. chocolate; ¼ pint milk; 4 ozs. castor sugar; 2 egg yolks; 1 teaspoon coffee or vanilla essence; 1 teaspoon gelatine; ¼ pint fresh or synthetic cream or 4 ozs. butter cream; chocolate curls or browned chopped almonds to sprinkle on top.

Soak gelatine in a few teaspoons cold water. Line a 6 inch tin or loaf-shaped tin with waxed paper. Slice cakes thinly and arrange round sides and bottom of tin, keeping a few for top. Sprinkle with sherry (optional). Beat yolks and sugar over hot water till creamy. Melt chocolate in milk. Add to egg mixture and beat again. Add gelatine and essence and beat to distribute evenly. Pour mixture into prepared tin. Put remaining slices of cake on top. Leave in cool place or refrigerator for 12 hours. Turn out. Cover with whipped cream and decorate.

MRS. R. ALEXANDER, Townsend Street, Birr.

CHOCOLATE MOUSSE: 3 ozs. bitter chocolate; 3 eggs.

Melt chocolate in double saucepan. Remove pan from heat. Stir in egg yolks, one by one, with wooden spoon. Then add stiffly whisked egg whites. Mix well. Put into souffle dish or glasses. Decorate with whipped cream.

MISS P. KINKEAD, 67, Albert Hall Mansions, London.

COLD CHOCOLATE SOUFFLE: 1 tin Ideal or any evaporated unsweetened milk; 2 ozs. grated plain chocolate (or 2 tablespoons cocoa); 2 ozs. granulated sugar; $\frac{1}{2}$ oz. powdered gelatine.

Mix two tablespoons of milk with gelatine and sugar. Stir in a bowl over hot water until melted. Add grated chocolate or cocoa (if cocoa is used it should first be blended with a little hot water). Whisk milk very stiffly. Add warm mixture of chocolate, etc. Mix thoroughly and quickly. Pour into dish, and put in refrigerator at once. It should be ready for use in a few hours. Decorate with whipped cream and grated chocolate. This is a delicious and easily made pudding and never fails to please.

MRS. R. JOHNSON, North Lodge, Clearwell Castle, Nr. Coleford.

CREME BRULEE: 1 pint cream; yolks of 4 eggs.

Boil cream for 1 minute. Pour on well-beaten egg yolks. Put on fire and let it come to the boil. Pour into fireproof dish. Allow to cool. Cover with thick crust of powdered sugar. Put into slow oven for 10 minutes. Brown with a salamander. Serve cold.

MARY BURCHILL, 311, Howard House, Dolphin Square, London.

QUICKLY MADE COLD SWEET: Stew apples in a little cider till soft—with sugar to taste. Pour into glass dish. When cold cover with a packet of lemon jelly. Serve with cream.

MRS. G. D. BARNE, At Cottons, Old Park Lane, Farnham.

"YOU CAN'T LEAVE ME ALONE": 3 eggs; 2 ozs. castor sugar; vanilla essence; 4 leaves gelatine; 2 tablespoons water.

Beat egg yolks, sugar and vanilla essence. Melt gelatine in water. Add to egg yolk mixture. Then add stiffly beaten whites. Mix lightly. Pour into a glass dish. Leave overnight to set. Spread with jam and whipped cream.

MISS P. KINKEAD, 67, Albert Hall Mansions, London.

PASTRY

PUFF PASTRY: 1 lb. flour; 1 teaspoon cream of tartar; 2 ozs. lard; 1 lb. margarine; 1 teaspoon vinegar; pinch of salt; water to mix.

Rub lard into flour. Make into fairly stiff dough with water. Roll out and cover with margarine. Fold into three and roll out. Repeat the folding and rolling five times. Leave until next day. Roll out five or six times. Use as required. Very hot oven.

MISS HARRINGTON, Epworth Hall, Leeson Park, Dublin.

SWEET PASTRY: 8 ozs. flour; 4 ozs. butter; 2 ozs. icing sugar; 2 egg yolks.

Rub butter into flour. Add sifted icing sugar. Mix well together. Add egg yolks. Work together until a smooth and firm pastry is obtained.

MRS. M. WOOD, White Walls Cookridge, Leeds.

SHORT CRUST PASTRY: 8 ozs. flour; cold water; 3 ozs. margarine; 2 ozs. lard; pinch salt.

Sieve flour and salt. Rub in fats. Add water slowly, stirring

with knife. Knead very lightly on floured board. Roll and use as required. Keep pastry cool when making, handling as little as possible. Bake in hot oven.

MRS. G. BOWER, Birr.

SHORT CAKE PASTRY: 12 ozs. flour; 8 ozs. butter or margarine; 6 ozs. castor sugar; 1 egg.

Rub butter into flour. Add sugar. Moisten with beaten egg. Roll out and use as required.

Can be used in the following ways: Cut in rounds and baked in patty tins. (These may be kept in a tin ready for use). When using fill with jam topped with cream, or lemon curd topped with meringue, or filled with pineapple preserve topped with cream.

This pastry may also be used as shortbread biscuits, or varied by adding currants, ground ginger or spice. May also be used for savouries by leaving out the sugar.

MRS. S. R. C. WATTS, The Rectory, Rathcormac, Cork.

LEMON MERINGUE PIE: Pastry case; 1 tablespoon cornflour; 2 eggs; 4 ozs. sugar; $\frac{1}{2}$ pint water; 1 lemon.

Mix cornflour to paste with water. Put in saucepan with grated rind and lemon juice. Add sugar. Cook until it thickens, stirring all the time. Beat egg yolks and add. Put into pastry case. Bake in moderate oven. When cooked and cool spread with whites (well beaten with some sugar). Brown in very slow oven.

MRS. M. TOLPUTT, 3 Cresswell Tce., Lightcliffe, Halifax, Yorks.

WESTERN PUDDING: 2 eggs; their weight in butter, sugar and flour; 1 teaspoon baking powder; flavouring; 2 tablespoons jam; scraps of pastry.

Line pie dish with pastry. Put on it a layer of jam. Cream, butter and sugar. Add beaten eggs and flour alternately. Add baking powder and flavouring. Put mixture in dish and bake for $\frac{3}{4}$ hour. Serve with jam sauce.

MRS. L. BARNES, Castlegar, Ahascragh, Co. Galway.

APPLE CRUMB CAKE: 6 apples (peeled, cored and sliced); 1 cup brown sugar; $\frac{1}{2}$ cup flour; 3 tablespoons butter.

Place apples in buttered baking dish. Cover with a mixture of sugar, flour and butter, making mixture crumbly, not creamed. Bake in slow oven 45 minutes (250 to 325°).

MRS. I. HERRIOTT, 2047 W. 108th Place, Chicago.

APPLE & APRICOT CRUMBLE: 1 lb. cooking apples; 2 tablespoons sugar; $\frac{1}{4}$ teaspoon powdered cinnamon; 1 tin apricot halves.

Crumble: 6 ozs. flour; $\frac{1}{4}$ teaspoon salt; 3 ozs. castor sugar; 3 ozs. margarine.

Peel and slice apples. Spread evenly in dish. Sprinkle with cinnamon and sugar mixed. Add a little apricot syrup and apricot halves. Spoon crumble on top of fruit. Bake in moderate oven (375°) for 45 minutes.

Crumble: Rub fat into flour, sugar and salt.

MRS. BIRCH, Doven, Kent.

DANISH APPLE TART: Stewed apples; $\frac{1}{2}$ lb. butter or margarine; $\frac{1}{2}$ lb. sugar; $\frac{1}{2}$ lb. ground almonds; 3 eggs; few shreds lemon peel.

Almost fill a pie dish with apples. Make a paste of remaining ingredients and put on top of apple. Bake for 1 hour.

MISS M. O. OAKLEY, 21 & 23 Main St. Birr.

AMERICAN APPLE CAKE: 1 lb. flour; $\frac{1}{2}$ lb. brown sugar; $\frac{1}{2}$ lb. butter or margarine; some apples; (1 egg is an improvement).

This cake may be made with 1 lb. fruit of any kind, but for a rich fruit cake use: 1 lb. raisins; 1 lb. sultanas; $\frac{1}{2}$ lb. currants; 4 ozs. almonds; 4 ozs. candied peel; 4 ozs. cherries.

Rub in shortening. Add dry ingredients. Moisten with about breakfastcup warm stewed apple. Bake about $3\frac{1}{2}$ hours in moderate oven.

MRS. CANTAN, 10, Brighton Terrace, Sandycove, Co. Dublin.

AMERICAN APPLE CAKE: 1 lb. flour; $\frac{1}{4}$ lb. butter or margarine; $\frac{1}{2}$ lb. brown sugar; 3 ozs. candied peel; $\frac{3}{4}$ lb. stoned raisins; $1\frac{1}{2}$ teaspoons bread soda; $1\frac{1}{2}$ breakfast cups stewed apples (without sugar); pinch of salt.

Rub butter into flour, soda and salt. Add sugar, raisins and peel. Lastly mix in stewed apples. (Best mixed by hand). Bake in well-lined 8 or 9 inch tin in moderate oven for 2 to $2\frac{1}{2}$ hours (400). More fruit and spice may be added.

MRS. REEVES, Athgarvan House, The Curragh, Kildare.

APPLE PUDDING DUTCH STYLE: Instead of making apple pudding in a basin in the usual way use a Yorkshire pudding tin. Well grease this. Line with suet paste as for apple pudding. Peel and slice sufficient apples to cover. Sprinkle thickly with sugar, then with lemon juice. Cover with suet paste. Spread golden syrup on top. Then sprinkle brown sugar over. Bake. It tastes rather like toffee and is deliciously crisp when done. Serve with cream.

MISS HAMILTON, Daneby, Farnham Common, Bucks.

BANANA FLAN: 4 ozs. short crust pastry; 3 bananas; $1\frac{1}{2}$ ozs. flour; 3 ozs. sugar; 2 eggs; 1 gill hot unsweetened evaporated milk; 1 oz. margarine; 1 dessertspoon coffee essence; 1 tablespoon golden syrup; 1 teaspoon cornflour.

Line flan ring with pastry and bake. When cold spread with raspberry jam. Cover with sliced bananas. Cream margarine, sugar and coffee essence. Add flour, beating well. Stir in milk. Cook in double saucepan, stirring until it thickens. Cool and beat in egg yolks. Pour over bananas. Melt golden syrup. Stir in cornflour. Add stiffly beaten whites, beating vigorously. Pile on top. Brown slowly.

MRS. K. PLATT, Felixstowe.

APPLE AND RAISIN FLAN: Short pastry (to line flan tin); 1 lb. apples; 2 ozs. stoned raisins; 2 heaped tablespoons sugar; $\frac{1}{2}$ teaspoon cinnamon; $\frac{1}{4}$ pint water.

Core and peel apples. Cook with water and sugar until tender. Add raisins and cinnamon. Continue cooking for 10 minutes. Cool. Pour into baked flan case. Serve with cream.

MRS. NORTHROP, Holly Park, Birr.

APPLE TARTS: When making apple tarts, after sprinkling the apples with sugar, add a handful of sultanas, or seedless raisins and a few knobs of margarine. Serve hot with custard. This makes a delicious sweet.

MRS. I. M. GREENE, 43, Marguerite Road, Glasnevin, Dublin.

FAVOURITE TART: 2 oz. currants; 2 oz. raisins; 2 oz. sugar; 2 oz. margarine; 1 egg; filling.

Melt margarine. Add all dry ingredients. Fill tart cases. Bake until golden brown.

MRS. COUZENS, Bradford, Yorkshire.

ALMOND TART: 1 egg; 2 ozs. butter; 2 ozs. castor sugar; 3 ozs. ground almonds; raspberry jam.

Cream butter and sugar. Add beaten egg. Then the almonds. Line plate with pastry. Bake till golden brown. Spread with jam. Then the almond mixture over jam. Bake in moderate oven 20-30 minutes, till golden brown.

MRS. B. CHAMBERS, The Bungalow, Coolbanagher, Portarlington.

GAINSBOROUGH TART: 4 ozs. cocoanut; 2 ozs. granulated sugar; 2 ozs. melted margarine; 1 egg; $\frac{1}{4}$ teaspoon baking powder; 2 tablespoons jam.

Line a deep sandwich tin with short crust pastry. Spread with jam. Melt margarine. Add well beaten egg. Then sugar, cocoanut and baking powder. Spread mixture on top of jam. Bake in moderately hot oven 30 to 35 minutes.

MRS. A. GORMAN, 31, Mountview Street, Belfast.

BAKEWELL TART: $\frac{1}{2}$ lb. short pastry; raspberry jam; 2 ozs. ground almonds; 2 ozs. castor sugar; 2 ozs. butter; 2 yolks of eggs and 1 white; 1 drop almond essence.

Cream butter and sugar. Stir in 2 yolks and 1 white of egg. Add almonds and essence. Line a flat plate with pastry. Spread with a layer of jam. Then light'y spread above mixture. Bake in hot oven for about $\frac{1}{2}$ an hour.

MRS. H. S. BRIDGE, Ashbrook, Birr.

RUSSIAN TART: $\frac{1}{2}$ lb. puff pastry cut in rounds. Bake in hot oven.

Filling: 2 ozs. ground almonds; 2 ozs. castor sugar; cream. Mix, and put between layers of pastry. Cover with chocolate sauce.

Sauce: 3 ozs. chocolate powder; 3 ozs. castor sugar; $\frac{1}{4}$ pt. water. Place in a saucepan. Cook 10 minutes. When cool pour over tart. Decorate with whipped cream.

MRS. M. STOCKMAN, Castlecomer Ho., Castlecomer, Co. Kilkenny.

FRUIT SQUARES: $\frac{3}{4}$ lb. short pastry; 10 ozs. mixed dried fruit; 2 tablespoons marmalade.

Line flat baking tin with half the pastry. Clean fruit. Mix with marmalade. Spread on pastry. Cover with remaining pastry. Brush with milk. Sprinkle with castor sugar. Bake about 20 minutes in hot oven (450°F). Cut into squares when cold.

MRS. J. C. CATHCART, 21, Riverside Drive, Castlepark, Dublin.

NOODLES; SHORT-CRUST PASTRY: 8 ozs. flour; pinch salt; 5 ozs. margarine or cooking fat; 1 teaspoon castor sugar; 1 egg yolk; cold water.

Filling: 1 egg; $\frac{1}{2}$ cup chopped walnuts; $\frac{1}{2}$ cup sultanas; $\frac{1}{2}$ cup brown sugar.

Line greased patty tins with rounds of pastry. Make filling by beating 1 egg, stirring in chopped walnuts, cleaned sultanas and sugar. Fill pastry lined patty tins $\frac{3}{4}$ full with mixture. Bake in moderate oven (Regulo 5—390°F) for about 25 minutes. Decorate with angelica when cool.

MISS R. MATTHEWS, Taghnevan, Lurgan,

CAKES

BUNS AND SMALL CAKES

ALMOND DELIGHTS: 3 ozs. margarine; 3 ozs. castor sugar; 4 ozs. ground almonds.

Cream margarine and sugar. Add ground almonds slowly. Place teaspoon of mixture in each grease proof case. Bake in moderate oven for approximately 25 mins. when centres will fall. When cold place jam in centres. Decorate with whipped cream.

MISS B. CLARKE, Tullyherron, Waringstown Road, Lurgan.

ALMOND CRISPIES: 6 ozs. flour; $1\frac{1}{2}$ ozs. sugar; 2 ozs. whole almonds; 4 ozs. butter; 1 egg; lemon curd; icing sugar.

Rub butter into flour. Add sugar and beaten egg yolks, mix to form a stiff paste. Roll out. Cut in squares or strips. Spread with lemon curd. Then into the egg white stir enough icing sugar, to make a firm creamy mixture. Spread over the lemon curd. Sprinkle blanched and chopped almonds on top. Bake in slow oven for 20 minutes.

MISS C. McLEAN, Ballyrickard House, Borrisokane.

ALMOND CRISPIES: 6 ozs. flour; $\frac{3}{4}$ oz. margarine; 1 egg yolk; $1\frac{1}{2}$ ozs. sugar.

Filling: Thin jam or lemon curd; egg white; icing sugar; few almonds.

Rub margarine into flour. Add egg yolk beaten slightly with sugar and a little water, if necessary, to bind pastry. Knead. Cut into squares or strips. Spread with jam or curd. Then spread with egg white mixed with sufficient icing sugar to make a firm creamy mixture. Sprinkle with blanched almonds, or just one almond. Bake for 20 minutes in slow oven.

MISS I REID, Beechview, Ballyeighan, Birr.

ALMOND FINGERS: 6 ozs. flour; 3 ozs. butter; 2 ozs. castor sugar; 4 ozs. icing sugar; 3 ozs. whole almonds; $\frac{1}{2}$ teaspoon baking powder; 1 egg.

Sieve flour and baking powder. Add sugar. Rub in butter. Add egg yolk. Mix to stiff paste with a little milk. Turn out on floured board. Roll into oblong shape. Line greased tin—10" x 6" or 12" x 8"—with mixture. Whip egg white until frothy, not stiff. Add icing sugar. Spread over cake mixture. Sprinkle over blanched and chopped almonds. Bake from $\frac{3}{4}$ to 1 hour in moderate oven until pale brown colour. Cut into fingers when baked.

MRS. P. CAREY, 4, Butterfield Park, Rathfarnham, Dublin.

ALMOND FINGERS: $\frac{1}{2}$ lb. flour; $\frac{1}{4}$ lb. butter; 2 ozs. castor sugar; 1 teaspoon baking powder; 1 egg yolk.

Icing: $\frac{1}{4}$ lb. icing sugar; 1 white of egg; 2 ozs. blanched and chopped almonds.

Rub butter into flour and salt. Add castor sugar, yolk of egg and baking powder. Roll out. Put in small flat oblong tin. Bake in moderate oven (350 deg.).

Whip white of egg and icing sugar. Spread over shortbread mixture. Sprinkle with chopped almonds. Return to oven at a low heat until lightly browned.

MRS. E. W. ROE, Gorey.

ALMOND CHEESE CAKES: Short crust pastry; jam; 4 ozs. ground almonds; 4 ozs. castor sugar; grated rind of 1 lemon; 3 or 4 drops almond essence; $\frac{1}{2}$ oz. melted butter; 1 tablespoon cream (or top milk); 2 egg whites.

Line patty tins with pastry. Put a little jam in each. Mix together almonds, sugar, rind, almond essence, melted butter and cream. Fold in stiffly beaten egg whites. Half fill patty tins. Bake in moderate oven 25-30 minutes.

MRS. G. WILLIAMS, Grangeby, Skreen, Sligo.

BUNS: $\frac{1}{2}$ lb. flour; 6 ozs. sugar; 2 ozs. margarine; 3 eggs; $\frac{1}{2}$ teaspoon baking powder.

Cream margarine and sugar. Add eggs and flour alternately to make soft dropping consistency. Bake for 20 minutes in fairly hot oven (Regulo 6—400°F).

Filling: 2 ozs. butter; 4 ozs. icing sugar; pinch salt.

Cream butter and sugar. Cut top off buns. Fill with icing. Replace top. Dust with icing sugar

MRS. GALBRAITH, Leeds, Yorkshire.

BUTTERFLY CAKES: 5 ozs. flour; 3 ozs. margarine; 3 ozs. castor sugar; 2 eggs; $\frac{1}{2}$ teaspoon baking powder; little grated lemon rind.

Grease about 18 patty tins. Sieve flour and baking powder. Cream margarine and sugar. Add grated lemon rind. Beat eggs slightly. Add a little at a time to mixture, beating well between each addition. Stir in, lightly, flour and baking powder, using metal spoon. Put into tins. Bake in moderate oven (400°F. Regulo 5) about 10 minutes. When cool, cut a circle from top of each cake. Fill with whipped cream. Place "cap" cut in half on cream to form wings.

MRS. G. FARRAR, Oxmantown Mall, Birr.

CHERRY KNOBS: 8 ozs. flour; 2 ozs. castor sugar; 4 ozs. margarine or butter; 1 egg; rind of $\frac{1}{2}$ lemon (grated); 1 tablespoon milk; glace cherries; 4 ozs. chopped nuts.

Cream fat and sugar. Separate egg. Beat yolk and lemon rind into fat mixture until light and fluffy. Add sieved flour and milk alternately until mixture is a soft dough consistency but not too sticky. Knead well. Break off pieces the size of a large walnut. Roll into balls. Dip in slightly beaten egg white. Roll in chopped nuts. Press a halved cherry into centre of each, and put on a greased baking tray. Bake on greased baking tray in moderate oven for 20 to 25 minutes.

MRS. B. EADES, Greenbank, Seffin, Birr.

CHOCOLATE BUNS: $\frac{1}{2}$ lb. plain chocolate; 1 egg; $1\frac{1}{2}$ tablespoons butter; rum; chocolate shot.

Break up chocolate. Place in top of double saucepan. Melt slowly over boiling water. Then drop in egg. Stir until smooth. Stir in butter. Flavour with drop of rum. Remove from heat. When cool shape into small balls, size of marbles. Roll quickly in chocolate shot.

MRS. O. ORR, Dunromin, Strand Road, Killiney, Dublin.

CHOCOLATE CRISPIES: 6 ozs. margarine; $\frac{3}{4}$ cup sugar; 1 cup cocoanut; 1 cup flour; 1 cup rice crispies; 2 heaped dessertspoons cocoa.

Icing: 6 ozs. icing sugar; 2 teaspoons cocoa; warm milk and knob butter.

Melt margarine in saucepan. Mix all dry ingredients in bowl,

Add to melted margarine. Stir until well mixed. Spread in swiss roll tin 12 x 8½. Bake in moderate oven 350° for 30 minutes. Leave in tin to cool. Spread icing and when firm cut into fingers.

MRS. L. HUGHES, Marsworth, George's Hill, Balbriggan.

CHOCOLATE CRISPIES: Melt chocolate in a bowl over boiling water. Remove from heat. Stir in rice crispies. Place in spoonfuls on greased dish. Leave to set (about ½ hour).

ALAN and ROBERT MITCHELL, Cool Dara, Birr.

CINNAMON ROLLS: ¾ lbs. flour; 2 to 3 ozs. sultanas; 1 oz. cinnamon; 1 oz. peel; 1 oz. castor sugar; 1 egg; 1 oz. margarine; ¼ teaspoon baking powder; a little milk.

Sieve flour and baking powder. Rub in margarine. Add sugar. Add milk and egg to make a soft dough, turn onto floured board. Roll out ¾ inch thick. Spread mixed fruit and cinnamon over dough. Roll up and cut into square pieces. Bake on greased tins in a moderate oven.

MRS. G. REILLY, Crossdoney, Co. Cavan.

COCOANUT BUNS: 6 ozs. flour; 2 ozs. margarine; 2 ozs. desiccated cocoanut; 1 egg; 1 teaspoon baking powder; 2 ozs. castor sugar.

Rub margarine into sieved flour. Add sugar, baking powder and 1½ ozs. cocoanut. Add beaten egg and sufficient milk to moisten. Divide into small rough lumps about the size of an egg. Bake in fairly hot oven for 20/25 minutes. Put onto wire tray. Brush top with jam. Sprinkle remainder of cocoanut over jam.

MISS N. HAYES Bellview, Athy, Co. Kildare.

COCOANUT BUNS: 8 ozs. flour; 2 ozs. butter; 2 ozs. sugar; 2 ozs. cocoanut; 1 teaspoon baking powder; 1 egg; about ½ gill milk; pinch of salt.

To decorate—1 tablespoon jam.

Sieve flour and salt. Rub in butter. Add sugar, baking powder, and cocoanut (about 1 oz.). Mix to stiff consistency with beaten egg and milk. Take a piece between 2 forks. Place on greased tin. Bake in hot oven for 15 minutes. Brush over with jam and dip in cocoanut.

MRS. A. MOONEY, Cloughjordan, Co. Tipperary.

CURRENT SQUARES: Flaky pastry; 1 lb. currants; 2 teaspoons spice; 2 tablespoons sugar; 2 teaspoons cornflour.

Cover currants with water. Boil for 20 minutes. Add spice and sugar. Bring to boil again. Add blended cornflour. Cook a few minutes. Line two tins with flaky pastry. Put layer of currant mixture on each. Cover with pastry. Bake in a hot oven. Regulo 6.

MRS. P. JAUNCEY, Montrose, Howth, Co. Dublin.

CREAM NESTS: ½ lb. flour; 3 ozs. castor sugar; pinch salt; gill of cream; 4 ozs. butter; 1 dessertspoon milk; chocolate; desiccated cocoanut.

Mix salt, flour and sugar. Rub in butter. Mix in the milk. Knead with the hand until smooth paste. Roll out. Line little patty pans thickly. Prick them in the centre. Bake in moderate oven to a pale biscuit colour. When nests are cold brush edges with melted chocolate and sprinkle with desiccated cocoanut, coloured green to imitate moss. Then whip cream, flavour with lemon essence. Put a teaspoon of lemon marmalade in each nest and fill with cream.

MRS. R. H. OWEN, Oak Tree Cottage, Holdfast Lane, Haslemere.

CREAM CAKES: $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup sugar; 1 egg; $\frac{3}{4}$ cup flour; $1\frac{1}{2}$ teaspoons baking powder; $\frac{1}{4}$ teaspoon salt; $\frac{1}{4}$ cup milk.

Bake in tiny patty tins. When cool cut out a thimble sized piece from top (using either grapefruit knife or teaspoon). Fill hole with sweetened whipped cream or lemon filling. Top with nuts or cherries.

MRS. W. E. BAGNALL, Hamilton, Canada.

CREAM BUNS: 1 gill water; 2 ozs. butter; 2 ozs. flour; 2 eggs; cream.

Put butter and water into saucepan. Bring to boiling point. Add flour all at once. Cook until mixture rolls from you. Remove from fire. Add unbeaten eggs. Beat well. Drop in spoonfuls on greased tin. Bake in moderate oven $\frac{3}{4}$ hour. When cool slit down middle. Add whipped cream. Dust with icing sugar.

MRS. S. ABBOTT, Boherboy House, Fortal, Birr.

CREAM PUFFS: 2 ozs. margarine; $\frac{1}{4}$ pint of water; 2 eggs; $2\frac{1}{2}$ ozs. flour; pinch of sugar.

Heat water and margarine slowly in medium saucepan till melted, bring to boil, remove from heat, tip in flour. Beat quickly till smooth and leaves sides of pan. Add eggs one at a time, beating very well, beat in sugar. Put in 16 to 18 heaps on greased baking trays; place in oven at 350° , turn to 400° . Cook 25 to 30 minutes. When cool slit, remove soft paste, fill with sweetened whipped cream, sprinkle with icing sugar.

MRS W. HASLAM, "Mossfield," Birr.

DATE FINGERS: 3 ozs. selfraising flour; 1 oz. margarine; 4 ozs. granulated sugar; 1 egg; 5 ozs. dates (weighed after stoning); 2 ozs. nuts roughly chopped if liked; a little milk to mix.

Mix together melted margarine and sugar. Then add beaten egg flour, milk and lastly dates. Stir well. Spread on swiss roll tin lined with greased butter paper. Bake in a moderate oven (regulo 4) for 15 to 20 minutes. When cool dredge with castor sugar and cut into fingers.

MISS M. CATHCART, Glenville, Eglinton Rd., Donnybrook, Dublin.

DATE SQUARES: 3 ozs. flour; $2\frac{1}{2}$ ozs. flake meal; 2 ozs. sugar; 3 ozs. margarine (or butter); $\frac{1}{4}$ teaspoon breadsoda and salt; 6 ozs. dates; $\frac{1}{2}$ cup water.

Cover dates with water. Put on to simmer for half hour. Leave aside to cool. Rub margarine into flour and flakes. Add salt, soda and sugar. Place half of the mixture on a well greased swiss roll tin. Spread date mixture over crumbs. Then put remainder of crumbs on top. Bake in moderate oven for half hour. Cut into squares, but do not remove from tin until cold. Dust with sugar.

MRS. BUNBURY, Lisbryan Ho., Ballingarry, Roscrea, Co. Tipp.

DATE DAINTIES: 1 lb. stoned and chopped dates; 1 cup chopped nuts; 5 tablespoons flour; $\frac{3}{4}$ cup sugar; 2 teaspoons baking powder; $\frac{1}{4}$ teaspoon salt; 1 teaspoon vanilla extract; 3 eggs.

Sift flour, then measure. Sift a second time with baking powder. Combine all other ingredients, the eggs unbeaten. Bake in shallow greased pan in moderate oven 325° F. about 45 minutes. Cut in squares. Sprinkle with powdered sugar.

MRS. W. JOHNSTON, Main Street, Hillsborough, Co. Down.

DOUGHNUTS: 2 ozs. butter; $\frac{1}{2}$ lb. flour; 2 ozs. castor sugar; 1 teaspoon baking powder; 1 egg; new milk; jam, icing sugar.

Rub butter into flour. Add sugar and baking powder. Beat egg.

Mix with a little milk; then mix with flour, etc. Divide into 8 balls, making hole in each. Put $\frac{1}{2}$ teaspoon jam in each hole and close. Fry in boiling fat until golden brown. Drain. Coat with icing sugar.

MRS. T. E. LUTTRELL, Castle Street, Roscrea

FAIRY CAKES: 3 eggs; pinch salt; 1 teaspoon baking powder; weight of 2 eggs in sugar and flour.

Sift flour, baking powder and salt into basin. Stir in sugar and well-beaten egg yolks. Flavour to taste with grated lemon rind. Lightly fold in stiffly frothed egg whites. Three-quarter fill buttered patty tins. Bake in very quick oven.

MRS. HAYES, Clondalla House, Birr.

JAM PUFFS: $\frac{1}{2}$ pint water; $\frac{1}{4}$ lb. butter; 3 eggs; $\frac{1}{4}$ lbs. flour; 1 teaspoon baking powder; pinch salt.

Boil water and butter in saucepan. Add flour. Boil until it comes away cleanly from sides of saucepan. Remove from heat and cool. Add eggs one by one, beating well. Add baking powder and salt. Bake on greased baking sheet leaving about 2" between each. Bake for 20 minutes in hot oven. Serve with whipped cream or jam.

MRS. J. WHITTLE, Geashill.

JAP CAKES: 3 egg whites; 6 ozs. castor sugar; 6 ozs. ground almonds; coffee butter cream.

Line a swiss roll tin smoothly with grease-proof paper brushed with melted butter. Beat egg whites to a stiff froth. Stir in well-mixed sugar and almonds. Spread mixture evenly over paper with palette knife. Bake in a moderate oven (*not* hot) until almost cooked, but not quite set. Remove from oven. Cut into rounds with small cutter. Return rounds and trimmings to oven. Cook until light brown and crisp. Put rounds to cool on wire tray. Return trimmings to oven. Cook until crisp enough to roll to crumbs. Put through sieve. When cold put rounds together with coffee butter cream. Coat top and sides thinly with butter cream. Dip in sieved crumbs till covered.

Coffee Butter Cream: Beat 2 ozs. butter till creamy. Add 3 ozs. sieved icing sugar; 1 to 2 teaspoons coffee essence. Mix well.

MRS. CHISHOLM, Carlow.

LITTLE GENOA CAKES: 6 ozs. flour; 4 ozs. sugar; 4 ozs. butter; $\frac{1}{2}$ oz. baking powder; 4 ozs. sultanas; 1 oz. glacé cherries (cut in pieces); 1 oz. candied peel (chopped); 2 eggs.

Cream butter and sugar thoroughly. Beat eggs in alternately with a little of flour. Mix remainder of flour with sultanas, cherries, peel and raising agent. Stir into mixture adding a little milk if necessary. Half fill one dozen greased tins with mixture. Bake in moderate oven for about 20 minutes.

MRS. LANGLEY, Step Road, CloughJordan, Co. Tipperary.

MELTING MOMENTS: 5 ozs. self-raising flour; 3 ozs. castor sugar; 2 $\frac{1}{2}$ ozs. margarine; 1 $\frac{1}{2}$ ozs. lard; $\frac{1}{2}$ egg; 1 teaspoon vanilla essence; rolled oats or dessicated cocoanut or cornflakes.

Cream fats and sugar. Beat in egg and essence. Stir in flour and mix thoroughly. With wet hands form the mixture into balls the size of a large marble. Coat with oats, cocoanut or cornflakes. Put on baking sheet. Press out slightly, bake in moderate oven for about 15 to 20 minutes (375° F.). Decorate with small pieces of glacé cherries.

MRS. H. WETHERALL, 8 Silver Royal Street, Leeds, Yorkshire.

PORCUPINES: 2 ozs. butter or margarine; 3 ozs. sugar; 2 eggs; 1 teaspoon of vanilla essence; 8 ozs. chopped dates; 4 ozs. chopped nuts; 1 cup dessicated cocoanut.

Cream fat and sugar. Add beaten eggs. Beat well. Stir in dates, nuts and cocoanut. Drop teaspoons of the mixture into the palm of hand. Roll into balls and coat with cocoanut. Bake in greased baking tray in slow oven for about 40 minutes.

MRS. D. ACHESON, Bank of Ireland, Carlow.

QUEEN CAKES: 2 ozs. Brown and Polson's cornflour; 4 ozs. plain flour; 4 ozs. butter; 4 ozs. sugar; 2 ozs. sultanas; 1 oz. glace cherries cut in pieces; 1 oz. candied peel chopped; 2 eggs; 1 level teaspoon baking powder.

Cream butter and sugar. Beat in eggs alternately with a little flour. Mix the rest of flour, cornflour, sultanas, cherries, candied peel and baking powder. Stir into mixture, adding a little milk if necessary. Half fill one dozen greased bun tins with mixture. Bake in moderate oven for about 20 minutes.

MRS. M. JACKSON, Island Wood, Cloughjordan, Co. Tipperary.

QUEEN CAKES: 1 lb. flour; $\frac{1}{2}$ lb. butter; $\frac{1}{2}$ lb. castor sugar; $\frac{1}{2}$ lb. currants or raisins; 3 eggs; $\frac{1}{2}$ teaspoon bakingsoda; $\frac{1}{2}$ cup sour cream.

Cream butter and sugar. Mix flour and fruit together. Beat eggs alternately with flour and fruit, into the mixture. Add baking-soda to the cream and stir well before adding to the mixture. Blend all well together. Bake in small well greased tins in fairly hot oven for 15 to 20 minutes or longer if required.

MRS. LEAKE, Holly Park, Birr.

RASPBERRIES SHORTIES: 6 ozs. margarine; 5 ozs. sugar; 8 ozs. flour; 1 large egg; $1\frac{1}{2}$ teaspoons baking powder; $\frac{1}{2}$ gill milk; raspberry jam.

Cream margarine and sugar. Add egg and milk. Beat well. Add sieved flour and baking powder. Knead until smooth. Roll out to $\frac{1}{4}$ " thickness. Cut out and place a saltspoon jam in centre of each. Bake in hot oven for 7-10 minutes.

MISS B. HOBSON, Rathcoyle, Kiltegan, Co. Wicklow.

MONCTON LEMON DELIGHT: $\frac{3}{4}$ cup biscuit crumbs; $\frac{1}{2}$ cup white sugar; 1 cup flour; $\frac{1}{2}$ teaspoon baking powder; $\frac{1}{2}$ cup of cocoanut; $\frac{3}{4}$ cup melted butter.

Mix crumbs and melted butter. Add cocoanut, sugar, sieved flour and baking powder.

Filling: 1 egg yolk; 1 cup white sugar; juice and grated rind of lemon; 1 cup warm water; 1 teaspoon butter; 1 heaped tablespoon cornstarch.

Cook over boiling water until thick. Spread $\frac{3}{4}$ of dry mixture on square greased pan. Add filling. Spread remainder of dry mixture on top. Cover with waxed paper. Bake for 35 minutes (350 F.) Remove paper from tin before cooked. Brown slightly. Cut into small squares.

MRS. E. BAXTER, 210, Aberdeen Avenue, Hamilton, Canada.

SCOTCH CURRANT BUN: Crust: $1\frac{1}{2}$ breakfast cups flour; $\frac{1}{4}$ lb. butter or margarine; $\frac{1}{2}$ teaspoon baking powder.

Rub fat into flour and baking powder. Mix to a firm paste. Roll into thin sheet. Neatly line a greased tin with paste, reserving piece for top.

Filling: 1 lb. flour; $\frac{1}{2}$ lb. sugar; 2 lbs. raisins; 2 lbs. currants; $\frac{1}{4}$ lb.

orange peel; $\frac{1}{4}$ lb. almonds; $\frac{1}{4}$ oz. cinnamon; $\frac{1}{4}$ oz. ginger; $\frac{1}{4}$ oz. Jamaica pepper; $\frac{1}{2}$ teaspoon black pepper; 1 small teaspoon cream of tartar; 1 small teaspoon baking soda; 1 cup milk.

Mix all thoroughly. Put into lined tin. Cover with paste. Prick all over with fork. Brush with milk. Bake in oven for 3 to 4 hours. Sufficient quantity for two medium buns.

MISS REID, Ballyeighan, Birr.

BISCUITS

SHREWSBURY BISCUITS: 1 lb. butter; 1 lb. castor sugar; 7 eggs; flour; lemon or vanilla.

Cream butter and sugar; add 1 egg and 2 handfuls of flour. Add another egg and 2 more handfuls of flour, and so on till all the eggs are beaten in. Add flavouring. Drop this in dessertspoonfuls on baking sheet. Bake for 20 minutes in a sharp oven.

MRS. FILGATE, Lisrenny, Ardee, Co. Louth.

GINGER BISCUITS: 2 ozs. margarine; 2 ozs. castor sugar; 1 egg yolk; 1 teaspoon ground ginger; $2\frac{1}{2}$ ozs. self-raising flour; wheat flakes.

Cream margarine and sugar. Beat in egg yolk. Stir in ginger and flour a little at a time. Knead lightly to form a dough. Form into balls. Toss in wheat flakes. Put on greased baking tin. Bake in moderate oven for approx. 20 minutes.

MRS. I. N. KERANS, Birr.

ULSTERVILLE BISCUITS: 6 ozs. wheat meal; 1 oz. plain flour; 1 oz. fine oatmeal; 3 ozs. sugar; $\frac{1}{4}$ teaspoon salt; $\frac{1}{2}$ teaspoon baking powder; $\frac{1}{2}$ teaspoon cream of tartar; 3 ozs. margarine; 1 oz. fine cocoanut; a little milk.

Mix dry ingredients. Rub in fat. Mix to stiff dough with a little milk. Roll out on floured pastry board. Cut with pastry cutter. Bake on greased baking sheet in hot oven until lightly browned and crisp. Store in airtight tin.

MISS M. MAGUIRE, 44, Ulsterville Avenue, Belfast.

MACAROONS: $\frac{1}{4}$ lb. castor sugar; $\frac{1}{4}$ lb. ground almonds; 1 oz. rice flour; 2 whites of eggs; $\frac{1}{2}$ oz. cherries; 2 sheets rice paper.

Mix all dry ingredients. Add whites of eggs beaten. Form into small balls, place on rice paper and decorate. Bake in moderate oven until firm.

MISS A. CLARKE, The Bungalow, Waringstown Road, Lurgan.

EASTER BISCUITS: 8 ozs. flour; 1 small egg; 4 ozs. castor sugar; 4 ozs. margarine; pinch of salt; 1 oz. chopped peel; 2 ozs. currants.

Sieve flour and salt. Cream butter and sugar. Beat in egg. Add flour, peel and currants. Mix to form stiff dough, using a little cold milk if necessary. Roll out to $\frac{1}{8}$ inch thickness. Cut into rounds. Bake in a moderate oven (375°) for 15 to 20 minutes.

MRS. W. MOYNAN, Main Street, Roscrea.

CHEW-CHEWS: $\frac{1}{2}$ lb. flour; $\frac{3}{4}$ teaspoon baking powder; $\frac{1}{4}$ teaspoon salt; $\frac{1}{4}$ lb. margarine; 12 oz. castor sugar; 2 eggs; vanilla essence; $\frac{1}{2}$ teacup chopped walnuts.

Sieve flour, baking powder and salt. Cream margarine and 6 oz. sugar. Add beaten egg yolks. Then a few drops vanilla and flour.

Spread out thinly, about $\frac{1}{2}$ inch deep, in greased swiss roll tin. Sprinkle with chopped nuts. Beat egg whites till stiff—add 2 tablespoons sugar. Beat well. Add remainder of sugar and a few drops vanilla. Mix in gently. Spread over nuts, and with cold wet knife mark into fingers ($\frac{3}{4}$ " x $2\frac{1}{2}$ ""). Bake in slow oven, 30 to 45 minutes, until meringue is crisp. Leave in tin until cold. Finish cutting.

MRS. CHISHOLM, Carlow.

CUSTARD BISCUITS: 6 ozs. flour; 2 ozs. icing sugar; 2 ozs. custard; 5 ozs. margarine.

Mix dry ingredients. Rub in margarine. Roll out thinly. Cut into small circles or fancy shapes. Bake in moderate oven. When cold sandwich together with coffee butter icing.

MRS. J. LAURIE, Eglishe Cottage, Birr.

CANADIAN COOKIES: 2 cups Quaker oats; 1 cup flour; 1 cup granulated sugar; $\frac{3}{4}$ cup butter or margarine; $\frac{1}{2}$ cup milk; $\frac{1}{2}$ teaspoon bread soda.

Put all together. Mix as for a "short" pie crust. Roll out thinly. Bake in moderate oven.

MRS. P. McCREDY, Killiney, The Grove, Burnham-on-Sea.

COOKIES: 6 ozs. flour; 4 ozs. margarine; 4 ozs. sugar; 1 egg; pinch of salt; 1 small teaspoon baking powder.

Cream butter and sugar, add beaten egg. Add flour and make into little balls. Dip in crushed cornflakes. Bake in moderate oven.

MISS SMYTH, Epworth Hall, Leeson Park, Dublin.

KATTE TONGEN (Cats' Tongues): 4 ozs. flour; 4 ozs. margarine or butter; 4 ozs. icing sugar; 2 egg whites; 1 drop vanilla; pinch salt.

Cream butter and sugar. Add vanilla and salt. Stir in flour. Add stiffly beaten egg whites. Put into forcing bag or icing set. Make 2" "snails" on greased baking sheet, leaving 1" between each. Bake in medium oven until golden brown.

MRS. SIPKIS, Belmont, Offaly.

BRITZ: 4 ozs. margarine; 3 ozs. sugar; 4 ozs. flour; 1 egg; 2 ozs. almonds; 1 oz. castor sugar.

Cream margarine and sugar, add egg and flour, spread over a greased Swiss roll tin. Shake 1 oz. castor sugar and 2 ozs. chopped almonds over the top. Bake in a slow oven for about 45 minutes. Cut out in fingers.

MRS. WOOD, Wood Hall, Kilrea, Co. Derry.

COCOANUT FINGERS: 1 teacup cocoanut; 1 teacup self-raising flour; 1 teacup corn flakes; $\frac{1}{2}$ teacup sugar; $\frac{1}{4}$ lb. margarine or butter.

* Cream butter and sugar. Add flour, flakes (crushed) and cocoanut. Bake in shallow tin (ungreased) in moderate oven (300°) for about 20 minutes. Cut into fingers before removing from tin. If liked, may be iced.

MRS. H. McNEIL, 37, Holmhead Road, Glasgow.

COCOANUT BISCUITS: 4 ozs. cocoanut; 4 ozs. castor sugar; whites of 2 large eggs.

Fold in sugar and cocoanut to the stiffly beaten egg whites. Put in small heaps on ricepaper to dry in a slow oven. When ready they should be just delicately coloured. Remove from oven. Trim the ricepaper.

MRS. E. P. TELFORD, Mountrath,

COCOANUT MACAROONS: 2 eggs; 8 ozs. sugar; 8 ozs. desiccated cocoanut.

Mix eggs and sugar well together. Add cocoanut. When well mixed use an egg-cup for measuring portions, occasionally rinsing it in cold water to prevent sticking. Bake in greased tin in hot oven for 10 minutes.

MRS. M. WOOD, White Walls, Cookridge, Leeds.

HONEY BISCUITS: 1 breakfastcup flour; $\frac{3}{4}$ breakfastcup oatmeal; 6 ozs. sugar (brown if possible); 4 ozs. margarine or butter; 1 tablespoon honey or golden syrup; 1 teaspoon breadsoda; pinch salt.

Mix dry ingredients. Melt butter and syrup. Add to dry ingredients. Roll with hands into small balls. Place on greased baking tray, well separated. Bake in moderate oven (375 degrees) for 15 minutes. This is a favourite and foolproof recipe.

MRS. T. LEDBETTER, Islington, Terenure Road, Dublin.

CHOCOLATE BISCUITS: $\frac{1}{2}$ lb. broken biscuits; 4 ozs. margarine; 1 tablespoon sugar; 1 tablespoon golden syrup; 3 tablespoons drinking chocolate; 4 ozs. Bournville chocolate.

Crush biscuits. Dissolve margarine, sugar and syrup in saucepan over low heat. Add drinking chocolate and crushed biscuits. Mix well. Spread evenly on tin. Allow to set. Dissolve chocolate in bowl over hot water. Spread over biscuits. When set cut into squares.

MRS. J. C. CATHCART, 21, Riverside Drive, Castle Park, Dublin.

NUT SLICES: Flan Pastry: 5 ozs. flour; 2 $\frac{1}{2}$ ozs. butter; 1 oz. sugar; yolk of egg; $\frac{1}{2}$ teaspoon baking powder; raspberry jam.

Filling: 2 ozs. chopped almonds; 3 ozs. sugar; 1 egg white (stiffly beaten); 1 teaspoon cocoa.

Line tin with pastry. Spread a generous amount of raspberry jam over it. Chop nuts. Put into saucepan with sugar, cocoa, egg white, and stir until boiling. Pour onto jam. Cook in hot oven for 15-20 minutes (reg. 7). Cut while hot into slices.

MRS. C. KNOTT, Marlay, Proby Square, Blackrock, Co. Dublin.

NUT SMACKS: $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup white sugar; 2 egg yolks; 1 $\frac{1}{2}$ cups flour; 1 teaspoon baking powder; 1 teaspoon vanilla.

Mix all together. Spread and pat down crumbly mixture in cake tin.

Filling: 2 egg whites; 1 cup brown sugar; 1 cup chopped walnuts.

Beat egg whites with sugar and walnuts. Spread over first mixture. Bake 30 minutes at 350°. Cool and cut as desired.

MRS. G. BAMFORD, 52, Erie Avenue, Hamilton, Canada.

"NAPOLEONS" may be used for afternoon tea, or as a pudding. 4 ozs. flour; 3 ozs. butter; 1 yolk of egg; 1 oz. ground almonds; 1 oz. sifted sugar; raspberry jam or lemon curd.

Rub butter into flour. Add sugar and ground almonds, mix well and moisten with enough yolk to make a stiff paste. Lay aside for one hour at least to firm. Roll out thinly. Cut into fingers. Place on baking tin. Bake in moderate oven until pale brown. Spread raspberry jam or lemon curd between two and sift castor sugar over them.

MRS. E. PERRY, Belmont.

GIPSY CREAMS: 4 ozs. self-raising flour; 4 ozs. margarine or butter; 3 ozs. sugar; 1 cup oatmeal; 1 teaspoon vanilla; 1 teaspoon syrup; $\frac{1}{2}$ teaspoon breadsoda; $\frac{1}{2}$ teaspoon baking powder; 3 teaspoons water (boiling).

Cream butter and sugar. Add dry ingredients. Melt syrup in boiling water. Add vanilla. Make into small balls. Bake for 20 minutes in moderate oven. When cool sandwich together with filling.

Filling: 1 dessertspoon sugar; 1 dessertspoon powdered milk; 1 dessertspoon chocolate powder; 1 oz. margarine; cold water.

Melt in small pan and allow to cool.

MRS. H. McNEIL, 37, Holmhead Road, Glasgow.

BRANDY SNAPS: 2 oz. flour; 2 oz. butter or margarine; 1 teaspoon ground ginger; $\frac{1}{2}$ teaspoon baking powder; 2 oz. demerara sugar; 2 oz. golden syrup.

Sieve together flour, ginger, and baking powder. Melt sugar, syrup and fat. Mix into dry ingredients. Leave standing 24 hours. Roll into balls the size of a walnut. Place on greased baking sheet 2 ins. apart. Bake in moderate oven (over 300°F.) until they are quite flat and golden brown. Remove from oven. Leave for 1 min. Lift off with knife, and roll round handle of a wooden spoon.

MRS. COX LEAKE, Hollypark, Birr.

DIGGERS (Similar to Brandy Snap, but more nutritious). 2 breakfastcups quaker oats; 1 breakfastcup sugar; 1 breakfastcup flour; 4 ozs. butter; 2 tablepoons treacle; $\frac{1}{2}$ teaspoon ginger; 1 teaspoon baking soda; pinch of salt.

Warm butter, sugar and treacle, and mix together. Add dry ingredients. Scald the soda with a little boiling water and mix to a fairly stiff paste. Drop on to greased cake tins and bake in a moderate oven until golden brown.

MRS. OSBORNE, Bramley, Leeds.

PETITS FOURS: 3 ozs. butter; 1 oz. sifted icing sugar; 2 ozs. plain flour; 1 oz. Brown & Polson's cornflour; few drops almond essence.

Cream butter and sugar. Add flour, cornflour, and almond essence. Using forcing bag and star tube, pipe the mixture into a greased baking sheet or rice paper in rosettes or scrolls; or use a teaspoon and flatten with a fork. Decorate each with a piece of glacé cherry or angelica. Bake in moderate oven about 10 minutes.

MISS M. DANN, Riversdale, Borrisokane, Co. Tipperary.

SHORT BREAD: 5 ozs. flour; 2 ozs. cornflour; 1 oz. ground almonds; 2 ozs. castor sugar; 4 ozs. butter.

Mix dry ingredients. Rub in butter. Add almonds. Knead. Cut into squares. Bake in moderate oven.

MRS. L. PORTER, 2, Richmond Terrace, Wexford.

SHORTBREAD: 4 ozs. flour; 2 ozs. castor sugar; 4 ozs. margarine; 2 ozs. ground rice.

Sieve flour, sugar and rice. Rub in margarine. Knead until it forms a smooth ball. Roll out and press into a sandwich tin. Smooth top. Flute edges with thumb. Prick all over with a fork. Bake in very moderate oven for 30 mins.

MRS. J. RYALL, Wingfield, Ballingarry, Roscrea.

SHORTBREAD: 1 lb. flour; 4 ozs. castor sugar; $\frac{1}{2}$ lb. butter; 2 eggs; a little citron.

Mix flour and sugar, rub in butter, add well beaten eggs. Work into a stiff paste. Roll out and cut into shapes. Crimp edges. Place a piece of citron on each cake. Bake in moderate oven, a pale colour.

MRS. K. TAYLOR, Maplestown, Rathvilly, Co. Carlow.

ENGLISH SHORTBREAD: $\frac{1}{2}$ lb. butter; 6 ozs. sugar; 1 teaspoon baking powder; 14 ozs. flour; 2 ozs. rice flour.

Cream butter and sugar. Mix with flour, sifted with baking powder and rice flour. Knead on board into smooth stiff dough. Roll out, cut into two thick rounds. Dust with equal quantities of ground rice and castor sugar. Bake in moderate oven on greased flat tins from 20 to 30 minutes.

MRS. M. W. SIMPSON, South End, Bedale, Yorkshire.

SCOTCH SHORTBREAD: 6 ozs. flour; 4 ozs. butter; 2 ozs. corn-flour; 4 ozs. castor sugar; 2 tablespoons milk; egg yolk.

Sieve flour and cornflour, and cut in butter. Add sugar. Beat egg yolk and milk together. Add to mixture. Mix with hands. Bake for 45-50 minutes in moderate oven.

MISS, G. HAYES, Kilkea House, Castledermot, Co. Kildare.

CHOCOLATE SHORTBREAD FINGERS: 5 ozs. flour; 1 teaspoon cocoa; $3\frac{1}{2}$ ozs. margarine; 3 ozs. sugar; a little water.

Sieve flour and cocoa. Rub in fat. Add sugar. Bind mixture together with a little water. Roll out, and cut into fingers. Prick evenly with a fork. Put on baking tin. Bake in moderate oven for 15-20 minutes.

MRS. H. SOMERVILLE, Castletownshend.

OATMEAL BISCUITS: 4 ozs. flour; pinch of salt; 3 ozs. butter; 4 ozs. fine oatmeal; 1 oz. sugar; $\frac{1}{2}$ teaspoon baking powder; 1 egg; a little milk.

Rub butter into sieved flour and salt. Add oatmeal, sugar and baking powder. Mix well. Mix to stiff dough with beaten egg and a little milk. Turn unto board lightly dredged with oatmeal. Knead lightly. Roll to $\frac{1}{4}$ inch thick. Cut into biscuits. Put on greased tin. Prick evenly with fork. Bake in moderate oven for 15-20 minutes.

MRS. S. ARMSTRONG, The Rectory, Cahir.

FLAKE MEAL SHORT CAKES: 5 ozs. flake meal; 2 ozs. flour; 4 ozs. butter; 2 ozs. castor sugar; 2 ozs. chopped walnuts or cocoanut; pinch of baking soda; pinch of salt.

Mix dry ingredients together on a tray, cream butter and sugar, add dry ingredients. Mix all with wooden spoon. Roll out into $\frac{1}{4}$ inch thickness. Cut into rounds. Bake in moderate oven for about 30 minutes.

MRS. W. THOMPSON, Rooskeythompson, Mobell, Co. Leitrim.

FLAKE MEAL BISCUITS: 4 ozs. margarine (or butter); 2 ozs. sugar; 5 ozs. flake meal; 2 ozs. flour; $\frac{1}{2}$ oz. cocoanut.

Cream butter and sugar. Work in flake meal and flour. Roll out. Sprinkle with cocoanut. Cut into rounds. Bake in moderate oven until golden brown.

MRS. D. GALBRAITH, Main Street, Cloughjordan, Co. Tipperary.

OATMEAL BISCUITS: 4 ozs. butter or margarine; 4 ozs. sugar; 8 ozs. oatmeal.

Knead together butter, sugar and oatmeal. Roll out on floured

board to $\frac{1}{4}$ " thickness. Cut into shapes. Bake on greased baking tin in slow oven (Regulo 200) until light golden colour. Transfer carefully to cake sieve. Place $\frac{1}{2}$ cherry in middle of each biscuit. Leave until cold. Store in airtight tin.

MISS M. WATTS, Victoria House, Old Blackrock Road, Cork.

OATMEAL BISCUITS: 5 ozs. fine flakemeal; 2 ozs. flour; 4 ozs. margarine; 4 ozs. castor sugar; $\frac{1}{2}$ teaspoon baking soda; pinch salt.

Cream margarine and sugar. Add meal, flour, salt and bread-soda. Roll out. Cut into thin rounds. Bake golden brown.

MRS. J. ORR, 42, Villiers Road, Rathgar, Dublin.

Bracks, Bread & Scones

APPLE BARN BRACK: 1 lb. flour; $\frac{1}{2}$ lb. margarine; $\frac{1}{2}$ lb. sugar; 1 lb. fruit; 1 oz. mixed peel; 1 teaspoon baking soda; 3 fair sized apples stewed (cold).

Blend flour and margarine as for pastry. Add dry ingredients. Add stewed apples to bind. If liked 1 teaspoon spice may be added. Bake in moderate oven 2 $\frac{1}{2}$ -3 hours.

MRS. ROUNTREE, C/O 56 Grosvenor Road, Rathgar, Dublin.

MANX FARM BRACK: 1 lb. dried fruit; 8 ozs. sugar; 1 egg; 2 ozs. peel; 1 teaspoon mixed spice; 1 lb. self-raising flour; 1 cup warmed tea.

Steep fruit and sugar overnight in tea. Next day stir in remaining ingredients. Bake in lined loaf tin in moderate oven for 1 $\frac{3}{4}$ hours.

MISS G. E. HANKINSON, Ellan Vannin, I.O.M.

BARM BRACK: $\frac{1}{2}$ lb. raisins; $\frac{1}{2}$ lb. sultanas; 1 egg; 1 cup brown sugar; 2 cups self-raising flour.

Steep raisins, sultanas, and sugar in 1 cup of cold tea over night. Add 1 cup of self-raising flour and the beaten egg. Lastly, second cup of flour. Bake for two hours.

MRS. F. KENNEDY, The Green, Birr.

BARM BRACK: 8 ozs. sugar; 1 lb. mixed dried fruit (cherries and peel may be added); 1 cup cold tea; 1 beaten egg; 1 lb. self-raising flour; 1 teaspoon mixed spice; 1 tablespoon marmalade.

Steep overnight in 1 cup of cold tea the sugar and mixed fruit. Next day stir in eggs, flour, mixed spice and marmalade. Cook in oven for 1 $\frac{3}{4}$ hours (450°).

MRS. H. SAUL, Brynavon, Rathdrum.

BARM BRACK: 3 breakfast cups plain flour; 1 breakfast cup demerara sugar; 1 teaspoon baking soda; 2 breakfast cups mixed fruit; 1 breakfast cup tea (cold).

Put fruit and sugar in a bowl. Cover with the cold tea. Then add baking soda. Mix and leave over night. Next day add flour, mix well. Bake about one hour in moderate oven.

MRS. E. H. HASTINGS, Mt. Anthony, Ardee Rd., Rathmines, Dublin.

BRACK: 1 lb. self-raising flour; 1 lb. seedless raisins; $\frac{1}{2}$ lb. brown sugar; 1 cup cold tea; 1 egg; $\frac{1}{2}$ teaspoon mixed spice.

Steep raisins and brown sugar in cold tea over night. Next day

add egg, flour and spice. Mix well. Bake in lined tin for 1½ hours at regulo 6. Peel walnuts or cherries may be added if liked.

MRS. STEWART, 57, Beech Hill, Upper Grand Canal Street, Dublin.

BRACK: 1 cup cold tea; 1 lb. mixed fruit; 1 cup brown sugar; 2 cups self-raising flour; 1 egg.

Steep fruit and sugar with cold tea over night. Then add 1 cup flour. Then beaten egg. Then other cup of flour. Bake in moderate oven for 2 hours.

MRS. O. HACKETT, 26, Whitethorn Road, Clonskeagh, Dublin.

MALT LOAF: 8 ozs. self-raising flour; ½ teaspoon breadsoda; ¼ teaspoon salt; ¾ teaspoon brown sugar; 3 ozs. currants or sultanas; 2 tablespoons golden syrup; 2 tablespoons malt extract; 1 gill milk.

Sift flour, breadsoda and salt. Add sugar and sultanas. Add slightly heated syrup and malt extract to milk. Add to flour, etc. Mix well. Bake in well greased cake tin for 1 hour (375, regulo).

MRS. O. WILLIAMS, Clondalla House, Birr.

DATE LOAF: 3 cups self-raising flour; ½ cup sugar; ½ lb. dates (stoned and chopped); ½ teaspoon baking powder (if necessary); ¾ cup milk; 1 oz. butter; 1 egg.

Rub in fat. Add sugar and dates (B.P. if used), mix with the egg and milk to a soft dough. Bake in hot oven for 40 minutes.

MISS HUGHES, 50 Myrtlefield Park, Belfast.

DATE LOAF: 2 breakfast cups flour; 1 breakfast cup sugar; 1 oz. butter or margarine; ½ lb. packet stoned dates; 1 egg; 1 teaspoon breadsoda; 2 ozs. chopped nuts (if desired).

Steep dates in breakfast cup boiling water with breadsoda for 1 hour. Cream butter and sugar. Add egg, nuts, dates (water, etc.) and flour. Bake in oblong tin for about 1 hour or longer.

MRS. A. FOX, Whitestown House, Tallaght, Co. Dublin.

DATE & WALNUT LOAF: 3 cups wholemeal flour; 4 teaspoons baking powder; 1 cup sugar; 1 saltspoon salt; 3 ozs. butter; ½ lb. dates, stoned and halved; 1 small cup walnuts (chopped); 1 egg; 1 cup milk.

Mix together flour, baking powder, sugar and salt. Rub in butter. Add dates and walnuts. Beat up egg and add milk. Gradually stir into other ingredients. Mix well. Put into greased cake tin. Leave to rise 20 mins. Bake in moderate oven about 1 hour.

MRS. T. HASLAM, Portland, Lorrha, Nenagh.

GRANNY'S LOAF: 2 heaped cups flour; 1 cup sugar; 2 level teaspoons baking powder; ¼ teaspoon salt; ¼ teaspoon baking soda; 2 ozs. butter; 2 ozs. raisins; 1 egg; sour milk.

Mix dry ingredients. Rub in butter. Add sugar and sultanas. Add beaten egg with sufficient sour milk to make a wet dough. Bake in greased oblong tin for 1 hour in moderate oven (400°F.).

MRS. A. M. BOURKE, Kiltoorish, Kinlen Road, Greystones.

BANANA & WALNUT LOAF: The bananas keep loaf moist for several days.

1½ ozs. butter or margarine; 2½ ozs. sugar; 1 egg; 2 bananas; 1 oz. chopped walnuts; 4 ozs. flour; pinch of salt; 1½ level teaspoons baking powder.

Cream fat and sugar. Beat in egg. Mash bananas well. Add with the nuts. Then the sieved flour, salt and baking powder. Mix

until even. Put into greased loaf tin. Size 7½" x 3¾" x 2". Bake in fairly slow oven for 50 minutes. Serve with butter.

MRS. COX LEAKE, Hollypark, Birr.

GINGER BREAD: ¼ lb. butter or margarine; ½ lb. demerara sugar; 1 egg; ¾ cup treacle; 2 teaspoons ginger; 1 tablespoon ground cinnamon; 1 teaspoon breadsoda; 12 ozs. flour; ¼ cup boiling water.

Cream butter and sugar. Add ginger, cinnamon, egg. Beat. Add treacle. Dissolve breadsoda in boiling water and add. Stir in flour. Mixture should be of a dropping consistency. Bake in roasting tin in moderate oven 1 hour—1 hour 10 minutes.

MRS. B. F. KIRKPATRICK, Cloughjordan, Co. Tipperary.

GINGERBREAD: 4 ozs. lard; 4 ozs. moist brown sugar; 2 eggs; 8 ozs. black treacle; ½ teaspoon bicarb. soda; 1 or 2 tablespoons milk; 6 ozs. raisins; ½ teaspoon spice; 1 teaspoon ground ginger; 8 ozs. flour; baking tin about 8" x 11".

Cream lard and sugar. Add yolks of eggs and beat well. Add treacle, the bicarb. dissolved in the milk, flour, spice, ginger and raisins. Mix well. Lastly fold in the stiffly beaten whites of egg. Transfer the mixture to a greased and lined tin and bake for 50 minutes in a medium hot oven (Regulo 4).

MRS. W. P. AKERMAN, Rotherwood, Churt, Farnham, Surrey.

GINGERBREAD: 8 ozs. flour; ½ teaspoon salt; ½ teaspoon breadsoda; 1 teaspoon ground ginger; 3 ozs. butter; a little sour milk; 1 egg; 3 ozs. brown sugar; 2 tablespoons treacle or golden syrup; ½ oz. candied peel; 2 ozs. sultanas; 1 oz. preserved chopped ginger.

Sieve flour, salt, ginger and breadsoda. Add candied peel, sultanas and preserved ginger. Melt butter, treacle or syrup and sugar over low heat. Add to dry ingredients, mixing from centre to sides. Add beaten egg and sufficient milk to make to a dropping consistency. Pour into a well greased tin. Bake in moderate oven ¾-1 hour. Allow to cool a little in tin. Then turn out and cut into squares.

MRS. V. HASLAM, Rockview, Birr.

GINGERBREAD: 1 lb. flour; ¼ lb. treacle; 4 ozs. sugar; 4 ozs. butter; 4 ozs. seedless raisins or sultanas; 2 eggs; 1 heaped teaspoon ginger (ground); 1 teaspoon breadsoda; 1 teacup buttermilk.

Mix flour, sugar, ground ginger and fruit. Beat eggs. Warm treacle and butter until just liquid. Dissolve breadsoda in buttermilk. Add all to flour, etc. Mix and beat a little. Bake in greased tin in moderate oven—1 hour.

MRS. G. PLANT, Woodbrook, Enniscorthy, Co. Wexford.

NEVER FAIL GINGERBREAD: ¼ lb. butter; ¼ lb. sugar; 2 cups flour; ½ cup treacle; 1 teaspoon breadsoda; 2 eggs; 1½ teaspoon mixed spice; ½ teaspoon ginger; ½ cup boiling water.

Cream butter and sugar. Add well beaten eggs, flour, ginger and spice; lastly add treacle and soda (dissolved in water). Bake in well greased square tin for 30 minutes. When cool cut into squares.

A few sultanas and mixed peel may be added.

MRS. E. JOHNSTON, Dovea, Thurles, Co. Tipperary.

ICED GINGERBREAD: This should be made 2 or 3 weeks beforehand and iced just before it is eaten.

12 oz. flour; 2 teaspoons ground ginger; ½ teaspoon ground cloves; 4 ozs. butter or margarine; 2 ozs. citron peel; 2 ozs. blanched and shredded almonds; 2 eggs; ½ teaspoon baking soda; pinch salt; 1 teaspoon ground cinnamon; 8 ozs. black treacle and golden syrup

mixed; 3 ozs. brown sugar; 4 ozs. finely chopped crystallized ginger; grated rind of $\frac{1}{2}$ a lemon; 3-4 tablespoons coffee.

Sieve flour, salt and spices together, mix with peel, chopped ginger and almonds. Melt (do not boil) syrup, treacle, sugar and butter in a small saucepan. Beat well into flour mixture. Add grated lemon rind and beaten eggs. Mix again. Lastly add soda with warmed coffee. Put into 9-10 in. square tin lined with greased paper. Bake for about 1-1 $\frac{1}{2}$ hours. Electric oven 325-350°F. Gas No. 2-3. Cook low in oven.

For the lemon icing, 8 ozs. icing sugar, about 2 tablespoons lemon juice. Sieve icing sugar and mix with lemon juice to make thin paste. Beat till free from lumps and smooth. Pour over cake.

MRS. B. A. WELLER, "North End," Old Meloun Rd., Powick, Worcestershire.

FRUIT BREAD: 8 ozs. flour; 2 level teaspoons baking powder; 1 level teaspoon golden syrup; 2 ozs. margarine; 1 oz. crystallised peel; 3 ozs. mixed sultanas and currants; 1 egg; a little milk; good pinch salt.

Sieve flour, baking powder and salt. Rub in margarine. Add all other ingredients, using just enough milk to give slightly sticky consistency. Bake in greased and floured loaf tin for about 35 minutes in moderately hot oven (400-425). Cool well before slicing.

MRS. T. COOPER, Bank of Ireland House, Roscrea.

BROWN BREAD: $\frac{3}{4}$ lb. whole meal; $\frac{1}{4}$ lb. flour; 1 level teaspoon breadsoda; 1 level teaspoon salt; 2 ozs. butter or margarine.

Sieve flour, soda and salt. Add whole meal. Rub in fat. Mix with thick sour milk. Turn on to floured board. Knead well. Flatten with hand to desired shape. Bake in greased tin in fairly hot oven for 40 minutes.

MRS. F. BROWNE, Millbrook, Blockley, Nr. Moreton-in-Marsh.

BROWN SCONES: $\frac{1}{2}$ lb. whole meal; 3 ozs. butter; a little milk; a little salt.

Rub butter into flour. Add salt. Mix it rather soft with milk. Roll to $\frac{1}{2}$ inch thick. Cut in squares and bake on a nice hot griddle for 20 minutes. Scones can be baked in the oven, but are not so good.—(Recipe got from the Aran Islands over 100 years ago).

HON. LADY MAHON, Castlegar, Ahascragh, Co. Galway.

POTATO SCONES: 5 ozs. flour; $\frac{1}{2}$ teaspoon salt; 2 rounded teaspoons baking powder; 2 ozs. butter or margarine; 6 ozs. cooked mashed potatoes; $\frac{1}{2}$ cup milk.

Sieve together flour, salt and baking powder. Rub in fat, and mix in potatoes. Add sufficient milk to make soft dough. Turn unto floured board. Roll out into rounds $\frac{1}{2}$ inch thick. Bake in hot oven (450 deg. F.—regulo 8) for about 15 minutes. Cut into triangles and serve hot with butter.

MRS. G. E. GILL, Castletown House, Birr.

POTATO FRITTERS: $\frac{1}{2}$ lb. mashed potatoes (left overs); salt to taste; 4 tablespoons flour; milk (fresh) to make it a thick batter. Cook in little rounds on greased pan (as crumpets). Use castor sugar if liked with butter to sprinkle over. Very tasty.

MRS. E. SHAW, Ardandra, Rathfarnham Road, Dublin.

CRUMPETS: $\frac{3}{4}$ lb. margarine; $\frac{1}{4}$ lb. castor sugar; 1 lb. flour; $\frac{1}{2}$ teaspoon baking soda; 4 eggs; milk; a little lemon essence.

Cream margarine and sugar. Add eggs singly with small amount of flour to keep from curdling. Add remainder of flour, baking soda

and essence. Mix with sufficient milk to make fairly thick light batter. Drop spoonfuls of mixture on heated and greased pan. When bubbles rise on surface, turn, and cook other side. Place in clean folded cloth to keep moist.

MRS. J. DEMPSEY, The Knock House, Roscrea.

CRUMPETS: 2 eggs; 1½ breakfastcups sieved flour; 1 breakfastcup mixed milk (buttermilk and sweet milk); 1 small teacup castor sugar; 1 teaspoon breadsoda; 1 oz. melted butter; 1 teaspoon salt.

Beat eggs. Stir in sugar and milk. Add sieved flour. Beat well. Add breadsoda, and lastly melted butter. Cook on hot pan or griddle well greased, a dessertspoonful at a time. Cook a nice pale brown. Very good, hot or cold.

MRS. E. NESBITT, 5, Rathdown Villas, Terenure, Dublin.

MUFFINS: 2 cups flour; 2 teaspoons baking powder; 1 table-spoon sugar; ¼ teaspoon salt; 2 eggs; 1 cup milk; 4 tablespoons melted shortening.

Sift together flour, baking powder, sugar and salt. Add eggs, milk, melted and cooled shortening to make a stiff batter. Mix all together well. Half fill greased patty tins. Bake in moderate oven 18 to 20 minutes.

MRS. C. E. HODGINS, Aghancon, Roscrea.

FLAPJACKS: 4 ozs. butter; 1 oz. sugar; 8 ozs. rolled oats; 2 tablespoons golden syrup; ¼ teaspoon salt.

Cream butter and sugar. Stir in warmed syrup. Work in rolled oats and salt until well blended. Press into greased flat baking tin. Bake 40 minutes in moderate oven until golden brown. Cut into strips. Leave in tin until cold.

MRS. L. PORTER, 2, Richmond Terrace, Wexford.

SALLY LUNNE: 1 breakfastcup flour; ½ breakfastcup sugar; 1 teaspoon baking powder; 1 egg; a little sweet milk; a little melted butter.

Put flour and sugar in basin, add beaten egg, milk and butter. Lastly add baking powder. Have batter as thick as for a sandwich cake. Bake in hot oven 10-15 minutes. Split and butter before serving.

MRS. M. WILLINGTON, Belfield, Shinrone.

Sponge Cakes etc.

SPONGE CAKE: 3 eggs; 6 ozs. castor sugar; 4 ozs. flour.

Whisk eggs lightly. Add sugar. Beat over pan of hot water until thick and pale in colour. Remove from heat. Continue beating until quite cold. Lightly fold in sieved flour. Pour into tin. Bake at 325° F. for 1 hour. Leave in tin for some time to cool before removing.

MRS. VERIFY, Pudsey, Yorkshire.

SPONGE CAKE: 3 eggs minus one white; 5 ozs. sugar; 4 ozs. flour; 1 wineglass of water; flavouring if liked.

Dissolve and boil up sugar and water in lined saucepan. Break up eggs slightly in bowl. Pour on boiling mixture. Whisk for 20 minutes. Lightly fold in sieved flour and flavouring. Bake in prepared tin for ½ hour.

MRS. A. E. DAVIS, Mullingar.

SPONGE CAKE: 3 eggs; 2 eggs' weight in flour; 3 eggs' weight in sugar; 1 teaspoon vanilla or lemon essence.

Beat egg whites stiffly. Beat yolks and sugar for 15 minutes. Add flour, stirring all the time. Add the whites and flavouring. Bake in a well buttered tin, in warm oven, for about 45 minutes, depending on heat of oven.

MRS. J. W. DELAHUNT, The Garage, Ba'lingarry, Roscrea.

LARGE SPONGE CAKE: 5 eggs; 5 ozs. castor sugar; 5 ozs. flour; 1½ teaspoons baking powder.

Beat eggs and sugar in a slightly warmed bowl until mixture is very thick, gradually folding in sieved baking powder and flour. Add any colouring or flavouring desired. Bake in two 8" tins in very hot oven for about 10 minutes.

MRS. E. BOOTHMAN, Kiltipper House, Tallaght, Co. Dublin.

SPONGE CAKE: 4 eggs; 2 ozs. sugar (coarse); 4 ozs. flour; 2 ozs. melted butter; ¼ teaspoon baking soda; a little salt; 1 table-spoon vinegar.

Beat eggs and sugar thoroughly. Add flour, baking soda, and salt. Add melted butter quickly then vinegar. Pour into two 9 inch tins. Bake 20 minutes.

MRS. L. JAMIESON, Hillcrest Bungalow, Birr.

SPONGE CAKE: 4 eggs; 1 cup sugar; 3 tablespoons cold water; 1 teaspoon lemon extract; 1½ tablespoons cornstarch; 1 cup flour (less 1½ tablespoons); 1¼ teaspoons baking powder; ¼ teaspoon salt.

Sieve sugar four times. Beat egg whites until stiff but not dry. Beat in half sugar. Set aside. Beat egg yolks, with liquid, until thick and creamy. Beat in remaining sugar. Combine mixtures. Mix and sieve dry ingredients. Fold into other mixture. Bake in tube pan (ungreased) for 30 minutes in oven (350°F.).

MRS. W. E. BAGNALL, Hamilton, Canada.

SPONGE CAKE: 6 eggs; weight of 5 eggs in sugar; weight of 3 eggs in flour; grated rind of 1 lemon (or any flavouring).

Beat eggs and sugar together for 20 minutes. Sieve in flour, stirring mixture very lightly (do not beat after the flour has been added). Bake in a greased tin (which has been dusted with equal parts castor sugar and flour) in moderate oven for about 1 hour.

MRS. F. EADES, Greenbank, Seffin, Birr.

CAKE DELICIOUS: ½ lb. flour; ¼ lb. butter; ½ lb. sugar; 3 eggs; ½ teacup milk; 1 teaspoon baking powder; 1 teaspoon vanilla.

Cream butter and sugar. Add eggs, 1 at a time, and a little flour. Beat well. Add milk, and lastly baking powder and vanilla. Bake for about 1 hour in well greased tin dusted with a little flour.

This cake makes a nice sandwich or seed cake (omitting vanilla).

MISS A. RINGWOOD, Kilballyskea, Shinrone.

SPONGE SANDWICH: 3 eggs; 1 breakfastcup sugar; 1 breakfastcup flour; 2 tablespoons boiling water.

Separate yolks and whites. Beat whites stiffly. Add half cup sugar in three lots, beating until stiff and standing up in points. Add ½ cup sugar to yolks, also boiling water. Beat until thick and creamy. Fold in flour. Bake in moderate oven for 20 to 30 minutes.

MRS. T. McWHIRTER, Harbour Cottage, Rostrevor, Co. Down.

VICTORIA SANDWICH: 2 eggs and their weight in butter, sugar and flour; 1 tablespoon warm water; 1 teaspoon baking powder.

Cream butter and sugar. Add eggs, one at a time, beating well. Then add warm water, sieved flour and baking powder. Stir well to make a mixture that will spread easily. Turn into 2 well greased and floured sandwich tins. Spread evenly. Bake for 20 minutes.

MISS N. BARTON, Leamington Spa, Warwickshire.

ICED ORANGE CAKE: Three eggs; their weight in castor sugar, margarine and self-raising flour; rind of 1 orange; juice of $\frac{1}{2}$ lemon and $\frac{1}{2}$ orange.

Cream margarine and sugar together until white. Beat in eggs, one at a time. Fold in sieved flour. Add orange rind and orange and lemon juice. Put into cake tin and bake for 1 hour in moderate oven (regulo mark 4).

Cool, cut in half and spread with orange marmalade and coat with orange icing.

Orange Icing: 8 oz. icing sugar; $\frac{1}{2}$ oz. margarine; grated rind of 1 orange; orange juice; glace cherries and angelica to decorate.

Cream margarine with a little sifted icing sugar. Add orange rind and remainder of sugar. Mix with orange juice until icing is just liquid enough to flow over cake. Use cherries and angelica to decorate.

MISS J. KAY, Gordon Lodge, Sutton, Dublin.

ORANGE CAKE: 4 eggs; $\frac{1}{2}$ lb. butter or margarine; $\frac{1}{2}$ lb. sugar; $\frac{1}{2}$ lb. flour; 2 oranges; 1 teaspoon baking powder.

Cream butter and sugar. Add grated orange rind. Beat eggs. Add orange juice (keep back 1 or 2 tablespoons for icing). Add egg mixture to creamed butter and sugar. Add sieved flour and baking powder. Bake 75 minutes in moderate oven (400° F.).

Icing: Mix 4 ozs. icing sugar with orange juice. Beat well. Pour over cake while hot.

MRS. M. DAVIS, 2, Summerfield Close, Dalkey.

ORANGE CAKE: 4 ozs. sugar; 4 ozs. butter or margarine; 2 oranges; 4 ozs. S.R. flour; 2 eggs; 1 small teaspoon baking powder.

Cream butter and sugar. Add grated rinds of 2 oranges and juice of one. Add eggs (well beaten) and a little flour alternately; lastly, baking powder. Beat well, bake in moderate oven for 40 minutes.

Icing: Mix orange juice with icing sugar and work to a smooth paste. Spread when cake is cool and decorate with grated rind.

MRS. M. TOLPUTT, 3 Cresswell Tce., Lightcliffe, Halifax, Yorks.

ORANGE CAKE: 2 ozs. butter; 4 ozs. sugar; 6 ozs. flour; rind of 1 orange and little juice; 2 eggs; 1 teaspoon baking powder.

Cream butter and sugar. Add sifted flour and beaten eggs alternately, beating well. Add grated orange rind, juice, lastly baking powder. Put into greased lined tin. Bake in moderate oven for 1 hour. Cut in half. Spread with orange filling.

Orange Filling: 2 egg yolks; 1 oz. butter; 2 ozs. castor sugar; 2 ozs. cake crumbs; rind and juice 1 orange; squeeze of lemon juice.

Melt butter in pan. Add sugar egg yolks, orange rind and juice. Simmer until mixture thickens, stirring all the time. Add cake crumbs and lemon juice. Allow to cool.

MRS. F. JACKSON, Kyle.

ORANGE CAKE: 2 dessertspoons cornflour; 6 ozs. margarine; 6 ozs. castor sugar; $6\frac{1}{2}$ ozs. flour; $\frac{1}{2}$ teaspoon baking powder; 3 eggs; rind of half an orange.

Cream butter and sugar with grated rind. Add eggs, 1 at a time, beating till the mixture regains its original stiffness before adding another. Fold in lightly sieved flour and baking powder. Divide mixture between 2 greased tins. Smooth over, making a slight hollow in centre. Bake in moderate oven for 25 minutes. This mixture can also be used for a lemon cake.

MRS. S. BARKMAN, Grange, Killaloe, Co. Clare.

ORANGE SPONGE CAKE: 3 eggs; $\frac{1}{4}$ teaspoon cream of tartar; 1 cup castor sugar; 2 teaspoons grated orange rind; $\frac{1}{2}$ cup orange juice; $1\frac{1}{4}$ cups flour; $1\frac{1}{2}$ teaspoons baking powder; $\frac{1}{4}$ teaspoon salt.

Separate yolks and whites. Beat whites and cream of tartar until stiff. Add yolks, one at a time, beating well before addition of each yolk. Add sugar gradually, still beating. Add grated rind and orange juice. Fold in sieved flour, baking powder and salt. Bake in two layer cake tins, in a moderate oven, for about 18 minutes.

Orange Filling: $\frac{1}{4}$ cup sugar; $1\frac{1}{2}$ teaspoons flour; $\frac{1}{4}$ teaspoon salt; 2 teaspoons grated orange rind; $\frac{1}{2}$ cup orange juice; 1 egg yolk; 2 teaspoons butter; 1 teaspoon lemon juice.

Put sugar, flour and salt in top of double cooker. Mix together thoroughly. Add orange rind and juice. Add butter and egg yolk. Cook until smooth and thick. Remove from fire. Add lemon juice. Spread between layers and over cake. Decorate with a little grated orange rind before it cools.

MRS. J. DELAHUNT, Killeen, Birr.

COFFEE SANDWICH: 4 ozs. margarine or butter; 4 ozs. castor sugar; 5 ozs. self-raising flour; 3 eggs; 1 tablespoon coffee essence.

Cream margarine and sugar. Add well-beaten eggs and flour by degrees, and lastly coffee essence. Bake in moderate oven for 20 mins.

Filling: 2 ozs. icing sugar; 2 ozs. margarine; 1 dessertspoon coffee essence beaten together.

MISS J. WHITTEN, The Glebe, Ballybritt, Roscrea, Co. Tipperary.

COFFEE CAKE: 3 eggs; weight of 3 eggs in each of margarine, sugar and flour; 3 dessert spoons of Irel coffee essence; 1 level teaspoon baking powder; pinch of salt.

Cream margarine and sugar, add coffee essence, then sieved flour and beaten eggs alternately, adding baking powder with last of flour. Bake in a moderate oven for 45 minutes.

Filling: Cream 2 ozs. margarine and 2 ozs. icing sugar; add boiling water and 1 dessertspoon of coffee essence.

Icing: Add 1 dessertspoon of coffee essence and boiling water to 2 ozs. of icing sugar; beat until smooth.

MRS. A. R. WILLIAMS, The Hotel, Cloughjordan.

COFFEE SPONGE SANDWICH: $\frac{1}{4}$ lb. flour; $\frac{1}{4}$ lb. castor sugar; $\frac{1}{4}$ lb. butter; 2 eggs; $\frac{1}{4}$ teaspoon baking powder; a little milk; coffee essence.

Cream butter and sugar. Whisk eggs separately. Add gradually to butter and sugar. Stir sieved flour and baking powder lightly into mixture. Add flavouring and milk to give a soft dropping consistency. Grease two sandwich tins. Dust with castor sugar and flour. Divide the mixture evenly between tins. Bake in moderate oven about 25 minutes. Sandwich with coffee butter filling.

MISS M. KENNEDY, The Green, Birr.

COFFEE SANDWICH CAKE: 1 teacup flour; $\frac{1}{2}$ teacup sugar; $\frac{1}{2}$ teacup milk; 2 ozs. butter; 1 egg; 1 tablespoon golden syrup; 1 dessertspoon coffee essence; 1 small teaspoon baking powder; $\frac{1}{2}$ teaspoon breadsoda; little vanilla essence.

Cream butter and sugar. Add syrup (warm), coffee, vanilla and beaten egg. Dissolve breadsoda in milk. Add alternately with flour. Lastly add baking powder. Bake in greased and lined tins in moderate oven about 20 minutes. Leave to cool before turning out as mixture is soft until cool. Sandwich together with coffee or plain butter filling.

MISS GOFF, Evergreen Lodge, Ballybrack, Co. Dublin.

COFFEE SANDWICH CAKE: 4 ozs. flour; 6 ozs. castor sugar; 3 eggs; 1 teaspoon baking powder; 2 teaspoons coffee essence; a little vanilla essence.

Beat eggs and sugar together for about 12 to 15 minutes. Add flour and baking powder. Then coffee and vanilla essence. Bake in two greased sandwich tins for 10 minutes.

MISS I. JACKSON Longford House, Clareen.

PINEAPPLE SANDWICH: 4 ozs. butter; 4 ozs. sugar; 5 ozs. flour; 1 oz. pineapple flavoured powder; 2 eggs; 1 round teaspoon baking powder; little milk as required.

Cream butter and sugar. Add each egg separately, beating well. Add flour and baking powder. Bake in sandwich tins for 25/30 minutes in moderate oven (375° F.). Fill with butter icing flavoured with pineapple.

MRS. M. E. KENNY, Killaragh, Banagher.

PINEAPPLE UPSIDE-DOWN CAKE: $\frac{1}{2}$ cup butter; 1 cup brown sugar; 1 can sliced pineapple; 2 tablespoons nuts; 1 cup flour; 1 teaspoon baking powder; salt; 3 eggs; 1 cup sugar; 5 tablespoons pineapple juice.

Melt butter in large baking tin. Spread brown sugar evenly in tin. Arrange pineapple slices on sugar, filling in spaces with nuts. Sieve flour, baking powder and salt. Beat egg yolks until light. Add sugar gradually; then pineapple juice, sieved flour and baking powder and salt. Fold in stiffly beaten whites. Pour batter over pineapple. Bake in moderate oven, 30/35 minutes. Allow to cool. Serve upside down with whipped cream.

MRS. A. WHITEHILL, Los Angeles, California.

PINEAPPLE CAKE: 4 ozs. butter or margarine; 4 ozs. sugar; 6 ozs. flour; 2 eggs; $\frac{1}{4}$ teaspoon baking powder; very little grated nutmeg; tin of pineapple.

Drain pineapple. Cream butter and sugar. Add each egg separately, beating thoroughly. Stir in flour and nutmeg as lightly as possible, and chopped pineapple. If additional moisture is needed add a little pineapple juice. Blend ingredients thoroughly. Bake in well greased and lined sandwich tin, in moderate oven, for about 35 to 40 minutes. Ice with pineapple glacé icing, using 6 ozs. icing sugar and pineapple juice.

MRS. F. WATKINS, 47, McDonnell Drive, Athy, Co. Kildare.

ICED PINEAPPLE RING: 4 ozs. margarine; 4 ozs. castor sugar; 5 ozs. self-raising flour; 1 packet pineapple flavoured cornflour; 3 eggs.

Cream margarine and sugar. Add sieved flour and cornflour alternately with beaten eggs. Bake in greased ring in moderate oven

(375° F.—Regulo 4) for approximately $\frac{3}{4}$ hour. Ice with pineapple glacé icing. Decorate with angelica or glacé pineapple.

Pineapple Glacé Icing: $\frac{1}{2}$ lb. icing sugar; 1 teaspoon pineapple flavoured cornflour; warm water; few drops yellow colouring.

Sieve icing sugar with cornflour. Stir in tablespoon warm water and colouring. Beat well, if necessary adding more water to make thick coating consistency.

MISS DELAHUNT, Clonmona, Birr.

VIOLET SPONGE: 6 ozs. self-raising flour; pinch salt; 6 ozs. butter or margarine; 6 ozs. castor sugar; 3 eggs.

Sieve flour with salt. Cream fat and sugar. Gradually add beaten eggs. Fold in flour. Divide between two 7" greased sandwich tins. Bake in moderate oven (375°) for 20/25 minutes.

Violet Cream Filling: Cream 2 ozs. unsalted butter or margarine with 3 ozs. sieved icing sugar and 2 tablespoons blackcurrant juice.

MISS BUNBURY, Rodeen Cottage, Finnoe, Borrisokane.

PEPPERMINT SANDWICH CAKE: 3 eggs; 6 ozs. flour; 6 ozs. sugar; 6 ozs. butter or margarine; 1 teaspoon baking powder.

Cream butter and sugar. Add eggs, flour and baking powder. Beat well. Put mixture into two sandwich tins. Bake for 20 minutes (Regulo 6). Sandwich together with peppermint filling. Cover with peppermint icing.

Peppermint Icing and Filling: 8 ozs. icing sugar; 4 ozs. butter; few drops peppermint essence; green colouring.

Cream butter and sugar. Add essence and colouring.

MISS J. MOORE, Highfield Road, Dublin.

SWISS ROLL: 3 eggs; 3 ozs. sugar; 3 ozs. flour; few drops flavouring; $\frac{1}{4}$ teaspoon baking powder; jam (heated).

Line Swiss roll tins. Whisk eggs and sugar until thick and creamy. Fold in sieved flour, baking powder and flavouring. Pour into prepared tin. Bake in moderate oven until set and lightly browned, approximately 10 minutes. Turn on to sheet of paper, which has been sprinkled with castor sugar. Spread with hot jam. Roll up quickly in paper until it cools a little. Remove paper. Place on cooling tray.

MRS. S. GRENNAN, Rath, Birr.

KERRY APPLE CAKE: $\frac{1}{2}$ lb. flour; $\frac{1}{4}$ lb. butter; $\frac{1}{4}$ lb. sugar; $\frac{1}{2}$ lb. apples; 1 egg; 1 teaspoon baking powder; pinch salt.

Rub fat into flour. Add sugar, baking powder, salt and apples chopped finely. Mix to form stiff dough with egg, and milk if necessary. Divide mixture into two shallow 8" sandwich tins. Sprinkle top of cake thickly with sugar. Bake for about $\frac{1}{2}$ hour in moderate oven.

MRS. B. FLETCHER, Seffin, Birr.

RASPBERRY SHORTCAKE: $\frac{1}{4}$ lb. margarine; $\frac{1}{4}$ lb. castor sugar; 2 eggs; 6 ozs. flour; $\frac{1}{2}$ teaspoon baking powder; $\frac{1}{2}$ teaspoon salt; $\frac{1}{2}$ teacup milk.

Filling: Raspberries; cream; sugar.

Cream margarine and sugar. Beat in egg yolks. Add sieved flour, baking powder and salt alternately with milk, mixing as lightly as possible. Fold in stiffly beaten egg whites. Bake in two greased sandwich tins at 375° Fr. for 30 minutes. Sandwich together with mashed raspberries and cream, garnishing with whole fruit.

MISS H. MARSHALL, Moelvra, Glengearry, Co. Dublin.

RICH ALMOND "TRAKE" ($\frac{1}{2}$ tart— $\frac{1}{2}$ cake): Makes two medium cakes n sandwich tns. Pastry: 6 ozs. flour; 2 ozs. butter; 2 ozs. margarine; 1 oz. castor sugar.

Rub butter into flour and sugar until like breadcrumbs. Mix with egg yolk and little water, and make into stiff dough. Roll out. Place in flat tins *lightly* spread with jam, and chopped almonds or walnuts.

Filling: 4 ozs. ground almonds; 3 ozs. castor sugar; egg white.

Mix almonds and sugar into whipped egg white. Spread on top of pastry.

Cake Mixture: 3 ozs. self-raising flour; 2 ozs. butter; 1 egg; 2 ozs. sugar.

Cream butter and sugar. Add beaten egg. Mix in flour. Spread on top of pastry and almond filling. Bake about $\frac{1}{2}$ hour in moderate oven. When cool coat with chocolate icing. Decorate with chopped almonds or walnuts.

MRS. JOHNSON, Inane, Roscrea.

DORSET CAKE: 8 ozs. flour; 4 ozs. margarine; 4 ozs. castor sugar; 1 egg; a little milk; $\frac{3}{4}$ lb. apples; $\frac{1}{2}$ teaspoon baking powder.

Rub margarine into flour. Add sugar and apples sliced. Mix with beaten egg and milk. Cook in greased sandwich tin in moderate oven for 1 hour.

MRS. M. OVINGTON, Estates Office, Birr.

BANANA CAKE: 4 ozs. butter; 4 ozs. sugar; 1 egg; 3 bananas; $\frac{1}{2}$ teaspoon salt; 1 small teaspoon breadsoda; 3 tablespoons milk; 8 ozs. self-raising flour.

Cream butter and sugar. Add beaten egg. Mash in bananas. Add salt. Beat mixture to a cream. Add soda dissolved in milk. Bake in moderate oven for 30 minutes.

Lemon butter icing: 2 ozs. butter; 5 ozs. sugar; juice of 1 lemon.

MRS. K. S. HAINES, Woodlands, Birr.

HOW D'YOU DO CAKE: 12 ozs. currants; 1 tablespoon golden syrup; 2 tablespoons brown sugar; 2 ozs. candied peel; 8 ozs. self-raising flour; 4 ozs. cooking fat.

Sugared Top: $\frac{1}{2}$ tablespoon golden syrup; $\frac{1}{2}$ tablespoon brown sugar.

Wash currants. Place in saucepan with syrup, sugar and peel. Cook over low heat until syrup has melted and absorbed sugar. Stir together. Allow to cool (5/10 minutes). Make short pastry. Cut in half, lining roasting tin with one half. Place currant mixture on this. Cover with remainder of pastry. Prick top. Brush on melted syrup. Cover with a scattering of brown sugar. Cook for 20/30 minutes.

MRS. M. FLETCHER, Ballycullane, Portarlington.

DEVIL'S FOOD: Cocoa; 1 teaspoon baking soda; 2 cups brown sugar; $\frac{1}{2}$ cup margarine; 2 eggs; $\frac{1}{2}$ cup sour milk; flour.

Mix $\frac{6}{8}$ teaspoons cocoa with $\frac{1}{2}$ cup boiling water. Allow to cool. Add baking soda. Cream sugar and margarine. Add well-beaten eggs. Then sour milk, followed by cocoa mixture. Lastly, sufficient flour to make batter fairly thin. Bake in moderate oven.

Icing: 2 teaspoons cocoa; 2 tablespoons boiling water; a little butter; icing sugar; small teaspoon vanilla.

Mix cocoa and water smoothly. Add butter, icing sugar and vanilla.

MRS. P. SHEPPARD, Lee-on-Solent, England,

AMERICAN CHOCOLATE SANDWICH CAKE: 4 ozs. butter or margarine; $1\frac{1}{2}$ teacups flour; $\frac{3}{4}$ teaspoon baking powder; 2 dessertspoons cocoa; $\frac{1}{2}$ teacup milk; 3 eggs.

Cream butter and sugar. Add sieved flour, baking powder, cocoa, egg yolks, and lastly milk. Mix all together thoroughly. Whisk egg whites until very stiff. Lightly fold into mixture. Bake in lined sandwich tins in moderate oven 25/30 minutes.

Icing: Melt $\frac{2}{3}$ ozs. plain chocolate with dessertspoon cold water and knob of butter in bowl over saucepan of water. When melted add 1 raw egg. Whisk briskly. Cool slightly. Spread between cakes and decorate top with remainder.

ANONYMOUS.

SPECIAL CHOCOLATE CAKE WITH VIENNA BRANDY CREAM: 5 ozs. butter or margarine; 5 ozs. castor sugar; 3 eggs; 7 ozs. self-raising flour (to plain flour add 1 teaspoon Royal baking powder); pinch of salt; 3 ozs. plain chocolate (Bourneville Dark); 5 tablespoons milk; 1 rounded tablespoon cocoa.

Break up chocolate and melt in the milk, over boiling water. Mix in cocoa and leave to cool. Cream butter and sugar. Add eggs 1 at a time, beating well between each egg and adding 1 tablespoon flour with each egg. Add chocolate mixture and remainder of flour (the mixture is rather liquid). Turn into previously prepared, greased and lined 8" round cake tin. Bake in very moderate oven (Gas 4, Electricity 350^o) for about 50 minutes or a little longer, but do not bake too dry). Leave two days before filling.

Vienna Brandy Cream: Cream 4 ozs. butter with 6 ozs. sieved castor sugar and 2 tablespoons boiling water. Add 1 tablespoon brandy. Beat again. Split cake in three and sandwich together with cream, using remainder to ice top and sides. Decorate with cherries and angelica or as wished. Leave a further 2 days before cutting. Will keep 2 or 3 weeks in a tin.

MRS. A. W. GREAVES, Scariff, Co. Clare.

CHOCOLATE SANDWICH: 6 ozs. margarine; 6 ozs. castor sugar; 3 eggs; 2 level tablespoons drinking chocolate; 6 ozs. self-raising flour.

Cream margarine and sugar. Add drinking chocolate mixed with 2 tablespoons water. Put in 3 unbeaten eggs. When thoroughly mixed sieve in flour. Grease two 8" sponge tins. Put piece of greased paper on bottom. Divide mixture between tins. Bake in moderate oven for about 35 minutes.

Filling: 2 ozs. margarine; 2 ozs. castor sugar; 1 heaped tablespoon drinking chocolate.

Cream margarine and sugar. Add drinking chocolate mixed with a little water. Spread on sandwich.

MRS. SPENDLOVE, Auburn Villa, Ballyfermott, Dublin.

CHOCOLATE LAYER CAKE: $1\frac{1}{2}$ cups flour; 1 cup sugar; $\frac{1}{2}$ cup chocolate; 1 teaspoonful breadsoda; $\frac{1}{4}$ cup melted butter or margarine; $1\frac{1}{2}$ cups sour milk; 1 egg.

Mix the dry ingredients together three times. Add egg, milk and lastly melted fat. Bake in two tins in moderate oven for 20 minutes.

Icing: 2 cups icing sugar; $\frac{1}{2}$ cup cocoa; 3 tablespoons warm coffee; 2 tablespoons melted butter or margarine.

Mix together in order mentioned. Spread between layers and on top.

MRS. N. BOYD, Ballinglen House, Ballinglen, Co. Wicklow.

CHOCOLATE LOG: 4 ozs. castor sugar; 1 tablespoon hot water; 2 eggs; 2 ozs. plain flour; 1 oz. cocoa; $\frac{1}{2}$ level teaspoon baking powder.

Whisk eggs, sugar and water until thick and creamy. Fold in sieved flour and cocoa using metal spoon. Bake in greased and lined tin (12" x 7"), in hot oven for 7 to 8 minutes (gas 7, electricity 450 deg. F.). Turn at once onto greased paper. Roll up quickly. When cold unroll gently. Spread with custard cream. Re-roll. Pipe with chocolate icing to resemble tree bark. Decorate with robins, holly berries, etc.

Custard Cream: 1 level tablespoon custard powder; $\frac{1}{4}$ pint milk; 1 oz. margarine; 1 level tablespoon castor sugar; vanilla essence.

Make custard and cool. Cream margarine and sugar, gradually adding custard and flavouring. Beat till creamy.

Chocolate Icing: 2 ozs. margarine; 4 ozs. icing sugar; 2 table-spoons hot water; 1 oz. cocoa; vanilla essence.

Cream margarine and hot water for 3 minutes. Add sieved sugar, cocoa and vanilla essence. Cream for another three minutes.

MRS. E. THOMPSON, 7 Whitethorn Road, Clonskeagh, Dublin.

CHOCOLATE CAKE: 8 ozs. plain chocolate; 8 ozs. margarine; 8 ozs. sweet biscuits broken into 10 or 12 pieces; 2 level dessertspoons sugar; 2 eggs; 1 or 2 drops vanilla or other flavouring; $\frac{1}{2}$ oz. chopped nuts or glace cherries.

Beat eggs well. Add ingredients slowly in following order: sugar, melted margarine, melted chocolate, flavouring. Mix in chopped nuts, cherries and biscuits. Put in lined cake tin. Sprinkle with cocoanut or glace cherries. Leave to set in cool place for 5 hours or 1 hour in refrigerator.

MRS. S. PHILLIPS, Ridge House, East Rigton, Bardsey, Leeds.

CHOCOLATE CAKE: $\frac{1}{2}$ lb. butter; 2 ozs. powdered vanilla chocolate; 4 ozs. castor sugar; 4 eggs; 4 ozs. sieved flour.

Cream butter and chocolate. Add sugar. Work well together for 10 minutes. Then add gradually and alternately whole eggs and flour. Work all this mixture well together for 15 minutes. Pour into a mould lined with buttered paper sieved with sugar. Bake for about $\frac{1}{2}$ an hour. Ice when cold.

MRS. V. DROUGHT, The Shieling, Burnham-on-Sea, Somerset.

CHOCOLATE CAKE: 4 tablespoons cocoa; 2 tablespoons butter (melted); $\frac{3}{4}$ cup milk; 1 $\frac{1}{2}$ cups sugar; $\frac{1}{2}$ cup butter; 3 eggs; 1 teaspoon vanilla; $\frac{1}{2}$ cup milk (or less); 1 $\frac{1}{2}$ cups flour; $\frac{1}{2}$ teaspoon baking soda; 1 teaspoon cream of tartar; pinch salt.

Mix cocoa and 2 tablespoons melted butter. Add $\frac{1}{2}$ cup milk. Boil until smooth paste. Add $\frac{1}{2}$ cup sugar. Boil up again. Let cool. Cream 1 cup sugar with $\frac{1}{2}$ cup butter, add beaten egg yolks and salt. Add chocolate mixture, vanilla, $\frac{1}{2}$ cup milk, flour and baking soda. Whisk egg whites, adding cream of tartar. Then add to mixture.

MISS M. PATTISON, 1 Church Street, Athlone.

MADEIRA CAKE: $\frac{1}{2}$ lb. butter; $\frac{1}{2}$ lb. flour; $\frac{1}{2}$ lb. sugar; 2 ozs. ground almonds; $\frac{1}{2}$ teaspoon baking powder; 3 large or 4 small eggs.

Cream butter and sugar, add eggs whole, alternately, with flour, ground almonds and baking powder. Bake in 8" tin for about 1 hour in oven (350-400).

MRS. A. STANLEY, Woodville, Shinrone,

MADEIRA SANDWICH: 4 eggs; 6 ozs. butter or margarine; 6 ozs. castor sugar; 8 ozs. flour; 1 teaspoon baking powder.

Cream butter and sugar. Add eggs and flour alternately. Then add baking powder. Bake at 400°F. for 20 minutes.

MRS. F. W. MARRAH, Church Street, Cahir.

SUMMER CAKE: 2 ozs. lard or margarine, or mixed; 3 ozs. castor sugar; 1 egg; 4½ ozs. self-raising flour; salt; ½ pint milk; vanilla essence.

Cream fats and half sugar. Whisk egg and remainder of sugar. Add to creamed mixture, alternately with sieved flour and salt. Mix to soft consistency with milk. Add vanilla. Bake in 7" sandwich tin, greased and lined, for 35 minutes in moderate oven—gas No. 4—electric 360°F. Slice cake and fill with cream. Ice top or dredge with icing sugar.

MRS. PACKER, Bradford, Yorkshire.

MARBLE CAKE: ½ lb. self-raising flour; ¼ lb. sugar; ¼ lb. margarine; 2 eggs; pinch of salt; 2 teaspoons cocoa; ½ teaspoon strawberry essence; 3 tablespoons milk.

Cream together margarine and sugar, beat in each egg separately, add sieved flour, salt and a little milk to make a stiff dropping consistency. Divide mixture into 3 portions, leave one portion plain, add strawberry essence and cochineal to the second, mix in cocoa to the third. Have ready a 6" cake tin lined with greased paper, arrange mixtures in alternate layers, putting in a tablespoon at a time. Bake in centre of oven for 1½ hours. (Regulo 4) (Electricity 375°F.)

MRS. J. HAYES, Ballintotty House, Nenagh.

MARBLE CAKE: 4 ozs. butter or margarine; 4 ozs. castor sugar; 2 eggs; 2 tablespoons milk; pinch salt; cochineal; 1 oz. sweet chocolate powder; 5 ozs. flour; 1 teaspoon baking powder; 1 dessert-spoon hot water.

Cream butter and sugar. Beat in eggs, one at a time. Sieve flour and salt. Add half to mixture. Beat well. Add milk, remaining flour and baking powder. Divide into three basins. Add cochineal to one; chocolate powder melted in hot water to second. Stir well. Leave third as mixed. Put into greased and floured 5½-6" tin, placing alternate spoonful of the three colours side by side. Bake in moderate oven (365-375) for 45-50 minutes.

If liked, ice with butter chocolate icing; decorate with halved walnuts.

MRS. E. JOHNSTON, Dovea, Thurles, Co. Tipperary.

ALMOND CAKE: 6 ozs. butter; 6 eggs; 6 ozs. castor sugar; 8 ozs. flour; ¼ lb. ground almonds; little milk; ½ teaspoon baking powder.

Cream butter and sugar. Add eggs, 1 at a time. Beat well. Then add almonds and flour with a little milk if necessary. Lastly add baking powder. Bake for 1½ hours.

MISS O. M. FORTUNE, Deer Park, Borrisokane.

ALMOND CAKE: 1 breakfastcup self-raising flour; ½ breakfastcup sugar; 1 teaspoon almond essence; 1½ ozs. margarine; 1½ ozs. lard (or 3 ozs. butter); 1 egg; jam.

Rub fat into flour. Add sugar. Bind with beaten egg and essence. Divide into two. Roll out one to fit prepared tin. Cover with jam to within ½" of edge. Moisten edge. Cover with remaining half. Mark edges with fork. Moisten centre. Sprinkle with fine sugar. Bake in moderate oven for ¾ hour.

MRS. E. F. MITCHELL, 50, Myrtlefield Park, Belfast.

DUTCH BUTTER CAKE: 6 oz. butter; 6 oz. sugar; 10 oz. plain flour; 1 oz. ground almonds; 1 egg; a few drops of almond essence; 1 teaspoon baking powder.

Beat butter and sugar to cream. Add yolk of egg well beaten. Add flour, ground almonds, flavouring, and baking powder by degrees. Spread on flat tin. Sprinkle with chopped almonds. Brush over with the white of egg (beaten). Bake in moderate oven for $\frac{1}{2}$ hour.

MRS. NICHOLSON, Green Lea, Fulwood, Sheffield.

TROCADERO CAKE: 3 eggs; 4 ozs. butter or margarine; 4 ozs. sugar; 3 ozs. flour; 3 ozs. ground almonds; 1 teaspoon baking powder; vanilla essence.

Cream butter and sugar. Add eggs, 1 at a time. Beat all well. Fold in flour, baking powder and ground almonds. Lastly add vanilla essence. Put into tin lined with greased paper. Bake in oven (Regulo 5) from 25 to 35 minutes.

MRS. A. ENGLISH, Buena Vista, Chapelizod, Co. Dublin.

WALNUT CAKE: 4 ozs. flour; 4 ozs. sugar; 4 ozs. margarine; 2 ozs. shelled walnuts; 2 eggs; a few drops of almond flavouring; 1 teaspoon baking powder.

Cream margarine and sugar. Beat in one egg and one yolk. Whisk remaining white of egg very stiffly. Add sieved flour, baking powder, chopped walnuts, almond essence. Fold in white lightly. Bake in greased and lined tin in moderate oven for 45 minutes. When cold spread with butter icing. Decorate with walnuts.

MRS. E. C. E. HANKINSON, "Ellan Vannin," Isle of Man.

WALNUT CAKE: 2 $\frac{1}{2}$ ozs. self-raising flour; 4 ozs. castor sugar; 4 ozs. butter or margarine; 4 ozs. shelled walnuts; vanilla essence; 2 eggs.

Cream butter and sugar. Add flour and walnuts which have been previously chopped. Beat eggs thoroughly. Fold in lightly. Pour into cake tin. Bake in moderate oven 1 hour.

MRS. C. BARNES, Glen Innes, Lindley, Huddersfield.

BISCUIT CAKE: 1 lb. plain biscuits; 8 ozs. butter; 6 ozs. sugar; 4 teaspoons cocoa; 2 eggs; whiskey if liked.

Melt butter and sugar in saucepan. Bring to boil. Cool. Add beaten eggs, broken biscuits and cocoa. Mix well. Turn into tin. Leave 24 hours. Turn out.

MISS I. PERCY, Cloughjordan, Co. Tipperary.

BISCUIT CAKE: 6 ozs. butter; 8 ozs. sugar; $\frac{3}{4}$ lb. (Marie) biscuits; 2 eggs; 3 tablespoons cocoa.

Melt butter and sugar in saucepan, add slightly beaten eggs. Boil for 5 minutes, stirring all the time. Break up biscuits, and mix in. Put into a greased tin, press well, and leave for 24 hours.

MRS. K. TAYLOR, Maplestown, Rathvilly, Co. Carlow.

OVENLESS CAKE: $\frac{1}{4}$ lb. butter or margarine; $\frac{1}{4}$ lb. castor sugar; $\frac{1}{2}$ lb. biscuits; 1 egg; 1 dessertspoon cocoa.

Cream butter and sugar. Add cocoa. Beat egg well. Add to mixture. Break biscuits into small pieces. Add all together. Leave for two hours.

With whipped cream on top it is very tempting and appetising.

MRS. M. PERRY, Cahir, Co. Tipperary.

BROKEN BISCUIT CAKE: $\frac{1}{2}$ lb. broken biscuits (not crushed); 3 ozs. butter or margarine; 4 ozs. sugar; 1 egg; 2 tablespoons cocoa or chocolate.

Melt butter and sugar in medium sized saucepan. Remove from fire. Cool a little. Add beaten egg and cocoa. Stir in biscuits, and pack in cake tin firmly. Leave for a few hours to set. If hard to get out of tin, hold over steam for a minute.

MRS. J. GILL, Ross, Birr.

CHOCOLATE BISCUIT CAKE: 1 lb. broken biscuits; 12 ozs. sugar; 12 ozs. margarine; 2 tablespoons chocolate powder (melted chocolate bars may be used); 1 egg.

Melt margarine, sugar and chocolate. Add beaten egg. When cool, mix in broken biscuits. Put in a mould. Turn out when set.

MISS D. HACKETT, 54, Malone Avenue, Malone Road, Belfast.

BROKEN BISCUIT CAKE: $\frac{1}{4}$ lb. margarine; 1 tablespoon syrup; 3 tablespoons drinking chocolate; 1 tablespoon sugar; $\frac{1}{2}$ lb. broken biscuits.

Roll down biscuits. Melt margarine syrup and sugar. Add drinking chocolate. Take off heat. Add biscuits. Put in greased tin. Leave to firm. A bar of chocolate may be melted and spread over top. Also nuts sprinkled.

MRS. W. BORLAND, 15, Heriot Row, Edinburgh.

BISCUIT CAKE: $\frac{1}{2}$ lb. biscuits; 4 ozs. sugar; 2 $\frac{1}{2}$ ozs. butter; 1 egg; 2 tablespoons cocoa.

Melt butter and sugar. Beat in egg. Add cocoa and broken biscuits. Mix well. Turn out on plate and shape with knife. Allow to set for 24 hours.

MRS. A. M. ROBINSON, Belmont, Co. Offaly.

Fruit Cakes

BIRTHDAY CAKE: 4 ozs. butter; 4 ozs. sugar; 2 eggs; 4 ozs. flour; 3 ozs. mixed peel or cherries; 2 ozs. ground almonds; 2 tablespoons brandy or milk; $\frac{3}{4}$ lb. currants.

Cream butter and sugar. Add each egg separately. Beat until stiff. Stir in flour, ground almonds, fruit and liquid. Bake in lined tin in cool oven (Regulo 2) for 2 hours.

MRS. J. WOOD, Heath Cottage, Crossbeck Road, Ilkley, Yorks.

XMAS CAKE WILL KEEP 3 YEARS: $\frac{3}{4}$ lb. castor sugar; 6 ozs. margarine; 1 lb. flour; 1 lb. sultanas; 2 ozs. split almonds; $\frac{1}{4}$ lb. dark syrup; 6 ozs. butter; 6 eggs; 1 $\frac{1}{2}$ lbs. currants; $\frac{1}{4}$ lb. cherries; $\frac{1}{4}$ lb. peel; $\frac{1}{2}$ wine glass rum.

Cream butter and sugar. Beat in eggs separately. Then mix in all fruit, etc. Lastly the flour. Bake in a moderate oven with several sheets of paper lining tin, which should be flat and round. Mixture should be flattened with a little milk to keep it level. Bake 3 to 4 hours.

MRS. BREW, San Remo, Bray, Co. Wicklow.

CHRISTMAS CAKE: $\frac{3}{4}$ lb. butter or margarine; $\frac{3}{4}$ lb. brown sugar; 6 eggs; 1 lb. plain flour and pinch of salt; 1 lb. sultanas; 1 lb. currants; $\frac{1}{4}$ lb. raisins; 6 ozs. candied peel; 2 ozs. cherries; $\frac{1}{4}$ lb.

chopped almonds; $\frac{1}{2}$ teaspoon spice; 2 tablespoons dark treacle; 1 glass of brandy (optional).

Cream butter and sugar. Add each egg separately. Beat until mixture is stiff. Stir in sifted flour, salt, spice, treacle, fruit, chopped almonds and brandy if used. Mix well. Bake in well lined and greased tin in cool oven (Regulo 1) for 6 hours 20 minutes. Size of tin, 9 inches by 3 $\frac{1}{4}$ inches.

MRS. M. TOLPUTT, 3 Cresswell Tce., Lightcliffe, Halifax, Yorks.

RICH CHRISTMAS CAKE: $\frac{3}{4}$ lb. flour; $\frac{1}{2}$ lb. butter; $\frac{1}{2}$ lb. castor sugar; 1 lb. currants; $\frac{1}{2}$ lb. sultanas; $\frac{1}{2}$ lb. candied peel; $\frac{1}{4}$ lb. ground almonds; $\frac{1}{4}$ teaspoon breadsoda; 4 eggs; $\frac{1}{4}$ oz. mixed spice; 1 tablespoon Lyle's golden syrup.

Cream butter, sugar and syrup. Add eggs one at a time, beating well with each addition. Mix flour, spice, peel, fruit and almonds together. Add to mixture. Lastly add soda dissolved in a little milk. Mix all well together. Bake in greased tin in slow oven for 2 or 3 hours.

If a dark coloured cake is desired add one tablespoon of browning instead of spice.

MRS. PERCY, Erril, Castleflemming, Leix.

PLUM CAKE: $\frac{1}{2}$ lb. butter; $\frac{1}{2}$ lb. brown sugar; $\frac{3}{4}$ lb. flour; 2 ozs. mixed peel; 2 ozs. whole almonds; 2 ozs. cherries; 1 pkt. cake spice; $\frac{1}{4}$ teaspoon salt; $\frac{1}{2}$ glass whiskey; 3 eggs; $\frac{1}{4}$ teaspoon breadsoda; 1 tablespoon buttermilk; $\frac{1}{2}$ lb. raisins; $\frac{1}{2}$ lb. sultanas; $\frac{1}{2}$ lb. currants.

Wash and dry fruit, peel, and cherries. Stone and chop raisins. Shred peel. Halve cherries. Sprinkle with flour. Blanch and chop almonds. Cream butter and sugar. Sieve flour and salt. Add to mixture alternately with eggs and whiskey. Add fruit. Mix until spoon stands upright in mixture. Mix and add soda and buttermilk. Bake for 2 hours in moderate oven.

MISS P. LONEY, Knocknamase, Roscrea.

PLUM CAKE: $\frac{1}{2}$ lb. butter; $\frac{1}{2}$ lb. brown sugar; 10 ozs. flour; 5 eggs; 1 lb. currants; 2 ozs. citron; 4 ozs. cherries; 2 ozs. mixed peel; $\frac{1}{2}$ lb. raisins; $\frac{1}{2}$ lb. sultanas; 2 ozs. whole almonds (chopped); 1 teaspoon mixed spice; 1 glass brandy.

Cream butter and sugar. Add eggs one by one. Add flour and fruit, mix well. Add brandy. Bake at 350° for 3 to 3 $\frac{1}{2}$ hours.

MRS. E. HENDERSON, Knocknashane, Waringstown Rd., Lurgan.

RICH PLUM CAKE: 1 lb. raisins, currants, sultanas mixed; $\frac{1}{2}$ lb. butter; $\frac{1}{2}$ lb. brown sugar; 10 ozs. flour; $\frac{1}{2}$ lb. mixed peel; 5 eggs.

Cream sugar and butter. Add eggs and flour alternately; lastly fruit and bake in not too hot oven for 2 hours.

MRS. A. LAURIE, Carrig, Ratharum, Co. Wicklow.

FRUIT CAKE: 1 lb. plain flour; $\frac{1}{2}$ lb. margarine; 1 lb. moist brown sugar; 2 lbs. mixed fruit; 4 ozs. mixed peel if liked or cherries; 4 eggs; juice and rind of lemon and orange; a little mixed spice if liked; about $\frac{1}{2}$ a small bottle of stout; 1 small teaspoon baking soda mixed with the stout warmed.

Rub fat into the flour. Add sugar and fruit, eggs, etc.; mix with the warmed stout and baking soda until wet enough. Bake in 9" tin in a slow oven for about 3 to 4 hours.

MRS. V. DROUGHT, The Shieling, Burnham-on-Sea, Somerset.

EASTER CAKE: $\frac{1}{2}$ lb. butter; $\frac{1}{2}$ lb. castor sugar; 14 ozs. flour; $\frac{1}{4}$ lb. mixed peel; grated rind of 1 lemon; $\frac{1}{2}$ teaspoon baking powder; 6 eggs; 2 ozs. almonds; 1 $\frac{1}{2}$ lbs. sultanas; 2 or 3 ozs. cherries.

Cream butter and sugar with grated rind. Add the eggs, 1 at a time, and a little sieved flour with each egg. Add baking powder with last addition of flour. Beat all well. Mix in sultanas, peel and cherries. Fold into cake mixture. Put into cake tin lined with double layer of greaseproof paper. Spread evenly, making hole in centre. Bake in a fairly hot oven for the first 10 minutes. Then in moderate oven for 2 $\frac{1}{2}$ hours. Best to cover top with sheet of greased paper to avoid getting too brown. This is a large delicious cake.

MRS. OWEN, The Abbey Hotel, 4 Haigh Tce., Dun Laoghaire.

EASTER CAKE: 8 ozs. flour; 1 teaspoon baking powder; pinch salt; 2 teaspoons spice; 8 ozs. mixed fruit; 1 $\frac{1}{2}$ ozs. chopped peel; 6 ozs. butter or margarine; 6 ozs. sugar; 3 eggs; 1 to 2 tablespoons milk.

Sieve together flour, baking powder and spice. Add fruit and peel. Cream butter and sugar. Beat in eggs, 1 at a time. Fold in flour mixture alternately with milk. Bake in prepared tin in moderate oven for 1 $\frac{1}{2}$ hours. When cool, slice in half. Then sandwich together with almond paste. Put more almond paste on top.

MRS. E. EVANS, Crinkle, Birr.

PORTER CAKE: 1 lb. flour; $\frac{1}{2}$ lb. currants; $\frac{1}{2}$ lb. raisins; $\frac{1}{2}$ lb. butter; 1 bottle of porter; $\frac{3}{4}$ lb. brown sugar; 2 teaspoons mixed spice; rind of 1 lemon (grated); 1 teaspoon baking soda; 4 eggs.

Sieve flour. Rub in butter. Add fruit, sugar, peel and spice. Heat the porter. Pour it over the soda. Add beaten eggs, pour this mixture into flour. Mix well and beat for 15 minutes. Bake in slow oven for 3 hours. Keep a week before cutting.

MISS P. SPARLING, Brooklawn, Tuamgraney, Clare.

PORTER CAKE: 1 lb. flour; $\frac{1}{2}$ lb. demerara sugar; $\frac{1}{2}$ lb. butter; 4 eggs; $\frac{1}{2}$ lb. raisins; $\frac{1}{2}$ lb. sultanas; $\frac{1}{4}$ lb. mixed peel; $\frac{1}{2}$ teaspoon mixed spice; $\frac{1}{2}$ teaspoon breadsoda; rind of 1 lemon; porter.

Cream butter and sugar. Add unbeaten eggs and flour alternately. When eggs are used up add enough porter to making a dropping consistency. Add breadsoda and spice with last addition of flour, beat until it stands in points. Add fruit. Turn into prepared tin. Bake for 2 $\frac{1}{2}$ hours.

MRS. K. TRAYNOR, Greaghadusson, Virginia, Co. Cavan.

THREE POUND CAKE: 6 ozs. butter or margarine; 6 ozs. castor sugar; 3 eggs; 10 ozs. flour; pinch salt; $\frac{1}{4}$ lb. peel; 1 lb. mixed currants and sultanas; $\frac{1}{4}$ teaspoon baking soda; 3 tablespoons milk; vanilla, almond essence or grated lemon rind.

Cream butter and sugar. Add eggs separately. Beat until mixture is stiff and uniform. Stir in sieved flour and salt. Add currants, sultanas, peel and flavouring. Mix well. Add soda dissolved in milk. Bake in greased tin (7 $\frac{1}{2}$ " x 3") in moderate oven (Regulo 3) for 2 $\frac{1}{2}$ hours.

MRS. A. DEMPSEY, Ballinlough House, Roscrea.

GERMAN POUND CAKE: 12 ozs. flour; 8 ozs. butter; 8 ozs. sugar; 4 eggs; $\frac{3}{4}$ lb. currants or raisins; grated rind of 1 lemon; 1 teaspoon baking powder.

Cream butter and sugar. Add flour and beaten egg alternately, a little at a time. Beat well. Add fruit, lemon rind, and lastly the

baking powder. Bake in greased tin in a moderate oven about two hours.

MRS. E. BOND, Ahascragh, Co. Galway.

DUNDEE CAKE: 8 ozs. butter; 9 ozs. sugar (brown); 5 or 6 eggs; pinch salt; 12 ozs. flour; 1 level teaspoon baking powder; 9 ozs. sultanas; 6 ozs. currants; 2 ozs. mixed peel; 2 ozs. cherries; 1 or 2 ozs. ground almonds; 1 oz. whole almonds for top of cake; rind and juice of $\frac{1}{2}$ lemon and $\frac{1}{2}$ orange.

Cream butter and sugar. Add ground almonds. Add eggs gradually, beating well. Mix in sieved dry ingredients, followed by fruit. Put into tin, smooth over top. Lay on blanched almonds. Bake in slow oven for about 2 hours.

MRS. H. C. JOHNSON, Tyrrellspass.

DUNDEE CAKE: 8 ozs. flour; 3 eggs; 1 level teaspoon baking powder; pinch salt; $\frac{8}{10}$ ozs. mixed fruit; 6 ozs. butter or margarine; $1\frac{1}{2}$ ozs. peel; $1\frac{1}{2}$ ozs. whole almonds; 6 ozs. sugar; $\frac{2}{3}$ tablespoons milk.

Sieve flour baking powder and salt. Mix in cleaned fruit and chopped peel. Cream butter and sugar. Beat in eggs separately. Fold into flour mixture alternately with milk. Decorate top with blanched and halved almonds. Bake in 6" or 7" greased tin in moderate oven for about $1\frac{1}{2}$ hours.

MRS. E. DELAHUNT, Stream Lodge, Lusmagh, Banagher.

DUNDEE CAKE: 12 ozs. flour; 8 ozs. butter or margarine; 8 ozs. sugar; 4 eggs; $\frac{12}{16}$ ozs. mixed fruit; 2 ozs. peel; $1\frac{1}{2}$ ozs. almonds; 1 level teaspoon baking powder; pinch salt; 1 tablespoon milk.

Sift flour, baking powder and salt. Cream fat and sugar. Drop in eggs, 1 at a time. Fold in flour. Add a little milk if necessary. Decorate with almonds.

MRS. G. HUGHES, Enniskillen.

FRUIT CAKE: 8 ozs. flour; 8 ozs. margarine or butter, or half and half; 7 ozs. castor sugar; 4 eggs; 1 lb. fruit ($\frac{1}{2}$ lb. sultanas, $\frac{1}{2}$ lb. seedless raisins); 3 ozs. cut mixed peel; grated rind of 1 orange.

Cream butter and sugar. Add eggs 1 by 1, beating between each. Add fruit, peel, grated orange rind. Add flour and mix well. Bake $1\frac{1}{2}$ hours. Excellent for keeping.

MRS. A. M. SCANLON, The Rectory, Batterstown, Co. Meath.

SULTANA CAKE: $\frac{1}{2}$ lb. butter; $\frac{1}{2}$ lb. sugar; 1 lb. sultanas; 6 eggs; 12 ozs. flour; $\frac{1}{4}$ teaspoon baking powder; pinch salt.

Cream butter and sugar. Beat in eggs, 1 by 1. Add flour, baking powder and salt. Add sultanas. Cook for 2 hours in moderate oven (Regulo 400).

MISS M. WATTS, Victoria House, Old Blackrock Road, Cork.

SULTANA CAKE: $\frac{1}{4}$ lb. butter; $\frac{1}{4}$ lb. castor sugar; 3 eggs; 6 ozs. sultanas; 7 ozs. flour; $\frac{1}{4}$ teaspoon baking powder; flavouring.

Clean sultanas. Cream butter and sugar. Whisk eggs well. Add egg and flour alternately, adding baking powder with the last addition of flour. Beat until smooth. Add flavouring. Fold in cleaned sultanas. Bake in cake tin, lined with white paper, in moderate oven for $1\frac{1}{4}$ hours.

MRS. J. WILLIAMS, Millbrook, Blockley, Nr. Moreton-in-Marsh,

OXFORD LUNCH CAKE: 2 lbs. sultanas; 6 eggs; 1½ lbs. flour; ¼ lb. candid peel; ¾ lb. butter or margarine; ¼ lb. castor sugar; 2 teaspoons baking powder; 1 cup milk.

Cream butter and sugar. Add eggs, milk and baking powder. Add fruit and lastly flour. Bake approx. 4 hours.

MISS A. P. JOLLEY, Kiltalown Ho., Jobstown, Tallaght, Co. Dublin.

SPICE CAKE: ½ cup shortening; 1 cup sugar; 2½ cups flour; ½ cup raisins; ½ cup currants; ¼ cup milk; ¼ cup treacle; 2 eggs; 1 teaspoon cinnamon; ¼ teaspoon ground cloves; ¼ teaspoon allspice; 2 teaspoons baking powder; ¼ teaspoon baking soda.

Cream shortening. Add sugar gradually, then the well beaten eggs. Mix ½ cup flour with fruit. Sieve remainder with baking powder, soda and spices. Add all with milk and treacle to first mixture. Then add fruit. Bake in shallow pan in moderate oven.

MISS M. PATTISON, 1 Church Street, Athlone.

FORTNIGHT CAKE: 1 lb. butter; 1½ lbs. flour; 1 lb. sugar; 2 lbs. fruit; ¼ lb. peel; 1½ teaspoons breadsoda; 6 eggs; ½ pint milk.

Cream butter and sugar. Beat in 6 egg yolks. Sieve flour and breadsoda. Add flour and stiffly beaten egg whites alternately. Add fruit, finely shredded peel and milk. Bake for 3½ hours in moderate oven.

This cake will keep for three months; should not be cut for a fortnight.

MRS. FLETCHER, Kilkeel, Co. Down.

FRUIT CAKE WITHOUT EGGS: 1 lb. flour; ¾ lb. currants; ¼ lb. raisins; ½ lb. sugar (brown); ¼ lb. butter; 2 ozs. citron peel; ½ pint milk; 1 large teaspoon baking soda; ½ teaspoon mixed spice; 2 tablespoons cold milk; 2 teaspoons liquid browning.

Cream butter and sugar. Add flour and all dry ingredients, also prepared fruit. Mix well. Heat ½ pt. milk, and add liquid browning. Put baking soda in two tablespoons cold milk, and add to warm milk. When it fizzes pour on dry ingredients. Mix and bake in hot oven about two hours. If baked in large flat tin bake for shorter period.

MRS. D. DICKIE, Seatown House, Swords, Co. Dublin.

EGGLESS CAKE: 4 ozs. ground rice; 4 ozs. flour; 4 ozs. sugar; 3 ozs. margarine; 7 ozs. sultanas or other fruit; ½ teaspoon baking soda; ¼ pint boiling milk.

Rub in fat. Add dry ingredients. Add boiling milk. Put in greased tin, bake 1 hour or more.

MISS B. HOBSON, Rathcoyle, Kiltigan, Co. Wicklow.

BOILED CAKE: 2 cups flour; 1 cup sugar; 1 cup sultanas; 1 cup raisins; pinch of salt; ~~1 cup water~~; 1 teaspoon breadsoda; 1 cup water; ¼ cup butter; 1 teaspoon spice, lemon essence; 1 egg.

Put water, sugar, fruit, spice, essence and butter into a saucepan. Bring to boil. Simmer for a few minutes. Remove from fire. When luke warm add flour, breadsoda and egg. Bake in moderate oven. To test if it is cooked, insert a warmed knitting needle, if it comes out dry cake is cooked.

MRS. F. EADES, Greenbank, Seffin, Birr.

SCRIPTURE CAKE:

1 cup butter.....Judges 5. 25.
3½ cups flour.....1. King's 4. 22.
3 cups sugar.....Jeremiah 6. 20.

2 cups raisins	1 Samuel 30. 12.
2 cups figs.....	1 Samuel 30. 12.
1 cup water.....	Genesis 24. 17.
1 cup almonds	Genesis 43. 11.
6 eggs.....	Isaiah 10. 14.
1 tablespoon honey	Exodus 16. 31.
Pinch salt.....	Leviticus 2. 13.
Spices to taste.....	1 King's 10. 10.
2 teaspoons baking powder	1 Cor. 5. 6.

Follow Solomon's advice for making good boys—Prov. 23. 14., and you will have a good cake.

Seed raisins. Chop figs and almonds. Flour all the fruits to prevent sinking. Bake from 4 to 5 hours.

MRS. S. FORTUNE, Deerpark, Borrisokane.

Marmalade, Jam, etc.

CRANNOG MARMALADE: Boil 4 lbs. oranges and a little salt in sufficient water to cover for 2 hours or until quite soft. Then cut in half. Remove pulp, and pips. Put pips into basin. Cover with water, letting them stand all night. Slice oranges and add pulp. Dissolve 7 lbs. sugar in 2½ pints water, using the water the oranges were boiled in and water from pips. Simmer till it becomes a clear syrup (about ½ hour). Then add in sliced oranges and pulp. Bring to boil, keep just boiling for about an hour, or longer, till mixture sets, and is bright and transparent.

MRS. LANDON, Crannog, Banagher.

ORANGE MARMALADE: 12 large or 14 small Seville oranges; 6 quarts cold spring water; 9 lbs. preserving sugar; juice of 2 or 3 lemons.

Slice oranges finely, removing seeds and white middle part. Add water, and leave for 24 hours. Bring to boil, and boil slowly for 1½ hours. Add sugar. Bring again to boil, and boil slowly for 2 hours, or until it sets when tested. Shortly before taking it up add lemon juice. Cover while very hot or leave until cold.

MISS A. A. LANGLEY, Comeragh, Galtrim Road, Bray.

ORANGE MARMALADE: Wash and place 1 doz. firm marmalade oranges in large pan. Cover with cold water, simmer gently in covered pan for about 2 hours or until fruit is tender. Drain off water, shred the fruit and remove pips. Weigh shredded fruit. To every lb. allow 2 lbs. of sugar and ½ pint of water in which oranges were boiled. Put fruit, water and sugar into preserving pan, bring to boil, stirring until sugar is dissolved. Boil briskly for about 20 minutes or until marmalade sets when tested.

MRS. J. ABBOTT, Cedarville, Fortal, Birr.

ORANGE MARMALADE: Allow 1 lemon to 4 or 6 Seville oranges. Wash lemons and oranges in cold water. Cut into very thin slices. Remove pips. Add water in proportion of 3 pints to 1 lb. oranges; pour a little water over pips; allow all to stand until next day. Put into preserving pan, adding water in which pips were steeped. Boil until oranges are soft enough to pierce with a straw. Measure. Add 1 lb. preserving sugar to each pint. Boil until a little will jelly when cooled.

MRS. HOWE, Townsend Street, Birr,

MARMALADE: 8 bitter oranges; 4 sweet oranges; 3 lemons; 13 lbs. sugar; 12 pints water.

Slice fruit. Put pips into 1 pint of water. Put remainder of water on fruit. Leave for 24 hours. Boil 2 hours (pips in muslin bag) without sugar. Then add sugar, and boil 1 hour.

MRS. K. SIKES Skibbereen.

MARMALADE: 1 grapefruit; 1 lemon; 1 orange (any kind).

Slice very fine after cutting away pips and pith. Add 3 times as much water as fruit. Let stand overnight. Boil next day for 10 minutes. Leave overnight.

Measure one cup of sugar to each cup of fruit. Before adding sugar boil fruit one hour. Add sugar. Leave one hour. Boil till jelly (about $\frac{1}{2}$ hour).

MRS. MONTGOMERY, 50 Myrtlefield Park, Belfast.

QUICKLY MADE MARMALADE: 4 lbs. bitter oranges; 4 sweet oranges; 2 lemons, 8 lb. sugar; 4 pints water.

Wash and wipe fruit. Grate rinds of fruit into basin. Remove pith from oranges, and cut up roughly. Throw away pith from lemons. Cut up fruit and with the pith and water boil for 30 minutes. Strain some of this over grated rinds. Leave for 10 minutes. Strain into clean pan. Add sugar, rinds and fluid from pith and fruit. Bring to boil. Boil quickly for 10-15 minutes. Test for setting.

MRS. T. MITCHELL, Kansas Avenue, Belfast.

LEMON MARMALADE: Slice thinly 7 lemons. Remove pips and soak in teacup about $\frac{2}{3}$ full cold water, and leave. To each lb. of fruit add 3 pints of cold water. Stand for 24 hours. Then boil until the peel is tender. Leave another 24 hours. Measure and to each pint of pulp add $1\frac{1}{4}$ lbs. lump sugar, adding strained water from pips. Boil for an hour until transparent and sets when tested. Put into jars and cover.

MRS. HARDING, Birr.

MARMALADE (Pressure): $3\frac{1}{2}$ lbs. marmalade oranges; 1 lemon; 10 lbs. sugar; $3\frac{1}{2}$ pts. water.

Cut fruit in half, and squeeze juice out on lemon squeezer. Put juice and pips (tied in muslin bag) in pressure cooker. Chop or mince peel and add with 2 pints of water to juice in cooker. Leave to steep for 12 hours. Cook under pressure for 10 minutes. Reduce pressure. Put mixture into large saucepan. Add $1\frac{1}{2}$ pints water and 10 lbs. sugar. Allow sugar to dissolve. Then boil hard until "set"—about 30 minutes.

MRS. J. P. MYLES, John's Mall, Birr.

RHUBARB JAM: 5 lbs. rhubarb; 2 lbs. apricots (dried); 7 lbs. sugar.

Cut rhubarb and apricots finely. Cover with sugar. Leave for three days, stirring frequently. Boil slowly for $1\frac{1}{2}$ hours. Test and pot.

MISS D. DELAHUNT, P.O., Ballingarry, Roscrea.

PINEAPPLE and APRICOT JAM: 1 large tin pineapple (2 lbs.); 1 lb. dried apricots; 5 lbs. sugar.

Cup apricots into small pieces. Put into preserving pan with pineapple juice. Leave over night. Boil for 20 minutes. Add sugar and pineapple cut small. Boil another 20 minutes, or until a golden brown colour.

MRS. J. KENNY, Ballyhoose, Lawrencetown, Ballinasloe.

APRICOT JAM: 2 lbs. dried apricots; 6 pts. water; juice and rind 2 lemons; 2 ozs. butter; 8 lbs. sugar.

Wash and cut up fruit. Soak for three days and nights in water. Boil for 1 hour. Add lemon juice, rind and sugar. Boil for 20 minutes. Add butter. Boil further 5 minutes.

MRS. E. EADES, Avril, Portumna Road, Birr.

APRICOT JAM: 1 lb. apricots; 2½ lbs. sugar; 1 lemon.

Steep apricots in 2½ pints tepid water for 24 hours. Boil for 10 minutes without sugar. Add sugar and juice of lemon. Boil all for 30 minutes.

MRS. I. WYTHE, Birr.

APPLE JAM: 7 lbs. prepared apples; 7 lbs. sugar; 2½ pints water; 3 ozs. whole ginger; rind of 2 or 3 lemons; 10-12 chilli pods.

Cut apples into quarters. Peel and core them. Grate rind of lemons. Cut ginger into pieces the size of hazelnuts. Boil ginger, lemon rind and chillies (which may be put into a muslin bag) in the water for 10 minutes. Add apples and then the sugar. Boil till the jam sets when tested on a saucer. The apples should remain in quarters, and the jam should be a reddish colour.

MISS I. WILLINGTON, St. Kierans, Birr.

GREEN GOOSEBERRY JAM: 2 quarts green gooseberries; 1 quart water; 6 lbs. sugar.

Boil fruit and water for 10 minutes. Add sugar. Bring to boil and boil for 5 minutes only.

MRS. SHACKLETON, Glen Nora, Moone, Co. Kildare.

"8 MINUTE" RASPBERRY JAM: 4 lbs. raspberries; 4 lbs. sugar.

Mash raspberries with fork. Boil for 5 minutes in preserving pan. Add sugar and boil quickly for 3 minutes. Put in jars and cover.

MRS. E. SPLAINE, Belgooly, Cork.

STRAWBERRY JAM (Scotch Recipe): 8 lbs. strawberries. Hull and put in pan. Add juice of 6 lemons. Simmer until fruit is cooked. Add 7 lbs. warmed sugar. Bring to boil. Boil gently until jam sets—about 20-30 minutes after adding sugar. Add piece of butter the size of a walnut to take away scum.

MRS. H. KENNEDY, Fynagh, Eyrecourt, Co. Galway.

VEGETABLE MARROW JAM: 1st and 2nd Day: Peel marrow nicely. Core and cut in slices about an inch thick. Put into a crock with cold water. Change this twice a day for two days.

3rd Morning. Pour off water and dry marrow in a cloth. Weigh it, and to every lb. allowed 1½ lbs. sugar and 1 oz. whole ginger broken into small pieces. To every 2 lbs. allow juice and rind (cut small) of 1 lemon, and 1 breakfast cup water. Put half sugar with other ingredients. Boil for 5 minutes after sugar melts. Take off fire, put into a vessel, leave for 2 days covered.

5th Morning. Drain syrup off marrow. Bring to boil with remainder of sugar. When boiling put in marrow. Boil until marrow clears. Colour with a little saffron tied in muslin bag. Also some chilli pods in other muslin bag. Leave until jam is hot enough.

MISS FAYLE, Moorpark, Birr.

BLACKCURRANT JAM: To every quart of blackcurrants allow 1 pt. water and 3 lbs. of sugar. Boil blackcurrants and water for 10 minutes. Add sugar. Boil 10 minutes.

MRS. W. H. POOLE, The Abbey Lodge, Cahir, Co. Tipperary.

BLACK CURRANT JAM: 1½ lbs. fruit; 1 pint water; 3 lbs. sugar.

Butter pan. Bring fruit and water slowly to boil. Simmer 20 minutes. Remove from heat. Add warmed sugar. When dissolved boil rapidly 5 minutes. Cool 5 minutes. Pot and cover while hot.

Green gooseberry jam can be made the same way.

MRS. GIRTEN, St. Aubyrns, Sorrento Road, Dalkey.

BLACK CURRANT JAM (a foolproof recipe): 4 lbs. black currants; 5 1-lb. jam jars cold water; 7 lbs. granulated sugar.

Put fruit and water in preserving pan. Bring to boil. Boil quickly for exactly 15 minutes. Add sugar. Dissolve. Bring again to boil. Boil quickly for exactly 15 minutes. Result—14 lbs. delicious jam, perfectly jellied.

MRS. M. E. LAWLOR, 28, Combemartin Road, Southfields, London.

PARSLEY HONEY: 6 ozs. parsley including stalks; 1 lb. sugar; 1½ pts. water; ½ teaspoon vinegar.

Clean and roughly chop parsley. Boil with 1½ pts. boiling water, until reduced to 1 pint. Strain. Add sugar. Boil until syrupy (about 20 minutes). Add vinegar. The honey should set to a stiff jelly when cold and taste like heather honey.

Will keep for about 2 weeks.

MISS M. W. LONG, Bronagh, Cahir.

LEMON CURD: 1½ teacups sugar; 2 ozs. margarine; 2 eggs; 1 lemon.

Boil sugar, margarine, lemon rind and juice. Pour over beaten egg. Stir over gentle heat until it thickens. May be made in double saucepan, or in bowl over boiling water.

MISS G. HAYES, Kilkea House, Castledermot, Co. Kildare.

LEMON CHEESE: ¼ lb. butter; 1 lb. sugar; 6 eggs; 2 lemons.

Melt butter in saucepan. Add sugar, juice and rind of lemons. Add eggs. Stir until mixture becomes as thick as honey. This will keep a few weeks; is useful for tarts or case filling.

MRS. RAINSBERRY, Ballingarry, Roscrea.

LEMON CHEESE FILLING: 2 juicy lemons (grated rind and juice); 4 eggs; 3 ozs. butter or margarine; 11-12 ozs. sugar (according to taste).

Put lemons, butter and sugar in 2-lb. stone jam jar in pan of boiling water (or in double saucepan). Stir till sugar is dissolved. Add well beaten eggs. Keep stirring on fire until mixture is sufficiently thick, just to drop off spoon. Then remove from boiling water at once—as it will thicken as it cools.

MRS. V. CLAYTON, Glenghazel, Clondalkin, Co. Dublin.

HINTS ON MAKING JAM: Boiling fruit a long time, without sugar, without a cover on the preserving pan, and skimming it well is a very economical and excellent way—economical because the bulk of the scum rises from the fruit and not from the sugar. Boiling it without a cover allows evaporation of all watery particles therefrom, and renders the preserves firm and well flavoured. Sugar should be

added after skimming is completed. The proportions are $\frac{3}{4}$ of a lb. of sugar to a lb. of fruit. Jam made in this way of currants, strawberries, raspberries, or gooseberries is excellent.

MRS. A. BELL, Bellavista, Cahir, Co. Tipperary.

Beverages

HOME-MADE ORANGE SQUASH: 4 oranges; 3 lbs. sugar; 2 ozs. citric acid; $2\frac{1}{2}$ pts. boiling water.

Put sugar and grated rind of oranges into bowl. Add 2 pints of boiling water; stir until dissolved. Add orange juice. Dissolve citric acid in $\frac{1}{2}$ pint boiling water; add to mixture. Stir well. Strain and bottle. Dilute to serve.

MRS. K. J. MORRIS, Morlowe, Tullamore.

ORANGEADE: 4 oranges; 1 lemon; $2\frac{1}{2}$ lbs. sugar; 3 pints boiled water; 1 oz citric acid.

Grate rinds finely over sugar and strained fruit juice. Dissolve citric acid in a little of the boiled water. Add to fruit juice remainder of slightly cooled boiled water. Stir until dissolved. Bottle when cool. Keep awhile before using. Dilute with water. Keeps approximately 3 weeks.

MISS F. SMALL, Drumconnick, Cavan.

LEMONADE: 3 lemons; 2 lbs. sugar; 1 oz. epsom salts; 1 oz citric acid; $\frac{1}{2}$ oz. tartaric acid.

Use an earthenware bowl and wooden spoon. Add rind and juice of lemons to sugar, salts and acid. Dissolve in 5 breakfast cups boiling water.

MRS. G. I. COULTER, Riverstown House, Birr.

GINGER WINE: 2 drms. essence of ginger; $1\frac{1}{2}$ drms. zinc of capsicum; 2 drms. burnt sugar; 5 drms. tartaric acid; 2 lbs. lump sugar; 3 quarts boiling water.

Mix tartaric acid with lump sugar. Pour on boiling water, when cold add remaining ingredients. Bottle and use after one or two days.

MRS. F. MOLLISON, Birr.

BLACKCURRANT CORDIAL: Divide a quart of currants into three parts, 1 lb. sugar into three parts. Put all into one full quart glass bottle, with twelve cloves (more or less according to taste). Fill it with gin. Cork and seal down. If wine bottles are used divide currants and sugar into four parts. Currants must be old and dry, the eyes taken off. Bottles should be shaken daily for two or three weeks. Clear glass spirit bottles are preferred to wine bottles, as they hold a full quart.

MRS. G. E. BROWN, Ballingarry, Roscrea.

Chutney, Pickles, etc.

QUICK APPLE PICKLE: 2 lbs. apples (peeled, cored and chopped finely); $\frac{1}{2}$ lb. sultanas; $1\frac{1}{2}$ lbs. onions (cut finely); $1\frac{1}{4}$ pints vinegar; $\frac{1}{2}$ oz. mixed pudding spice; $\frac{1}{2}$ teaspoon salt.

Put spice into muslin. Place in basin with vinegar and salt for 1 hour. Bring to boil. Boil gently for 15 minutes. Mix sultanas, apples and onions. Put into very hot jars. Pour over boiling vinegar. Cover at once.

MRS. JOLLEY, Mountgorry, Swords, Co. Dublin.

APPLE CHUTNEY: 2 lbs. apples; $\frac{1}{2}$ lb. onions; 2 lbs. moist brown sugar; 1 lb. raisins; 1 lb. dates; 2 ozs. salt; 1 drachm cayenne pods; $\frac{1}{2}$ oz. ground ginger; 3 pints brown vinegar.

Cut onion very fine and apples into lengths (core them, but leave the peel on). Stone and cut dates into four pieces. Boil fruit in enough good vinegar to cover. When soft add sugar, salt, ginger, pepper pods (in muslin). Boil for 10 minutes only.

MRS. S. G. ATKINSON, Kincora, Templemore, Co. Tipperary.

APPLE AND RAISIN CHUTNEY: 3 lbs. sour apples; 3 onions; 1 lb. seedless raisins; 1 lemon; $1\frac{1}{2}$ lbs. Demerara sugar; 1 tablespoon mustard seed; pepper and salt; 1 pt. malt vinegar.

Peel apples and onions. Mince them with raisins. Put into saucepan with grated lemon rind, lemon juice and other ingredients. Bring to boil. Simmer slowly, stirring thoroughly until thick. Pot and cover.

MRS. W. W. SHEPPARD, Sedbergh, Studland Rd., Lee-on-Solent, Hants.

UNCOOKED CHUTNEY: 1 lb. sour apples; 1 lb. green or ripe tomatoes; 1 lb. onions; $\frac{3}{4}$ lb. raisins; 4 medium sized peppers; 1 tablespoon salt; 2 cups vinegar; 2 cups granulated sugar; 2 teaspoons dry mustard; 1 teaspoon cloves; 2 teaspoons ginger.

Add salt to tomatoes. Mix well. Add rest of ingredients. Scald vinegar and cool before adding. Let mixture stand in glass or delph bowl for 2 weeks. Put into sterilized jam jars and cover. Will keep for a year.

MRS. A. KENNY, Ballingarry House, Roscrea.

GREEN TOMATO CHUTNEY: 2 lbs. green tomatoes; 2 lbs. apples; 1 lb. onions; 1 dessertspoon salt; $\frac{1}{2}$ lb. sugar; $\frac{1}{4}$ lb. raisins (not necessary); $1\frac{1}{4}$ pints brown vinegar; about 2 teaspoons mixed Spice.

Slice tomatoes, onions and apples thinly. Put into saucepan with other ingredients. Boil gently, stirring often until mixture thickens and is dark in colour, about two hours. Pot when cold.

MRS. G. BOWER, Birr.

GREEN TOMATO AND APPLE CHUTNEY: 4 lbs. apples; 3 lbs. green tomatoes; 2 ozs. salt; 1 lb. sugar; $1\frac{1}{2}$ lbs. shallots or onions; 1 oz. whole mixed spice; 1 quart vinegar.

Peel, core and cut up apples. Wash and slice tomatoes. Peel and slice shallots. Tie spices in muslin. Place all ingredients in preserving pan. Boil gently stirring occasionally until thick, about $1\frac{1}{2}$ hours. Remove and squeeze out spice bag before potting.

MRS. N. LUCAS, Rosemary Square, Roscrea.

GREEN TOMATO CHUTNEY: 3½ lb. green tomatoes; 3½ lbs. apples (weighed, peeled and cored); 3½ lbs. demerara sugar; 3½ pints vinegar; 3½ ozs. preserved ginger; ¾ lb. sultanas; 1 lb. shallots; 18 red chillies; 2 tablespoons salt.

Boil vinegar and sugar together in preserving pan. Slice tomatoes and apples into syrup. Add other ingredients. Boil all well together until the mixture thickens. Keep well stirred during the process.

MRS. J. V. OAKLEY, 21 & 23, Main Street, Birr.

DATE, APPLE & TOMATO CHUTNEY: 1 lb. dates (stoned and chopped); 1 lb. apples (previously cooked); 1 lb. onions (chopped finely); ¾ lb. demerara sugar; 1½ lbs. ripe tomatoes; 1½ pts. vinegar; ½ lb. sultanas; 1 oz. salt; ½ oz. mustard seed.

Boil all together till tender.

MRS. E. O'BRIEN, Russelopen, Killyon, Birr.

CAULIFLOWER CHUTNEY: 1 lb. shallots; 1 large cauliflower; 1 cup brown sugar; 1 tablespoon flour; 1 tablespoon mustard; 1 tablespoon curry powder; ½ tablespoon tumeric; 1 pint vinegar; salt.

Divide cauliflower into small pieces. Halve shallots. Put into boiling salted water. Cook for few minutes. Drain well. Boil vinegar. Add vegetables. Make a paste of tumeric, curry, flour and mustard. Stir into vegetables. Continue stirring until mixture boils. Bottle.

MILDRED BAGNALL, Birr.

BEET CHUTNEY: 1½ lbs. beet (boiled) and cut in small cubes; ½ lb. onions; ¼ teaspoon ground ginger; 1 lb. apples; ½ pt. vinegar; juice ½ lemon; ¼ lb. sugar.

Peel apples and cut small. Chop onions. Put in saucepan. Add ginger, lemon, sugar and vinegar. Boil 20 minutes, stirring constantly. Add beet. Boil another 15 minutes. Bottle. Keeps fresh for about two months.

MRS. P. M. BOYD, Enderley, Ennis Road, Limerick.

CHUTNEY: 4 lbs. apples; 2 lbs. onions; ½ lb. sultanas; 2 teaspoons salt; 2 lbs. granulated sugar; 1 teaspoon cayenne pepper; 1 qt. brown vinegar.

Cut apples and onions into small pieces. Put into enamel saucepan with fruit, salt, sugar and pepper. Cover with vinegar. Boil for 5 hours.

MRS. J. WEIR, Muskoka, Tinahely.

PICKLED ONIONS: To 1 quart of vinegar use: ½ lb. sugar; 2 tablespoons allspice; 12 lumps of root ginger.

Peel onions. Sprinkle with salt and leave for 3 days. Drain. Wash in clean water. Drain again. Pack into jars with bruised root ginger. Boil vinegar, sugar and spice (tied in bag) for 5 minutes. When cold pour over onions in jars.

MRS. K. S. HAINES, Woodlands, Birr.

VEGETABLE MARROW PICKLE: 4 lbs. marrow; ½ lb. loaf sugar; 1½ ozs. mustard; 1½ ozs. ground ginger; ½ oz. tumeric powder; 6 chillies; 6 cloves; 2½ shallots; 3 pints white vinegar.

Peel marrow and remove seeds. Cut into dice. Sprinkle with salt. Leave overnight. Strain through colander, mix ginger, mustard and tumeric into a smooth paste with cold vinegar. Boil remainder

of vinegar. Stir in and boil all spice (having tied the chillies in a muslin bag). Add marrow and boil till tender.

MRS. C. DEACON, Rathdaniel, Rathvilly, Co. Carlow.

MINT JELLY: 1 pint apple juice; 1 lb. sugar; large bunch mint.

Boil apple juice, sugar and mint in saucepan until liquid is well flavoured with mint. Remove mint. Boil until jelly sets when tested. Pour into jars.

MISS K. CAVANAGH, Main St., Birr.

MINT JELLY: 2 cups serto; 3 cups water; 2 cups vinegar; 12½ cups sugar; mint leaves (fresh); green colouring.

Mix water and vinegar. Add colouring to desired shade. Add sugar. Bring to boiling point. Add mint leaves. Boil strongly for 1 minute. Remove from fire. Skim and strain. Return to fire. Add certo, and if necessary more colouring. Boil again for 1 minute. Remove from fire. Skim. Put into pots.

In memory of MARY M. WELDON.

Miscellaneous

GREEN BUTTER FOR SANDWICHES: 4 ozs. butter; 1½ table-spoons chopped parsley; 1 tablespoon lemon juice; anchovy essence or paste to taste; salt and pepper.

Cream butter. Add other ingredients. Use fairly thickly as sandwich filling.

MRS. A. DROUGHT, Tullynisk Park, Birr.

APPLE COMPOTE: 4 lbs. granulated sugar; 3 pints water; 2 doz. apples; 2 ozs. ground ginger or cloves. Boil sugar and water to a thick syrup. Add apples (peeled, cored and cut into thin slices). Boil until apples are of clear transparency. Add ginger (or cloves, tied in muslin to be removed). Boil a little longer. Bottle and seal.

MRS. E. JACKSON, Upper Cahir Abbey, Cahir.

TOMATO PASTE (for savoury sandwiches): 1 lb. tomatoes; 2 ozs. butter; 1 egg; ½ cup soft breadcrumbs; a little chopped onion.

Peel and mash tomatoes. Place in saucepan with melted butter; warm through. Then add breadcrumbs, well-beaten egg, onion, pepper and salt. Stir well until thick paste is formed.

This may be made a few days before it is required.

MISS G. MacLAURIN, Wingfield, Birr.

SAUCE FOR WILD DUCK: 1 tablespoon vinegar; 1 tablespoon Worcester sauce; juice of lemon; 1 saltspoon salt; ¼ saltspoon cayenne pepper; 1 teaspoon sugar; 5 or 8 tablespoons port wine; 2 green chillies, sliced, without seeds; a good deal of butter.

Warm up and serve.

MRS. P. McCREDY, Burnham-on-Sea.

SAUCE FOR SAUSAGES: ½ lb. onions (4 medium sized ones); 2 ozs. dripping; 4 level tablespoons flour; 1 pint stock; salt and pepper; 2 level teaspoons sugar; 2 tablespoons vinegar; gravy browning if necessary.

Skin and slice onions. Heat dripping. Fry onions in it till brown. Mix in flour. Gradually stir in stock. Stir till boiling. Boil for 5 to

10 minutes. Add salt and pepper to taste, sugar, vinegar and gravy browning if necessary. Pour over grilled or baked sausages. Serve with mashed potatoes and vegetables.

MRS. M. M. OWEN, The Rectory, Birr.

LEMON SAUCE: $\frac{1}{2}$ pint water (put on to boil); 4 dessertspoons sugar; juice of 1 lemon and some rind (grated); 1 dessertspoon corn flour (according to thickness required); yolk and white of 1 egg.

Into boiling water and melted sugar stir in blended corn flour. Add lemon juice and rind. Boil 5 minutes. Cool slightly and add beaten egg yolk. Cook a little longer. When cool enough stir in stiffly beaten white. Beat well. Use cold with fruit.

MRS. A. WOLFE, Glenfael, Skibbereen, Co. Cork.

SWISS BREAKFAST DISH (quantities for 4 helpings): 4 ozs. rolled oats or barley flakes (1 cup); $\frac{1}{2}$ - $\frac{3}{4}$ lb. raw grated apple (2 medium); 4 tablespoons cream or evaporated milk; 1-2 tablespoons sugar; measures level.

Soak cereal overnight in barely enough water to cover. In morning beat up well with other ingredients. Serve without cooking. This is specially suitable for summer breakfasts.

N.B.: If condensed milk is used omit the sugar.

MRS. S. DUNNE, Springfield, Birr.

MEWSLY: 1 tablespoon oatflakes; 3 tablespoons water; 1 large apple (or banana or prunes); 1 tablespoon cream or sweetened condensed milk; juice $\frac{1}{2}$ lemon, if liked.

Soak oatflakes overnight in water. Next morning add grated apple and cream (and lemon if used). Mix all together. Serve at once.

MRS. V. ATKINSON, John's Mall, Birr.

MOCK MARSHMALLOW: 1 pint crystal jelly; $1\frac{1}{2}$ cups water; 1 cup icing sugar.

Steep crystals in water for 10 minutes. Boil 8 minutes without stirring. Let cool. Then add icing sugar. Whisk till stiff. Very nice on shortbread biscuit or small sponge cake.

MRS. F. MONTGOMERY, 361 Merville Garden Village, Whitehouse, Belfast.

SAVOURY LOAF: Old bread (brown or white); stale pastry, crusts, etc.; suet, pepper and salt; parsley (chopped); onion (finely chopped); flour.

Soak bread pastry, etc., in cold water for an hour or more. Squeeze water out well. Mix in suet onion, parsley, pepper and salt. Add flour and work into a loaf. Tie in cloth and boil two hours. When cold slice and fry.

MRS. G. JOHNSTON, Heath Lodge, Kinnitty.

CREAM TOFFEE: 1 tin Nestle's milk; $\frac{1}{4}$ lb. butter or margarine; $\frac{1}{2}$ lb. sugar; 2 tablespoons syrup.

Put all together in saucepan. Boil for 15 to 20 minutes, stirring all the time. Pour into greased tin. Do not touch until set.

MR. N. WOOD, Heath Cottage, Ilkley, Yorks.

CHOCOLATE FUDGE ICING: $\frac{1}{2}$ lb. icing sugar; 3 level dessertspoons chocolate powder or cocoa; 3 ozs. butter; 3 tablespoons water.

Roll icing sugar to remove lumps, then sieve twice. Add to this the chocolate powder or cocoa. Sieve again. Put water in small

saucepan with the batter, set over gentle heat to dissolve, then bring to the boil.

Pour this slowly into the sugar and chocolate powder, stirring all the time. Leave to cool, then beat well till light and fluffy.

MISS I. ABBOTT, Cedarville, Fortal, Birr.

FUDGE: 4 ozs. margarine or butter; 1½ lbs. sugar; 3 tablespoons cocoa or other flavouring; 1 tin condensed milk (sweetened).

Melt margarine. Add milk, cocoa and sugar. Rinse out tin with a little hot water. Boil hard and stir hard. Test mixture by dropping a little into a cup of cold water; if it toffees take off fire and beat until mixture begins to thicken. Pour into greased dish. Cut into squares when cold.

MRS. WHITFIELD, Modreeny, Cloughjordan.

BUTTERSCOTCH: 1 lb. granulated sugar; ½ lb. butter; 8 tablespoons golden syrup; 2 tablespoons vinegar.

Slowly melt sugar and other ingredients thoroughly. Stir well. Boil until the mixture becomes brittle. (To test, drop a spoonful in cold water). Remove immediately from fire. Pour into well-buttered tin. When cool mark into squares with a sharp knife, and when quite cold break into pieces. Wrap in grease-proof paper. Keep in airtight tin.

MISS D. ROE, 5 Emmet St., Birr.

MOCK CREAM: 5 ozs. castor sugar; 2 ozs. butter or margarine; couple of spoons warm milk.

Cream butter and sugar. Add warm milk.

MRS. L. MITCHELL, Kansas Avenue, Belfast.

FILLING A PINEAPPLE PIE: 3 egg yolks; 1 cup sugar; 3 cups juice drained from can of pineapple with enough water to make 3 cups; 2 tablespoons cornstarch; 1 lemon; butter (size of egg).

Make paste of cornstarch, lemon and water. Cook all until thick. Add crushed pineapple. Cool. Fill baked pie shell. Cover with meringue. Brown lightly in oven.

Meringue: 3 egg whites; 3 tablespoons sugar; 1 teaspoon lemon juice.

MRS. G. EAMFORD, 52, Erie Avenue Hamilton, Canada.

MINCEMEAT: 1½ lbs. raisins (stoned); 1 lb. candied peel; 1 lb. sultanas; 1 lb. currants; 2 lbs. apples; 1½ lbs. brown sugar; rind and juice of 1 lemon and 1 orange; 1 oz. mixed spice; ½ grated nutmeg; ½ pint brandy or rum (if liked); 1 lb. finely chopped suet—if preferred 1 lb. melted butter.

Mince twice raisins, peel, apples and half of sultanas and currants. Add remainder of fruit and other ingredients. Mix well and leave in covered jar. Stir every day for a week. Pot and cover. Best kept a few weeks before using.

MRS. M. WATKINS, Coolnagrower, Birr.

BAKING POWDER: 2 ozs. breadsoda; 4 ozs. bextartar; 6 ozs. cornflour.

Sieve all together 3 or 4 times. Is excellent for cooking and very cheap. Store in airtight tin.

MRS. KENNY, Redwood, Lorrha, Nenagh.

Household Hints

Add vinegar rather than salt to the water in which greens and salads are washed. The former causes any insects to drop off, whereas salt only makes them cling to the leaves.

MRS. FLETCHER, Kilkeel, Co. Down.

To re-heat Joint, retaining the original flavour. Place dripping on top of joint. Wrap in greaseproof paper. Put meat on grid in pan, in which there is a little water. Place in hot oven.

Left over roast potatoes and Yorkshire pudding could be included in the "parcel."

MRS. C. CRAWFORD, Hillview, Tramore.

A small piece of fat or bacon rind placed on top of saucepan when cooking potatoes will prevent the water boiling over.

MRS. J. ABBOTT, Cedarville, Fortal, Bir.

Boiled beetroot is greatly improved by setting it in lemon jelly.

MRS. G. McBRYDE, Tulla House, Kinnitty.

WHEN COOKING RICE, try adding a little lemon juice; this gives the rice a white appearance and keeps the grains separated.

MISS T. W. McCAUGHEY, 7, Harcourt St., Dublin.

If a nut of butter is added to jam before taking off cooker, all the scum will disappear and jam will not need skimming.

MRS. G. BOYD, Ballinacor House, Tinahealy, Co. Wicklow.

A pinch of dry mustard added to coffee before the water is poured on brings out the flavour.

MISS K. ARNOLD, Baskin Hill, Cloghran, Co. Dublin.

APPERTAINING TO RHUBARB: To rid rhubarb of its acidity: Cut up fruit and leave in a bowl of cold water, with a slice of bread on top, overnight, or for 3 to 4 hours. Drain off water. Remove sodden bread. Cook in the usual way.

MRS. FRANKS, c/o Medical Dept., Tankanyika, East Africa.

TO CRISP WILTED LETTUCE OR CABBAGE: Try washing a piece of coal and putting it into a bowl of water for a while with lettuce or cabbage.

MRS. E. C. MITCHELL, Cool Dara, Birr.

HOUSE GROWN PARSLEY: Fasten a piece of twine to each end of a sponge to form handles. Soak sponge for 12 hours in water. Sprinkle with parsley seed. Hang by handles on hook in warm airy place. Keep sponge moist.

G. BAGNALL, Birr.

To make a nice pink icing, colour with Ribena.

MRS. E. JACKSON, Rathcahill.

Before using a new rubber hot water bottle, rub with glycerine. Repeat this occasionally to prevent it cracking.

An old bag makes an excellent kneeling-mat. Half fill with bran and cork. If bag becomes hard and stiff, make a solution with one

tablespoon ammonia to one quart hot water (not boiling). Leave bag in solution for some hours. When taken out it will be soft and ready for use.

MISS E. PERRY, 6 Mill Cottages, Cahir.

To remove stubborn caps on sauce bottles, etc., grip with a piece of sand paper.

MRS. G. BROWNE, 128, Bedford Street, Liverpool.

WASHING OF CRETONNE COVERS: Cretonne covers should be washed in bran water which is prepared as follows:—

One pint of bran boiled gently for half an hour in 2 quarts of water. Strain and add to this liquid 2 quarts of cold water, so that it is only luke warm when used. Add to this 4 tablespoons of salt and vinegar. This quantity is sufficient for a very large easy chair cover. Bran water preserves colour as well as stiffening and cleansing. No soap is needed. Rinse in several waters. Hang up in shade until almost dry. Roll up tightly and while still damp iron carefully.

MRS. BALDWIN, Highcliff, Madeira Walk, Church Stretton, Shropshire.

FOR WASHING WOOLLENS: 1 large packet lux (not a magnum); 1 tablespoon eucalyptus oil; $\frac{1}{2}$ pt. methylated spirits.

Place in covered jar. Use 1 tablespoon or sufficient to make nice lather. Do not rinse garment.

MISS M. BERNARD, 54 Orwell Park, Rathgar, Dublin.

TO PRESS WOOLLEN GARMENTS: If a jumper—place a piece of newspaper between the back and front, and in the sleeves. Put the jumper flat between 2 sheets of newspaper. Place under hearthrug, and leave overnight. This both presses and airs the garment.

MRS. R. EVANS, 20, Grace Park Terrace, Drumcondra, Dublin.

WHEN IRONING OR PRESSING A SLEEVE, roll a large piece of newspaper or other paper. Insert inside sleeve. Iron marks will not come out on other side.

MRS. M. WILLINGTON, Belfield, Shinrone.

Soak old and possibly valuable oven-cracken china plates for two hours in parazone and water, and the brown cracks disappear.

MISS B. NUGENT, Dublin.

Oil of eucalyptus may be used on any material no matter how delicate, and will remove stains without leaving a ring mark.

MRS. LAURIE, 8 Park Place, Lanark.

TO PRESERVE LEATHER SOLES: Apply varnish with a paint brush. Allow it to dry. Then apply again until soles absorb all the varnish.

MR. J. LUXOM, Rosse Row, Birr.

To prevent windows becoming steamed over in winter, rub inside with a cloth dipped in glycerine.

MISS B. DERMODY, Cloncarbon.

CAMPBOR IS USEFUL IN THE HOUSE:

For preserving cut flowers, dissolve a small piece in water and

the blooms will keep fresh for a long time without changing the water.

If a room is damp place a piece of camphor in each corner. It soon absorbs the damp.

The air in a room can be cleared and refreshed by applying a hot poker to a piece of camphor placed in a saucer.

MRS. WYTHE, Abbeyville, Cahir.

Stick transparent adhesive tape on window panes to prevent smudges when painting the window bars. Remove tape when paint is dry.

MISS E. McMURRAY, 32 Market St., Lurgan, Co. Armagh.

To transfer feathers from an old pillow-cover to a new cover make a hole in the top of the old cover. Sew up the new one leaving a hole the same size. Join the two holes together and sew around them. Shake the feathers from the old to the new cover, rip out the stitching where the holes are joined and sew up the opening in the new cover.

MRS. C. LEAKE, Holly Park, Birr.

TO CLEAN SILVER THE EASY WAY: Cut an old underblanket, pyjamas, nappies or other old soft garments into good squares. Dip in following solution. Allow to dry slowly. Do not wring tightly.

Half pint warm water; 1 tablespoon ammonia; 1 teaspoon Goddard's Plate Powder.

This quantity will dip two or three squares. Silver, brass or copper may be kept shining by an occasional rub. When cloths are black, wash out and re-dip in fresh solution.

MRS. J. WOLFE, Newtown, Mageny, Co. Ki'dare.

OLD FASHIONED COUGH CURE: 2 glasses rum; 1 oz. glycerine; juice of three lemons; whites of four eggs; one tablespoon fine white sugar.

Beat egg whites slightly. Put with all ingredients in a bottle and shake together well. Take a tablespoon three or four times a day.

MRS. D. STANLEY, The Square, Birr.

CURE FOR CHILBLAINS: Take a Swede turnip. Scoop out a hole in top. Put in a saltspoon of fine salt. Leave on cooker until the juice comes into hole. Rub this juice on the chilblains.

MRS. I. GILL, Caseltown House, Birr.

TO PREVENT HANDS BECOMING SORE AND CHAPPED, rub in a little pure glycerine after washing—while still wet—and rub off surplus with an old towel.

MRS. J. H. GILL, Ross, Rathcabbinn, Birr.

Take equal parts of kindness, unselfishness and thoughtfulness; mix in an atmosphere of love; add a spice of usefulness, and scatter a few grains of cheerfulness; season with smiles, stir with a hearty laugh, and dispense to everybody.

MRS. V ATKINSON, John's Mall, Birr.

HOUSEHOLD HINT: Get someone else to do the work.

MRS. M. ROBERTS, Old Mill House, Moate, Co. Westmeath.

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Mrs. Webb, Ballawley Park, Dundrum, Co. Dublin.

MAKES 16.

(DATE CRUMBLE.)

- 8 OZS DATES
- 1 TABLESP THICK HONEY
- 1 LEVEL TABLESP LEMON JUICE.
- 4 TABLESP WATER
- $\frac{1}{4}$ TEASP MIXED SPICE.
- 6 OZ BUTTER
- 6 OZ S. R. FLOUR.
- 6 OZ SEMOLINA.
- 3 OZ SUGAR.

7X11 SWISS ROLL TIN Butter
CHOP DATES PUT IN SAUCE
-PAN WITH HONEY LEMON
JUICE WATER AND MIXED
SPICE. COVER PAN AND
SIMMER OVER LOW HEAT
FOR 3 MINUTES THEN
REMOVE FROM HEAT AND

BEAT DATE MIXTURE TO A
SPREADABLE CONSISTENCY
LEAVE IT ON ONE SIDE.

HEAT BUTTER GENTLY IN
A LARGE PAN WHEN MELTED
STIR IN SUGAR FLOUR AND
SEMOLINA. SPOON HALF
THE SEMOLINA MIXTURE OVER
THE BASE OF TIN AND PRESS IT
IN AN EVEN LAYER THEN
COVER WITH DATE MIXTURE
AND CRUMBLE THE REST OF
MIXTURE OVER THE TOP ALSO
IN AN EVEN LAYER.

BAKE 30 MIN MAR 6. OR 400F
OR 200C.

LEAVE IN TIN 5 OR 10 MIN
BEFORE TURNING OUT.

CUT WHEN COLD

"Guardian," Nenagh