

FAMILY WILL APPRECIATE FOR YOUR NEXT BAKING DAY

half the cost. They are very simple to make if a little care is taken with the pastry and the syrup.

For the pastry take $\frac{3}{4}$ lb. of flour, 2oz. of lard, 2oz. of margarine, 2oz. of fine sugar, and a good pinch of salt. Slightly warm the fat and heat it soft with a wooden spoon, then rub it into the flour, adding the sugar first; bind with a little milk instead of water, and make the paste as dry as possible. Do not add flour after the liquid, except just to prevent sticking. Line a deep sandwich-tin with this paste, prick it well with a fork, and bake until firm and lightly browned. Leave until cold.

For the filling: Drain the syrup from a tin of apricots, cut the fruit into thick slices, and place in the case of pastry, each piece overlapping the other. Put the syrup into a small saucepan, bring to the boil, and mix with it half a teaspoonful of cornflour and a few drops of almond essence. Boil rapidly until it is reduced to about a gill. Pour over the fruit and leave to set. Any other fruit may be used in the same method.

How to Make Suet Pastry

This easily-made pastry is used for meat or fruit puddings, poly

pudding, sea-pie and dump-lings.

To Make the Pastry.—Required: $\frac{3}{4}$ lb. of flour, $\frac{1}{4}$ lb. of suet, half level teaspoonful of baking powder, cold water to mix, pinch of salt. Sieve the flour, salt and baking powder into a basin; remove all skin and kernels from the suet, and shred it finely, dipping it into the flour occasionally. Then flour a board, and chop the suet as finely as possible, adding enough of the flour to prevent it sticking to the knife; mix it well with the flour, make a hollow in the centre, and add cold water very gradually, stirring the flour in with the right hand. Form into a smooth dough, turn on to a floured board, flour a rolling-pin and roll out to the required size and thickness.

For a Meat Pudding the pastry is rolled out a little thicker than for a fruit pudding. Any kind or a mixture of meats may be used. The pudding may be covered with a scalded floured cloth and boiled, or it may be covered with greased paper and steamed. Time to boil, $2\frac{1}{2}$ to 3 hours. To steam, 3 to 4 hours. If small individual puddings are made, 1 hour's boiling and $1\frac{1}{2}$ hours' steaming should suffice.

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