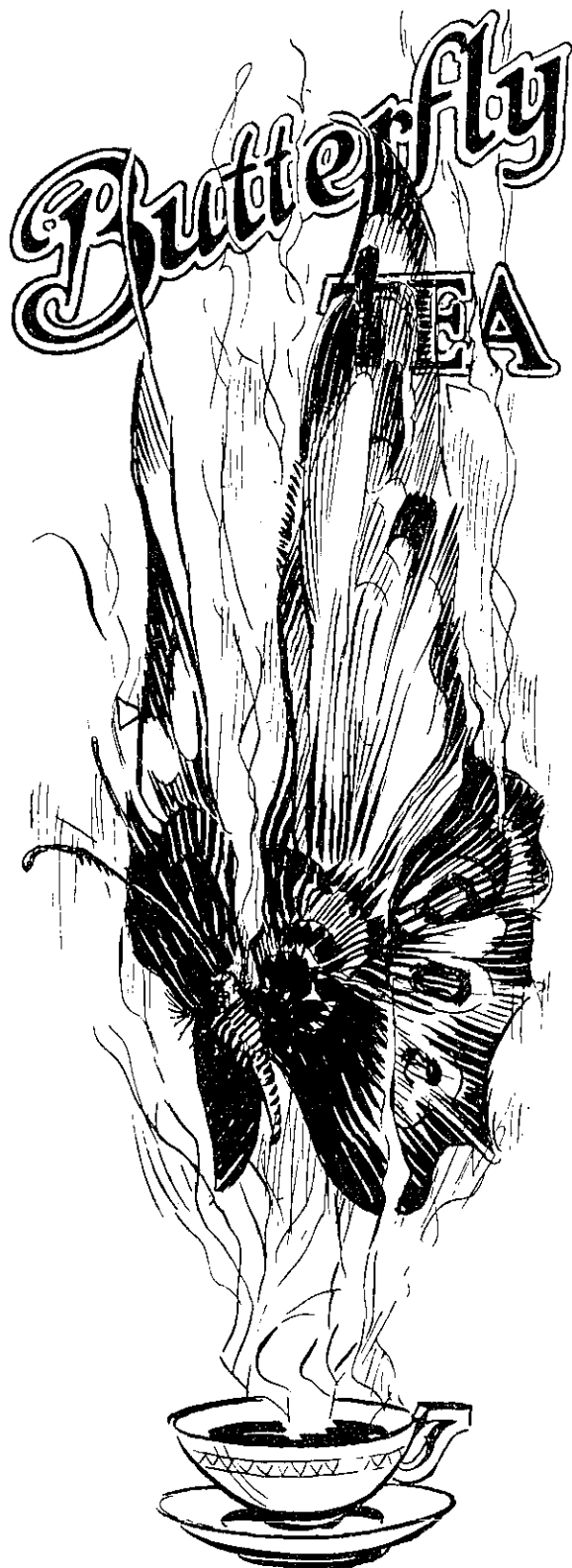


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Butterfly Tea—as delicate as the butterfly. The correct tea when entertaining—and on all other occasions.



Wholesale—BROWN BARRETT & CO. LTD.,  
Auckland.

## In the Kitchen

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cereal, a finish of fruit and good bread and butter, your man will not hurt, whatever the so-called principal dish may be composed of.

### Kidney Toast

Prepare this dish the night before. Remove skin from three sheep's kidneys. Split them and put them in salt and water for ten minutes or longer. Then drain them and put them on to stew slowly in half a pint of water, seasoned with pepper, salt, a pinch (not more) of mace, a small teaspoonful of Worcestershire sauce or twice as much tomato sauce. When the kidneys are thoroughly

### Golden Cake

Take  $\frac{1}{2}$  lb. of butter,  $\frac{1}{2}$  pint strong cold coffee,  $\frac{1}{2}$  lb. stoned raisins,  $1\frac{1}{2}$  lb. of flour, a heaped teaspoon of baking powder,  $\frac{1}{2}$  lb. of golden syrup, 2 eggs,  $\frac{1}{2}$  oz. each of nutmeg (grated) and ground cloves, 7oz. best sugar. Mix flour, baking powder and spices, beat butter and sugar together, and add to the dry ingredients. Beat up the eggs, add to them half the coffee, and stir in the mixture; beat in the golden syrup and the raisins; then, if not sufficiently moist, add the remainder of the coffee and a little milk. Pour into a greased tin and bake in a moderate oven for an hour and a-half.



Miss Dorothy Griffiths, of Auckland, recently awarded the gold medal for education from London Trinity College. She also gained her L.T.C.L. teaching diploma.

— S. P. Andrew, Studio.

well done remove them and chop roughly. Thicken and brown the gravy and replace the kidneys. Heat and put in spoonfuls on to neat pieces of buttered toast and garnish with fried bacon.

### Cheese Biscuits

Take 2 cups plain flour, 2 table-spoons of grated cheese, pinch of salt. Mix together; add 1 table-spoon of butter, melted in  $\frac{1}{2}$  cup of hot water. Roll very thin, cut with a small cutter, cook for quarter of an hour in a fairly hot oven. These biscuits will keep crisp quite a long time if kept in an air-tight tin. Spread with butter, they are nice for afternoon tea or supper.

### Kiss Cakes

Take one egg, its weight in sugar, butter, cornflour and flour, and half teaspoon of baking powder. Beat butter and sugar; add egg, then flour, cornflour and baking powder; stir slightly and put in half-teaspoons on the oven slide one inch apart. Bake eight minutes. Join together with jam, and sprinkle with icing sugar.

### Sweet Scones

Take 1 egg,  $\frac{1}{2}$  cup of sugar, 1 cup of flour, 1 teaspoon of baking powder and a pinch of salt. Beat egg and sugar to a cream, add

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