

**CURRY STEW.**

½ leg mutton, 1 onion, 1 apple, 1 carrot and any other vegetable desired, handful sultanas, 3lb rice.

Slice apple and onion and brown in a little dripping, add to the mutton which has been cut into squares; add other vegetables and sultanas and seasoning, cover with water and simmer for 2 hours. Thicken and flavour with curry. Serve with rice which has boiled for 20 minutes in water and pinch salt.—“Blue Bell,” Temuka.

**RABBIT STEW.**

Take a nice young rabbit, joint it, and cut the ribs into two pieces. Now peel and slice 3 large onions, put into a saucepan with a little dripping and cook until brown. Next add the rabbit, a piece at a time, and brown slowly. Now add about a quart of cold water and put to the back of the stove and simmer for 2½ hours. Just before serving, thicken with cornflour. This is delicious and one rabbit goes a long way with a large family.—“Biddi-Jan,” Redcliffs.

**CRUNCHIES.**

1 cup flour, 1 cup coconut, 1 cup rolled oats, 1 cup sugar, ½ cup butter, 2 teaspoons golden syrup, 1 teaspoon bicarb. soda.

Mix flour, coconut, rolled oats, and sugar. Melt butter and syrup, mix with soda dissolved in a little hot water, stir into flour, etc., and bake in a slow oven.

**CUSTARD PATTIES.**

Puff pastry, ½ pint milk, 1 teaspoon cornflour, 2 eggs, 2 good teaspoons sugar, essence vanilla.

Line patty tins with puff pastry, prick them well, and bake till half-cooked. Bring milk to the boil, mix cornflour with a little cold milk or water, add the sugar, and stir into the milk. Flavour with essence of vanilla. When thick, beat eggs, and stir in slowly. Fill the patties and bake till done.

**PRUNES IN BATTER.**

Soak some prunes overnight, then drain, and dry the surface. Remove the stone carefully, and replace it with a blanched almond. Dip each prune into a good batter, and fry in deep fat until golden-brown. Drain, and sprinkle with castor sugar and cinnamon.

**BACON AND MACARONI.**

4oz. macaroni, bacon, tomato sauce, breadcrumbs, and seasoning.

Boil the macaroni in salted water until soft, then drain it. Grease a baking dish, and put in half the macaroni, then add a layer of fried bacon, cut in dice. Cover with the rest of the macaroni, then with more diced

**Table of Contents—July, 1941**

Linen Flax Survey—A. G. Elliott and P. B. Lynch	1
Director-General's Page	8
Wheat Under Irrigation—A. G. Elliott	11
Waste Land Into Pasture—A. D. Mercer	14
Mangel Seed Supplies—J. H. Claridge	16
Horses—Sound and Unsound—J. Mullins	17
Making Most Efficient Use of Phosphatic Fertilisers— I. L. Elliott	19
No Quota on Farmyard Manure—G. A. Blake	21
Concrete Culverts on the Farm—P. S. Syme	27
Reduce Cress Taint in Cream—A. V. Allo and F. H. McDowell	31
Pampas Grass as Winter Fodder—C. R. Taylor	39
Veterinary Notes—Livestock Division	47
Farm Practice and Management—Fields Division	51
The Orchard and Vineyard—Horticulture Division	57
The Home Garden—Horticulture Division	62
Apiary Notes—Horticulture Division	64
Poultry-keeping Section—Livestock Division	66
Young Farmers' Clubs—S. Freeman, Editor	69
Health Notes—Department of Health	74
“The Good Neighbour”—by Mary	77

**SUBSCRIPTION RATES.**

The *Journal* is issued monthly. The subscription within New Zealand, which is payable in advance and includes postage, is 2s. 6d. a year. The overseas subscription is 5s. Subscriptions should be forwarded or paid direct to any office of the Department of Agriculture in the Dominion. Single copies, price 6d., are available from the Department of Agriculture, Box 3004, Wellington.

**COPYRIGHT PROVISIONS.**

The articles in the *Journal* of the Department of Agriculture of New Zealand are copyright. Proprietors of newspapers and periodicals wishing to republish any matter are at liberty to do so, provided both the *Journal* and author are acknowledged.

The Minister of Agriculture does not accept responsibility for any of the private and trade advertisements included in this publication.

bacon, and the fat from frying it. Pour over enough tomato sauce to make it moist, and then scatter with browned breadcrumbs. Bake in a good oven until very hot, and serve at once.

**CREAM PIE.**

Line a pie-plate with puff pastry, mix 2 tablespoons flour and two-thirds of a cup of sugar together, blend with ½ cup milk, and 1 cup thick fresh cream, then stir in the stiffly-whipped white of one egg. Turn into pie-plate, and bake in a quick oven.

**YO-YO BISCUITS.**

Take 6oz. each of butter and flour, 2oz. custard powder, 2oz. icing sugar.

Cream the butter and sugar, add flour and custard powder, roll in small pieces, mark criss-cross with fork, and

bake 10 minutes in a moderate oven. Join the biscuits together with icing, and ice the top, if desired.

**CORNISH APPLE FLAN.**

Short pastry, 4 large apples, ¼ cupful each of seeded raisins and sugar, 1 lemon, 4oz. almonds, ¼ teaspoonful ground cinnamon.

Line flan dish with short pastry, and bake in the usual way. Cool on a wire sieve. Peel, core, and chop up apples into saucepan, add blanched and chopped almonds, chopped raisins, sugar, cinnamon, and strained juice, also rind of lemon. Cover, and stew 5 minutes until apples are tender. Cool, put into the prepared pastry case, dot with nuts of butter, and make piping-hot in oven.