

spoon ground cloves, 3 cups flour, powder, 2 teaspoons ground cinnamon, 2 teaspoons spice, 1 tea-

Mix butter, sugar, and egg yolks, and beat 2 minutes. Sift 2 cups flour, spices, salt, baking powder, and add alternately with fruit juice to first mixture. Then add fruit previously mixed with the other cup of flour. Fold in stiffly-beaten whites of eggs; put in prepared tin and bake in very slow oven about 3 hours. These quantities make a large and deliciously flavoured cake which keeps moist for a long time.—Mrs. M. Brookes, Mata-mata.

$\frac{1}{2}$ lb. butter, 1 lb. white sugar, 5 eggs, $\frac{1}{4}$ teaspoon each lemon and vanilla essence, 1 tablespoon brandy, 1 lb. sultanas, $\frac{1}{2}$ lb. currants, $\frac{1}{4}$ lb. mixed peel, 1 oz. crystallized cherries, 1 lb. flour, 1 heaped teaspoon baking powder.

Cream butter and sugar; drop eggs in one at a time, beating well; add essence and brandy. Have fruit prepared and floured and add with dry ingredients. Cook in hot oven in prepared tin until risen and pale brown; then cook for 2 hours in cooling oven.—M. Feilding.

APPLE SHORTCAKE.

$\frac{1}{2}$ lb. flour, 1 teaspoon Edmonds baking powder, 4 oz. butter, 1 egg, 1 dessertspoon sugar, 3 apples, milk.

Rub butter into sifted flour and baking powder. Beat egg and sugar together; mix into flour to a light paste. Cut in half, roll out one piece and place on tray. Cover with sliced apples, sprinkle with sugar, place other half on top, cover and brush over with milk. Bake 20 to 30 minutes in moderate oven (350 deg. F.). Sprinkle with icing sugar and cut while hot.

FISH CUSTARD.

1 lb. smoked fish, 2 eggs, 2 large onions, $\frac{3}{4}$ pint milk, 1 lb. potatoes, seasoning.

Fill a casserole with alternate layers of onion, flaked fish, and thinly-sliced potato. Beat eggs and add hot milk and seasoning, and cook slowly until mixture is very hot, but not boiling. Pour over fish. Cover, and cook in a very moderate oven for 1 hour. Do not allow to boil.

CARROT RICE RING.

Take 1 cup shredded carrots (par-boiled), 1 tablespoon minced onion, $1\frac{1}{2}$ cups cooked rice, $1\frac{1}{2}$ teaspoons prepared mustard, 1 egg, well beaten, $\frac{1}{2}$ teaspoon salt, dash of pepper, 1 cup grated cheese. Mix all the ingredients, turn into a well-greased ring mould or casserole, and bake $\frac{1}{2}$ hour.

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VANILLA DROPS.

10oz. flour, 1 teaspoon baking powder, $\frac{1}{4}$ lb. sugar, $\frac{1}{4}$ lb. butter, 2 tablespoons milk, a few drops vanilla, 2 eggs (or 1 egg, and extra milk).

Cream the butter and sugar, beat eggs well, sift flour and baking powder, then add flour and egg and milk alternatively to butter and sugar, flavour with vanilla. Drop teaspoons of the mixture, well apart, on to a buttered baking tin, and sprinkle with castor sugar. Bake in a quick oven for 10 minutes.

FUDGE CAKE.

One packet wine biscuits, $\frac{1}{4}$ lb. butter, $\frac{1}{4}$ lb. sugar, $1\frac{1}{2}$ tablespoons cocoa, vanilla essence, 1 teaspoon coffee essence, 1 egg.

Beat the egg, add to sugar, etc., heating in a basin. Stir two minutes, add broken biscuit, and essence when taken off the fire. Set in buttered tin.

EDMONDS COOKERY BOOK.

Recipes to suit every occasion are to be found in the seventh edition of T. J. Edmonds Ltd.'s "Sure to Rise" cookery book, which I have just received. No matter how discriminating you may be, you are bound to find something new and something enticing in the wide range of recipes provided—and every one has been tested and proved reliable.

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No kitchen should be without this book. Would you like one? Drop me a note and I will arrange for one to be sent to you.—Mary.