

apple. Make gravy with 1 tablespoon flour, pinch salt, pepper, mixed with cup cold water; pour over chops; leave it in a good oven for 2 hours, stirring occasionally. Before serving add chopped parsley. Serve with mashed potatoes and boiled parsnips.

Meat—Tasty or Tart.—Take all meat from remaining bones, put through mincer, with small onion and apple. Add chopped carrot or skinned tomatoes. If not quite enough meat add cooked macaroni. Cook as pie, or, if liked, between two layers of Yorkshire pudding. In this case cook mixture first. Place layer of Yorkshire pudding in hot greased tray; cook till set, add filling of meat, and top with Yorkshire pudding. Cut into squares and serve piping hot.

Bones to be used with parsley, lentils and chopped vegetables—celery, carrots, parsnips—to make soup or broth. —“First Try,” Taupiri.

Take off the shoulder, and have this last, as this piece always keeps the best. You can have this as the roast of the week. Now, take the fat neck chops and make them into an Irish stew. Boil the chops the night before; next day skim off all fat; add whole onions, then carrots cut in large rings, and lastly add whole potatoes. I usually add the potatoes after the stew has been boiling for about $\frac{1}{2}$ an hour.

Now you will have all the large chops left, and unless the family is large, these will do twice, so next day

Delicious Raspberries.

RASPBERRIES are delicious done in any way, eaten at any time. What is your favourite way with raspberries? It won't be long now before the fruit season is in full swing again.

So send your raspberry recipe to the “Mixing Bowl”—2/6 for the best one received by November 20, 1941.

you have crumbed chops. Trim, and then roll chops in egg and bread-crumbs and fry. Serve with mashed potatoes and mashed carrots.

The next day you can have curried chops, and here is my recipe:—To make the curry, cut up finely two large onions and fry in a casserole with a tablespoon of dripping until they are a golden brown. Add a tablespoon of curry powder and the same amount of flour, mix well and return to oven to brown; add more dripping if necessary. Then add slowly half a pint of boiling stock, and keep free from lumps. Next add a small carrot, cut into dice, the juice of half a lemon, a tablespoon of chutney, and salt and pepper to taste. Trim chops, fry a golden brown, add to sauce in casserole, and cook slowly in oven for one hour. Serve on a hot dish, with the curry sauce, and boiled rice. For vegetables, creamed potatoes and carrots, or swedes. With the

ends that one always trims off, put into a saucepan, add water, and make stock. Next day, skim off fat, add vegetables and barley, and you have a large amount of good soup.

I always cut my joint as soon as it arrives, and put on the pieces for stock, as I find that the meat keeps better this way, more so in hot weather.—“Biddi-Jan,” Redcliffs.

DATE CAKE.

8 oz. flour, 4 oz. butter, 4 oz. sugar, 2 eggs, essence of lemon to flavour, 1 teaspoon Edmonds baking powder, 2 tablespoons milk, 4 oz. dates.

Cream butter and sugar, add essence, beat eggs well, then add eggs and flour alternately; add milk with last of egg, then the baking powder, and lastly the stoned dates. Put in a greased tin or tin lined with greased paper. Bake in a moderate oven (400 deg. F., top off, bottom low) from 45 to 60 minutes according to depth.

PLUM LOAF.

6 oz. flour, 3 oz. butter, 1 oz. candied peel, 2 eggs, 6 oz. sultanas, 3 oz. sugar, $\frac{1}{2}$ teaspoonful baking powder, little flavouring.

Clean the fruit, cut up the peel. Put the butter and sugar into a bowl, and beat with a wooden spoon until light and creamy; add the eggs and flour alternately, and beat thoroughly for

*This Chocolate
Pudding is
not complete —*

*unless you serve it with plenty of
delicious, creamy Custard—served hot.
In six delicate flavours.*



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CUSTARD Served HOT

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