

Mary's Mixing Bowl

Favourite Recipes

This month's competition in the "Mixing Bowl" has been won by "Country Friend," Gore, for the following entry:—

ANCHOVY PASTE.

2lb. steak, $\frac{1}{2}$ teaspoon cayenne, 1 teaspoon pepper, $\frac{1}{2}$ lb. butter, 1 teaspoon mace, 2 tablespoons anchovy sauce, 3 teaspoons salt, $\frac{1}{2}$ teaspoon nutmeg.

Cut up steak, and put in basin with rest of ingredients. Cover and put in pot of boiling water and steam 4 hours. Pour off juice, mince the meat, and add juice. Seal in airtight jars.

GINGER PUDDING.

1 large cup flour, 1 tablespoon butter or dripping, 2 tablespoons golden syrup, 1 dessertspoon sugar, 2 teaspoons ginger, 1 teaspoon soda.

Dissolve dripping or butter and soda in $\frac{1}{2}$ cup boiling water. Mix golden syrup and sugar into it, then stir in flour and ginger. Steam 2 hours. Serves 6 persons.—**Gladwin, Crownthorpe.**

LEMON JELLY.

4 eggs, 4 dessertspoons gelatine, 1 teacup sugar, rind and juice of 1 large lemon, 2 teacups milk.

Beat sugar with egg yolks. Add milk and gelatine dissolved in one teacup of water (cooled). Add rind and juice of lemon. Fold in stiffly beaten whites. Sets in 5 minutes in the hottest weather. Avoid using the white pith of lemons.—**Mum, Gisborne.**

SAGO PUDDING.

2 tablespoons sago, 2 tablespoons butter, 2 tablespoons wheatmeal, 1 cup fruit, 1 tablespoon golden syrup, 2 tablespoons sugar, 1 cup breadcrumbs, 1 teaspoon carb. of soda dissolved in 1 tablespoon of cold milk. Enough milk to cover sago.

Soak sago overnight in enough milk to cover. Melt golden syrup, and butter, and mix with the rest of the ingredients. Place in buttered dish, and steam 2 $\frac{1}{2}$ to 3 hours.—**Kim, Auckland.**

VEGETABLE PASTIES.

Make pastry as follows:—1 cup wholemeal, $\frac{1}{2}$ cup flour, 4oz. butter,

$\frac{1}{2}$ teaspoon baking powder, pinch of salt, and milk to mix.

Rub butter into flour and baking powder mixed, mix and roll out. Cut into squares, fill with vegetable filling, and fold over.

VEGETABLE FILLING.

2 or 3 sliced tomatoes, 1 chopped onion, $\frac{1}{2}$ cup grated cheese, $\frac{1}{2}$ cup breadcrumbs, seasoning. Bake 15 to 20 minutes. This is a change from sweet things until the fruit is ripe.—**J.F., Auckland.**

RHUBARB AND VANILLA JAM.

To every pound of rhubarb allow $\frac{3}{4}$ lb. sugar (or $\frac{1}{2}$ lb. sugar, and a pinch of salt).

Cut up rhubarb, and cook till tender in a little water to prevent burning, add sugar and boil $\frac{3}{4}$ hour. Stir in $\frac{1}{2}$ teaspoon vanilla, and bottle. Actually the quantity of vanilla varies with the quality.—**Home Cook, Hawke's Bay.**

SPRING SALAD ROLLS.

Spread slices of bread with butter, and in each slice roll a mixture of diced radish and spring onion. Arrange rolls in lettuce leaves, put carrot rings and slices of hard-boiled eggs over the top, pour over thick dressing, and serve with cold meat.—**M., Feilding.**

LEMON MARMALADE.

Don't throw away your lemon skins after using the juice for drinks. To the skins of four good-sized lemons sliced up thinly, add a quart of water.



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