

Allow to soak 24 hours. Cook until soft, then add 1½ lbs. sugar and half a teaspoon of salt. Boil up quickly, for about ¾ hours, or until it jells.—**Brynmawr, Aramoho.**

CHRISTMAS CAKE.

1 lb. butter, 1 lb. sugar, 10 eggs, 1 heaped teaspoon baking powder, 2 lbs. flour, 1 lb. currants, 1 lb. sultanas, 1 lb. raisins, 4 oz. mixed peel, 4 oz. almonds (chopped), wine glass of brandy.

Beat butter to a cream add sugar, then eggs one by one (unbeaten). Mix baking powder with flour, add to mixture, then fruit dredged with flour, and lastly brandy. Cook four and a half hours in moderate oven.

SAUCE FOR CHRISTMAS PUDDING.

1 large tablespoon butter, 1½ cups hot water, 1 tablespoon lemon juice, 2 tablespoons flour, 1 cup brown sugar, grated nutmeg.

Put the butter into a saucepan, and when butter is melted, stir in the flour and mix well. Then pour in gradually the hot water, and stir over the fire till well cooked. Then add the sugar, lemon juice, and a small quantity of grated nutmeg.

FROSTED LEMON PIE.

1½ cups boiling water, 2 tablespoons sugar, 1½ tablespoons corn-flour, 2 eggs, grated rind and juice of 2 lemons, pastry.

Blend cornflour with a little cold water, and stir it into the boiling water over the fire. Add sugar, and cook till thick, then add lemon juice and rind. Separate the yolks and whites of the eggs; beat yolks and stir in. Cover a tart-plate with pastry, and bake. Pour mixture in. Whip up the egg whites stiffly with a little sugar, and spread on top. Lightly brown in the oven.

IMPERIAL CREAM SOUP.

1 cup strained tomatoes, 3 tablespoons flour, ½ teaspoon thyme, 2 cups water, 1 bay leaf, 1 cup milk, 1 teaspoon salt.

Heat the tomato and water with the bay leaf and thyme, to boiling. Stir the flour smooth. Heat milk and thicken with the flour, and whip it into the boiling liquid. Add salt, and serve.

CAULIFLOWER LOAF.

1 head of cooked cauliflower, 1 cup milk, ¼ cup flour, 4 eggs, ½ teaspoon salt.

Divide the cauliflower into small bits. Stir the flour smooth with ¼ cup milk. Heat the rest of the cup of milk to boiling, and stir into it the flour mixture; stir till thickened. Beat the eggs, and stir the white sauce into them; then add the salt and cauliflower. Put into a greased bread-tin; stand in an under dish of water, and bake till firm.

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SCALLOPED TOMATOES.

1 tin tomatoes, 2 cups bread-crumbs, 2 tablespoons butter, sliced onion, 1 teaspoon salt.

Steam the onion and cut up the tomatoes. Put a layer of crumbs in the bottom of a pie-dish, then a layer of tomatoes and onions and another layer of crumbs. Dot over with butter. continue until dish is full, putting a layer of crumbs last. Bake about 15 minutes.

CLIFFORD TEA COOKIES.

2 cups brown sugar, 1 melted butter, 2 eggs, 3 cups flour, 1 teaspoon bicarb. soda, 1 cup finely-chopped walnuts, pinch of salt.

Knead into shape of a bar of soap and leave all night; next day cut into thin slices and bake in moderate oven. Best made in cool weather.

CURRIED TOMATOES.

Chop 1 large onion finely and fry in 2 level tablespoons of margarine or good dripping until a nice yellow (do not brown).

Add 1 chopped apple, 1 lb. skinned and sliced tomatoes, ½ level tablespoon curry-powder, 1 teaspoon vinegar or lemon-juice, salt, pepper, ½ cup stock or water. Simmer 5 minutes, add 1 cup boiled rice and heat thoroughly without cooking tomato to pulp. Serve with slices of lemon.

SOUR-CREAM COOKIES.

Beat 2 eggs, add 1 cup sugar, ½ cup sour cream, 1½ cup melted butter, ½ teaspoon vanilla and beat together.

Add ½ teaspoon bicarb. soda, ¼ teaspoon nutmeg and 2 cups flour well sifted together. Drop spoonfuls on to buttered slide and bake for 8 to 10 minutes in a moderate oven.

DATE ROLLETES.

Cream ¼ lb. butter with ½ lb. sugar, add 1 beaten egg and beat in ½ lb. s.-r.-flour. Roll dates in with hands, making little balls, and bake on buttered tray in slow oven till pale brown.