

Raisin or Nut Bread

4oz. of white flour	to $\frac{3}{4}$ cup of milk
4oz. of wholemeal flour	teaspoon of salt
1 egg	level teaspoons of
2 to 3oz. of golden syrup or honey	baking powder
1oz. of melted butter	$\frac{3}{4}$ cup of chopped raisins

Sift the dry ingredients together and gradually add the beaten egg mixed with the melted butter, golden syrup, and most of the milk. Mix them to a soft dough with the remainder of the milk. The mixture should drop from a raised spoon. Pour it into a greased tin and bake it at 375 degrees F. (a moderate oven) for 1 hour.

A third to half a cup of chopped nuts or dates may be substituted for raisins.

Aberdeen Sausage

1lb. of minced steak	1 teaspoon of mixed herbs
$\frac{1}{2}$ lb. of minced bacon	1 tablespoon of chopped parsley
$\frac{1}{2}$ lb. of minced liver	2 cups (8oz.) of soft breadcrumbs
2 sheep's kidneys, minced	$\frac{1}{2}$ teaspoon of pepper
1 tablespoon of minced onion	
2 beaten eggs	

Combine the ingredients, shape the mixture into a roll, and tie it in a well-floured cloth. Plunge it into boiling water, boil it for 5 minutes, simmer it for 2 $\frac{1}{2}$ to 3 hours, and press it until it is cold.

Liver-savoury Sandwich Filling

$\frac{1}{2}$ lb. of minced cooked liver	1 tablespoon of minced onion
2 tablespoons of chopped or minced celery	$\frac{1}{2}$ teaspoon of salt
	3 tablespoons of salad dressing

Combine the ingredients thoroughly; 2 tablespoons of minced cooked bacon may be added if desired.

Cheese-paste Sandwich Filling

4oz. of grated cheese	2 level teaspoons of flour
1 beaten egg	Salt and pepper
2 tablespoons of milk	

Mix the milk and flour to a paste. Combine the ingredients and stir the mixtures over a very gentle heat or in a double boiler until it thickens.

This may be varied by adding tomatoes. Cook $\frac{1}{2}$ lb. of sliced skinned tomatoes or 1 cup of strained preserved tomatoes in a saucepan until they are soft. Add the grated cheese and continue cooking the mixture over hot water until it is blended. Add it to the remaining ingredients and stir the mixture until it thickens.

Cheese or Bacon Savouries

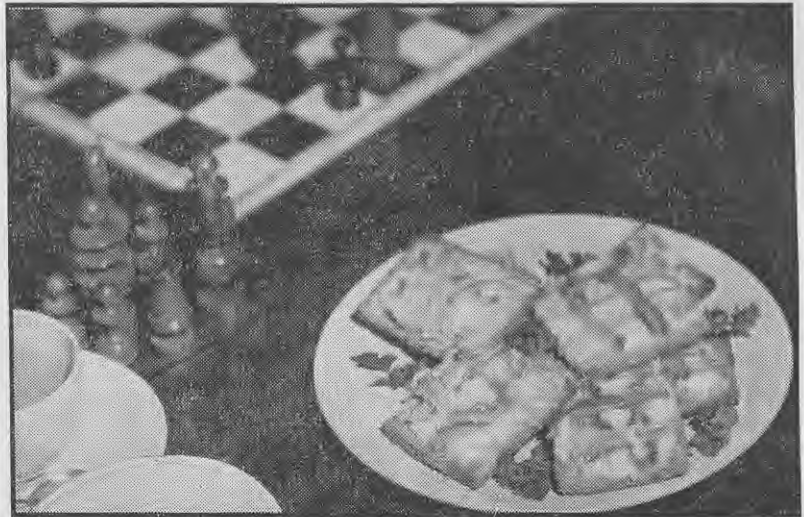
Cut bread thinly, spread it with butter, a slice of cheese and bacon, and bake it in the oven until it is crisp.

Lettuce Roll-ups

2 tablespoons of seedless raisins	1 tablespoon of grated raw carrot
$\frac{1}{2}$ cup of cottage cheese or cheese paste	$\frac{1}{2}$ teaspoon of salt
1 tablespoon of chopped nuts	Salad dressing
	About 3 crisp lettuce leaves

Pour boiling water over the raisins, let them stand for 2 or 3 minutes, drain them, and combine them with the cheese, nuts, carrots, and salt. Add sufficient salad dressing to hold the mixture together. Store the mixture covered in a safe or refrigerator until just before packing the lunch. Spread it on the lettuce leaves, roll them up, and fasten them with wooden tooth-picks.

TOAST THAT IS DIFFERENT



THE New Zealander's liking for toast, not only as a mainstay of the breakfast menu but for lunch, tea, and supper as well, is unquestioned. Whether it is a result of the infrequent bread deliveries common in many country districts, or of the long weekend, or of a natural preference for toasted bread may remain a subject for controversy. However, probably few people would not welcome an occasional change from plain buttered toast, or toast and marmalade, honey, or cheese, especially at holiday time when the housewife, no more willing than the rest of the family to spend unnecessary time inside baking, finds toast the simplest answer to the problem of providing her family with a quick and satisfying meal when the bread is stale and unpalatable.

The following suggestions for "toast that is different" can be put into effect easily and quickly when a griller or electric oven is available.

Savoury Suggestions

Cheese dreams (illustrated above): Toast the bread on one side. Spread the untoasted side with mayonnaise, sliced tomato, seasoning, a layer of grated or sliced cheese, and finally a slice of bacon or a lattice of bacon strips. Grill it under a hot element for about 5 minutes and serve it hot.

Peanut-butter toast: Toast one side of the bread. Spread the untoasted side with peanut butter blended with chopped bacon and a small amount of dripping, place a slice of tomato on top, and return it to the oven or griller to be toasted.

Baked-bean toast: Toast the bread on one side and butter the untoasted side. Mash 1 cup of canned beans or beans in tomato sauce with 2 tablespoons of chopped onion or celery and spread some of the mixture on the buttered toast. Place a thin slice of bacon on top, return the toast to the oven, grill it for about 5 minutes, and serve it hot. Peanut butter may be used instead of butter as the basic spread, and sliced seasoned tomato may replace bacon as a "topper".

Sardine toast: Mash 1 tin of sardines with $\frac{1}{2}$ cup of chopped celery, 3 tablespoons of salad dressing, 2 teaspoons of lemon juice, and seasoning. Toast bread on one side. Butter the untoasted side if desired, spread it with the sardine mixture, top it with a slice of cheese, and toast it in the oven or under a griller.

For the "Sweet-tooth"

Cinnamon toast: Butter the toast and sprinkle it with a mixture of sugar and cinnamon in equal quantities. Brown it lightly in the oven or under a griller.

Orange tea toast: Mix together 1 dessertspoon of grated orange rind, 2 tablespoons of orange juice, and $\frac{1}{2}$ cup of the sugar and cinnamon mixture used for cinnamon toast. Spread the mixture on slices of buttered, toasted raisin or sultana bread and toast the bread for 2 or 3 minutes under the griller or in the top of the oven.

Sugar nut toast: Blend 2oz. of butter and 2oz. of brown sugar. Spread the mixture on toast, sprinkle it with chopped nuts, and brown it lightly in the oven or under a griller.

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