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## Italian Chops.

PLACE a layer of trimmed chops rubbed with flour in a baking-dish. Pour over them 3 tablespoons tomato sauce, 1 tablespoon Worcestershire sauce, a tablespoon vinegar, and a little water, season with pepper and salt. Put cover on dish and make two hours. When cooked, pile the chops with cooked macaroni and finely chopped onion. Cover and bake again. Remove lid, and sprinkle with parsley, breadcrumbs, and flour. Cook a few more minutes. Serve with new potatoes, green peas and mint sauce.—Jane.

## Try This.

WHEN fruit to be stewed has become rather ripe, and therefore very tart, pour boiling water on it and leave for a few minutes, then proceed to stew in the usual way. Most of the sourness is in the skins, and can be dissolved and poured off in this way, which saves sugar and improves flavour.—Lavender Moon.

## Potato Surprises.

INGREDIENTS: ½ lb cold mashed potatoes, 1oz butter, 2oz flour, yolk of 1 egg; mix well and roll out. Cut in pieces about 4in. square, place in centre half hard-boiled egg cut lengthwise, fold over wet edges with white of egg, dip in egg and breadcrumbs, and fry a nice brown. This recipe is a very good breakfast or luncheon dish, is original, and I have found it greatly appreciated.—C.M.K.

## A Good Hint.

TO cook green peas or beans which have been on the vines too long, soak in cold water at least 20 minutes, then add salt and sugar in equal quantities, bring slowly to the boil (in the same water), and simmer gently, allowing about ½-hour to cook. They will be quite nice and tender if done in this way.—Plain Jane.

## Snow Pudding.

PUT 1 pint of water on to boil, with a small cup of sugar, then stir in 2½ tablespoons cornflour mixed with juice of 2 lemons and 1 tablespoon water. Boil a few minutes and then add whites of 4 eggs beaten to a stiff froth. Pour in a mould to set. With the yolks and 1 pint of milk make a custard and, when cold, pour round pudding.—Tokenui.

## A Toffee That Cures.

HERE is a home-made sweet that the children will like, and will prove very beneficial, being very soothing for all chest troubles, especially coughs. Buy an ounce of liquorice and break into small pieces. Place in a jar with a teaspoonful of cold water and set it by the side of the fire to dissolve. When dissolved, put into clean pan, with ½ cup sugar, ½ lb of treacle, ½ lb butter, and 1 tablespoonful vinegar. Stir in all ingredients till well mixed. Bring to the boil, and let boil slowly till it begins

# The Farm Kitchen

## Salad Horns

TAKE some good pastry, roll thin, and cut into strips. Then cut some bread into oblong shapes, and wind the strips of pastry round them; brush over with beaten egg, and cook in a hot oven till brown; pull the bread centres out when you remove them from the oven. Prepare a salad of lettuce, juice of tomatoes, an apple (chopped fine), pepper, sugar, and salt to taste, and a s much thick cream as you think will fill your horns; fill them up with this, and arrange on a dish with lettuce and chopped celery.—Prize to "Carmen Sylva."

## Boiled Milk Cake.

TAKE ½ lb butter, ½ lb peel, ½ lb sugar, 1lb currants, 1lb flour, 1 cup sultanas, 2 eggs, 2 teaspoons baking soda, ½ pint boiling milk. Rub butter into flour, add fruit; make hole in centre of mixture, break in eggs, add any essence liked. Add soda to boiling milk; mix all together. Bake 2 hours in moderate oven. For electric oven: Temp. 400, top off bottom low.—Elizabeth.

## Hard Hiker Biscuit.

TAKE 1 cup flour, ½ cup ground rice, 1 tablespoon treacle, 1 teaspoon ground ginger, 2 tablespoons butter or good dripping, 1 cup sugar, 1 cup whole meal, ½ teaspoon baking powder. How to mix: Melt treacle with a little hot water, say, half a cup; put in flour, ginger, ground rice, whole meal, butter or dripping; then sugar and ½ teaspoon baking powder. Mix well, then add melted treacle; finish with a little milk. Roll out, cut into shapes, and bake in a moderate oven for 10 minutes.—A.C.P.

## French Braised Hare.

CUT hare into suitable parts, roll in flour, pepper and salt, pinch of thyme and sage. Fry brown in butter with three onions. Take out and put in saucepan with two slices of bacon. Add to hare one cup of wine, one cup of water, one bay leaf, and simmer for three hours. Before serving thicken with flour and seasoning. This dish is much nicer if cooked the day before, and reheated for serving.—Mina.

## Pea-pod Soup.

DON'T throw away pea-pods. Wash them thoroughly in plenty of salt and water. String them and put them into a pan with water, salt, an onion, carrot and bunch of herbs. Boil until tender, then pass them through a sieve. Thicken with a little cornflour and butter. This makes an excellent green soup.—Judy.

## Lemon Rusks (Delicious).

TAKE ½ lb flour, ½ teaspoonful soda, 1 teaspoonful c. of tartar, 4oz. butter, 4oz. sugar, 1 egg, 1 lemon rind, grated. Sieve dry ingredients and rub the butter into them. Add the well-beaten egg, adding a spot or two of milk if needful. Roll out about three-quarters of an inch thick, cut into strips an inch wide and two inches long. Space wide apart on a cold shelf. When nearly cooked, carefully split each rusk in two, using two forks. Leave the tops as rough as possible. Put back in the oven to get crisp and a delicate brown.—Gatley.

## Devonshire Pie.

TAKE 2lb. chops, salt and pepper, 2 teaspoons sugar, 2lb. tart apples, 2 onions, allspice to taste. Trim chops, cut short, peel, core and slice apples, peel and chop onions. Put a layer of apples in the bottom of

pie-dish, sprinkle with sugar and ground allspice, then onions and chops on top. Add a gill of gravy and cover with flaky paste. Bake in good oven for 1½ hours, or until chops are ready.—"Foxglove."

## Hint For Fruit Pies and Tarts.

WHEN making fruit pies or tarts, sprinkle some cornflour over the top of the fruit before putting on the upper crust. The cornflour will cause the fruit juice to solidify, and the juice will not run out. It is a great improvement to a gooseberry tart or apple tart.—Throstle.

## Reliable Coffee Sandwich.

2 TABLESPOONS butter, 3 eggs, ½ cup milk, 1½ cups flour, 1 cup sugar, 1 tablespoon coffee essence, 2 level teaspoons baking powder. First of all put the coffee in with the milk on range. Remove from range as soon as this comes to the boil. Melt the butter, grease and flour the sandwich tins. Put eggs, sugar and flour in basin together, add melted butter, then coffee and milk warm, but considerably cooled from boiling point. Mix well and beat all together for three minutes. Then stir in the sifted baking powder. Bake in a moderate to hot oven about 20 minutes. Filling and icing: 1 cup brown sugar, ½ cup milk or cream, 1 dessertspoon butter. Boil together for 8 minutes. Beat out of doors until it thickens (when cream is used this takes only 2 minutes). Spread between and on top of cake. This is a delicious as well as an ornamental cake, and very easily made.—Sunshine.

## Pressed Chicken.

AN old fowl will do as well as a chicken really. Draw, singe and wash the bird. Put in a saucepan, cover with cold water, and simmer till the meat falls from the bones. Add 1 teaspoon salt when it is half done. Allow 3 or 4 hours to cook if the fowl is old. When done, cut the meat into small pieces. Put the bones and skin back in the pot, and boil till liquid is reduced to 1½ pints. Strain and season to taste. Mix liquid with cut-up meat. Pour into a mould and put a light weight on top to press it. When set unmoild and garnish with parsley.—R.C.

## Beet Jam.

TAKE 6lb beetroot, 4 lemons, ½ lb almonds, 6lb sugar, 1oz. ground ginger. Peel and cut up the beetroot in small squares. Slice the lemons finely, blanch and quarter the almonds, and cover all with water. Boil for a while till tender. Then add ginger and sugar. Cook till it is nice and thick.—W.E.C.