

Cakes, Pastries and Scones.

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American Cup Cake.

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| 2 cupfuls of flour. | 1 cupful sugar. |
| 1 cupful melted butter. | 2 eggs. |

METHOD.—Mix well and bake in moderate oven.

Miss L. Wilford, Bath Street, Jersey.

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Lemon Rings.

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| 1 lb. flour. | 2 ozs. sugar. |
| 2 eggs. | 2 ozs. butter. |
- Few drops of essence of lemon or juice of $\frac{1}{2}$ lemon.

METHOD.—Work butter into flour, add sugar and lastly the well beaten eggs and flavouring. Knead well until it leaves the basin clean, roll out thinly, stamp out in rounds with a cutter and then with a thimble to make a hole in centre and boil in lard as for wonders.

Mrs. C. Ahier, 20, Grenville Street, Jersey.

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Rock Cakes.

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| 1 lb. flour. | $\frac{1}{4}$ lb. sifted sugar. |
| $\frac{1}{2}$ lb. butter or $\frac{1}{4}$ lard and $\frac{1}{4}$ butter. | |
| A handful of currants. | A little grated nutmeg. |
| 2 eggs and 1 teaspoonful baking powder unless S.R. Flour is used. | |
- The above quantity will make from 25—30 cakes.

Mrs. J. E. Le Gresley, Alexandre Farm, Longueville, Jersey.

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Cinnamon Biscuits.

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| 1 yolk of egg. | 2 ozs. butter. |
| $\frac{1}{2}$ teaspoonful powdered cinnamon. | |
| 4 ozs. flour. | 2 ozs. sugar. |
| $\frac{1}{4}$ teaspoonful baking powder. | |
- For the top.
One white of egg.
 $1\frac{1}{2}$ tablespoons icing sugar.
- $1\frac{1}{2}$ ozs. almonds (blanched).

St. Clement's.

—O—

Spice Bread.

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| 3 lbs. plain flour. | 1 lb. currants. |
| 1 lb. raisins. | $1\frac{1}{2}$ lbs sugar. |
| $\frac{3}{4}$ lb. lard. | $\frac{1}{2}$ lb. treacle. |
| $\frac{1}{2}$ lb. peel. | Flavouring or spice. |
| Eggs if desired. | |
| Mix and Bake. | |

M. Du Feu, Georgetown, Jersey.

—O—

Rainbow Cake.

Beat five ounces of sugar and four ounces of butter to a cream, then add three eggs, five ounces of flour and one teaspoon baking powder. Divide the mixture into three equal parts, colour one part pink with cochineal, one part brown with grated chocolate and leave the other part its natural colour. Bake in flat tins the same size, when cold arrange one above the other with a layer of jam between. Sprinkle the top with fine sugar, and cut up in slices. This cake looks very pretty on the table, and is greatly appreciated by kiddies.

Miss B. Le Huquet, "Elmore," St. Martin's, Jersey.

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Melting Moments.

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| 8 ozs. Brown and Polson's Cornflour. | |
| 1 oz. Brown and Polson's Raisley. | |
| 2 eggs. | 6 ozs butter. |
| 3 ozs. Castor sugar. | Flavouring lemon or vanilla. |

METHOD.—Measure out the ingredients. Butter two dozen small patty tins. Cream the butter and the sugar together, beat up the eggs and add them alternately with the cornflour until both are used up. Last of all add the Raisley and flavouring. Put a teaspoonful of the mixture into each of the patty tins. Bake for 10 minutes. This makes delicious little afternoon tea cakes.

16—18 Cakes. Time 20 minutes.

Mrs. Ahier, 1, Plaisance Terrace, St. Luke's.

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Ginger Bread.

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| 12 ozs. Allinsons brown flour (white if preferred). | |
| 6 ozs dark dem. sugar. | $\frac{1}{2}$ lb. Fowler's black treacle. |
| 6 ozs. butter. | 1 teaspoon carbonate of soda. |
| 2 ozs. sweet almonds (if desired). | |
| 2 eggs. | 2 teaspoons baking powder. |
| 2 ozs. mixed peel. | A little milk. |
| $\frac{1}{2}$ oz. ground ginger. | |

METHOD.—Mix up flour and baking powder, rub in the butter, melt treacle and sugar together, add to it the eggs, then pour into the flour and mix up well. Lastly add to it the carbonate of soda dissolved in a little warm milk. Put into a shallow tin and bake in a hot oven for one hour reducing gas very low. Almonds can be added if desired, as a decoration.

Mrs. W. R. Beckett, 16, Madeira Crescent, Woodford Green, Essex.

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Ginger Cake.

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| $\frac{1}{2}$ lb. flour. | $\frac{1}{2}$ lb. margarine. |
| $\frac{1}{2}$ lb. castor sugar. | 4 eggs. |
| $\frac{1}{2}$ lb. black treacle. | 1 teaspoon spice. |
| $\frac{1}{2}$ teaspoon baking powder. | 1 teaspoon ground ginger. |

METHOD.—Beat together margarine and sugar, then add one egg and a little flour alternately, until all are used up then add all dry ingredients, lastly the treacle which requires to be well beaten into the mixture. Bake in a slow oven from $1\frac{1}{2}$ —2 hours.

Miss Duncombe, Twyn Bell, Usk. Mon.

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Tennis Cake.

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| 6 ozs butter. | 6 ozs. sugar. |
| 6 ozs. raisins. | 8 ozs. sultanas. |
| 2 ozs. ground almonds. | 10 ozs. flour. |
| 1 teaspoonful baking powder. | 4 eggs. |
| 8 ozs. currants. | 4 ozs. candied peel, |

METHOD.—Beat butter to a cream, add the sugar then the eggs, then flour and fruit. Bake $1\frac{1}{2}$ —2 hours in a moderate oven. When cold cover top with almond paste and icing if liked.

Mrs. S. G. Crill, "Dalmeny," Samares, Jersey.

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A Very Nice Cake.

$\frac{1}{2}$ lb. butter.	$\frac{3}{4}$ lb. sugar.
1 lb. self raising flour.	6 eggs.
Lemon flavouring.	$\frac{1}{2}$ tea cup milk.

METHOD.—Cream the butter, then add sugar and yolks of eggs, then flour and milk just warmed and last of all, whites of eggs beaten stiffly. Bake in moderate oven for 80 minutes.

Mrs. P. J. Le Neveu, 8, Peel Terrace, St. Helier.

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Sweet Cake.

Weight of eggs in flour, sugar and butter. One teaspoonful of baking powder to every two eggs, and a pinch of salt. Beat eggs and sugar for ten minutes, add flour gradually. Melt butter, but not oily, mix altogether. Add baking powder mixed with a little milk. Bake in a moderate oven.

Mrs. E. Marrett Le Boutillier, 3, Beaufort Square, Grève d'Azette.

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Pound Cake.

12 ozs. flour.	8 ozs. butter.
8 ozs. sugar.	3 ozs. currants.
3 ozs. sultanas.	2 oz. peel.
Grated rind of lemon.	5 eggs.
Little milk.	1 teaspoon baking powder.

METHOD.—Beat butter and sugar to a cream, add eggs gradually then flour and other ingredients, and sufficient milk to make the mixture drop from a spoon. Bake 2 hours in moderate oven.

Mrs. C. J. Roissier, Bournemouth.

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Ashbourne Gingerbread.

15 ozs. flour.	8 ozs. butter.
8 ozs. castor sugar.	$\frac{1}{2}$ oz. powdered ginger.
Candied peel if liked.	

METHOD.—Mix flour and sugar with ginger and peel. Melt butter in a saucepan and add when cool. Roll with the hand on a board and cut into short lengths. Bake in a slow oven until pale and crisp.

Miss Taylor, Birmingham.

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Walnut Cake.

10 ozs. flour.	4 ozs. butter.
9 ozs. castor sugar.	$\frac{1}{2}$ oz. baking powder.
4 eggs.	1 gill milk.
2 teaspoons vanilla essence.	2 ozs. walnuts.
Salt.	

METHOD.—Cream the butter and sugar, add the eggs one at a time, and beat the mixture very well. Sieve the flour, baking powder and salt, add to the eggs, also the milk, walnuts and vanilla. Mix lightly, put in two round buttered sandwich tins. When cold put the two cakes together with a layer of sieved apricot jam, and chopped walnuts in the centre.

Mrs. Le Sueur, "Beauvoir," St. Clement's, Jersey.

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Scotch Shortbread.

3 ozs. flour.	1 oz. ground rice.
1 oz. sugar.	2½ ozs. butter.

METHOD.—Rub butter into flour, knead well. Add sugar and ground rice. Bake in a slow oven for half an hour.

Mrs. C. J. Roissier, Bournemouth.

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Gingerbread Sponge.

1 lb. flour.	4 ozs. sugar.
6 ozs. treacle.	1 egg.
3 ozs. lard.	2 teaspoons baking powder.
Pinch of salt.	2 ozs. candied peel.
3 teaspoons ground ginger.	A little milk.

METHOD.—Mix flour and all dry ingredients, put lard, treacle and milk into a saucepan to warm. Mix all together and if too dry add a little more milk. Put the mixture into a large greased tin, and bake in a slow oven for about an hour.

Mrs. G. P. Crill, "Eastwell," St. Clement's Jersey.

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Pineapple Cake.

6 ozs. McDougalls' flour.	4 ozs. N.Z. Butter or margarine
2 ozs. sugar (fine white best).	2 eggs.
½ teaspoon baking powder.	3 ozs. Pineapple Chunks.
4 tablespoons pineapple syrup from tin.	

METHOD.—Line a cake tin with ungreased paper. Make sure the oven is heating. Beat the sugar and butter till soft and white. Beat the eggs till frothy and add them gradually with a dust of flour to the sugar and butter, then beat vigorously. Mix the remaining flour with the baking powder and add lightly, cut the pineapple into small cubes add these and the syrup. Mix and turn all into the tin. Bake in a fairly quick oven at first, then gradually lessen the heat for about one hour.

Mem.—Use one egg if necessary and a little more baking powder. This recipe is excellent also if the cubes and syrup of preserved ginger are used instead of pineapple.

Mrs. L. G. De Faye, "Granville," Samares.

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Swiss Roll.

Put the yolks of 2 eggs in a basin with 3 ozs. sugar, and 3 tablespoons hot water, beat well together, before adding 4 ozs. flour, beat again and then add white of eggs (whipped stiff), pour in baking tin and bake in moderate oven for 20 minutes.

Decoration.—Spread some castor sugar on a clear board, turn the roll out of baking tin, and spread with jam, roll up while hot and let it stand until cold, then cut the edges slantwise. Take ½ lb. icing sugar, mix with warm water until the right consistency, and enough cocoa to make it chocolate brown, coat the roll with this, let it set, then put a little of same icing in a paper forcing bag, make thin lines along the roll, leaving knots here and there to resemble the bark. Cut thin strips of angelica, a fair thick one along the log, arrange smaller ones on each side then cut some to resemble leaves. Quarter a few cherries, and arrange so that whole resembles a sprig of holly. A pretty and dainty dish.

Miss Maud Baudains, 1, Torque Villas, Lewis Street, Jersey.

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Ground Rice Cake.

3 eggs.

Their weight in sugar and ground rice.

Small teaspoonful of baking powder.

Few drops of essence of vanilla Pinch of salt.

METHOD.—Beat up eggs well, and put sugar to them and vanilla add baking powder to rice, and gradually mix in to eggs, etc., beating all the time. Pour into well greased tin and bake in moderate oven for about 1 hour.

Mrs. E. N. Pirouet, "Mosul", Beach Road, St. Luke's, Jersey.

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Italian Cake.

$\frac{1}{2}$ lb. flour.

$\frac{1}{2}$ lb. butter.

4 eggs.

2 ozs. sugar.

$\frac{1}{2}$ dessertspoon water.

Nutmeg according to taste.

METHOD.—Mix the butter and sugar to cream, add water to the yolks of the eggs. Mix flour gradually to the eggs and butter. Then whisk the whites of the eggs to stiff froth, mix it and bake for $\frac{1}{2}$ hours.

Mrs. P. Bree, "Bascowen," Fauvic, Jersey.

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Lardy Cake.

$\frac{1}{2}$ lbs. baker's dough.

$\frac{1}{2}$ lb. lard.

4 ozs. sugar.

4 ozs. sultanas (if desired).

METHOD.—Roll out the dough, lightly spread 2 ozs of the lard over it in pieces. Sprinkle with a little flour, 2 ozs. sultanas (if used) and 2 ozs. of the sugar, fold over, roll out again and spread as before. Fold and roll four times more, put in a shallow tin. Score with a knife across the top, and bake in a nice hot oven until a nice brown. It must not be hard. If not folded and rolled many times, the lard runs out. This is a Wiltshire relish.

Mrs. Budgen, 43, St. Andrew's Avenue, Sudbury, Middlesex.

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Ostend Cake.

6 ozs. flour.

4 ozs. castor sugar.

4 ozs. fresh butter.

2 eggs.

$\frac{1}{2}$ teaspoon baking powder.

1 tablespoon milk.

METHOD.—Cream the butter and sugar, with a tablespoon, warm water, add the beaten eggs one at a time, with flour alternately, and beat well. Lastly stir in the milk and baking powder. Bake in a moderate oven in a round tin, lined with buttered paper for 30—40 minutes. When cold cut in two or three slices across and spread with lemon filling, join together again, and ice or not as preferred.

Mrs. L. Seager, La Maisoneite, Le Hocq, Jersey.

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Inexpensive Chocolate Cake.

METHOD.—Beat to a cream 4 ozs. butter, 4 ozs. castor sugar, sieve 6 ozs. flour and mix into it a large tablespoon of breakfast cocoa or chocolate. Whisk 2 eggs until light and frothy, stir the eggs and flour alternately into the butter, adding a little milk, if necessary to make a light mixture, add also a few drops of vanilla essence. Beat very thoroughly and just before pouring into a well greased tin stir in $\frac{1}{2}$ a teaspoon of baking powder. Bake in a moderate oven from 30—40 minutes. When the cake is cold, ice with chocolate icing and decorate with half walnuts.

Chocolate Icing For Cake.

, Put $\frac{1}{4}$ lb. icing sugar and a dessertspoon of cocoa through a sieve, and stir enough boiling water into it to make a stiff paste, adding vanilla essence to flavour.

Miss E. Hornsey, Brook Lodge, Norton.

Rich Biscuit Mixture.

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| $\frac{1}{2}$ lb. flour. | 1 egg. |
| $\frac{1}{4}$ lb. butter. | $\frac{1}{2}$ teaspoon baking powder. |
| $\frac{1}{4}$ lb. sugar. | |

METHOD.—Cream butter and add sugar, beat well together, and mix with a little egg, and lastly flour, and baking powder. Decorate with jam, icing sugar or cherries.

M. Scott, Mill Street, Norton, Malton, Yorks.

Ginger Drop Scones.

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| $\frac{1}{2}$ lb. flour. | 2 ozs. sugar. |
| 1 egg. | $\frac{1}{2}$ teaspoon mixed spice. |
| 1 tablespoon ground ginger. | 2 ozs. butter. |
| $\frac{1}{2}$ teaspoon carbonate soda. | 2 tablespoons milk. |
| 3 tablespoons golden syrup. | |

METHOD.—Rub flour, butter, sugar, spice, and ground ginger together, beat up egg thoroughly, dissolve carbonate of soda in milk, and add to mixture. Then add the golden syrup, if the latter is very thick warm slightly, and add to the other ingredients. Cook scones in quick oven.

Mrs. Simon, Le Bourg, St. Clement's.

Scotch Pancakes.

Mix one teacupful of self-raising flour, 2 teaspoons sugar, and a pinch of salt together. Beat 1 egg in a little milk, and stir the dry ingredients into a fairly stiff batter, add any flavouring you like. Drop on to a griddle (previously smoothed over with lard), and cook to a light brown on both sides.

Mrs. C. Duret Aubin, "Belfontaine," La Rocque.

Pikelets (Scotch Pancakes).

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| $\frac{1}{2}$ lb. flour. | 1 oz. sugar. |
| 1 teaspoon baking powder. | 1 pinch salt. |
| 1 egg. | A little milk. |

METHOD.—Beat the egg and sugar together until frothy. Mix the salt and baking powder with the flour, and add these to the egg and sugar with enough milk to make a stiff batter. Grease a frying pan with suet, drop some of the mixture into it. Cook until bubbles rise. Turn over and cook until the sides are firm.

Mrs. Robinson, Richmond House, Clarendon Road, Jersey.

Apple and Sultana Tart.

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| $\frac{1}{2}$ lb. apples. | $\frac{1}{2}$ lb. sultanas. |
| 1 lemon rind. | $2\frac{1}{2}$ gills cold water. |
| 1 oz. almonds. | 2 teaspoons cornflour. |
| 2 dessertspoons gran. sugar. | About $\frac{1}{4}$ lb. mixed pastry. |

METHOD.—Wash the sultanas and soak them in 2 gills of water for about an hour. Then turn them into a saucepan, add the sugar and stew them gently for two or three minutes. Draw the pan aside from the flame. Mix the cornflour to a smooth paste with the $\frac{1}{2}$ gill water. Stir the syrup from the sultanas into the cornflour, turn it into a pan and boil for a few minutes, keeping it stirred. Draw

the pan aside, add the sultanas, grated lemon rind, chopped almonds and grated or chopped apples (uncooked). Mix well together and leave until cold. Line a sandwich tin with pastry, put in the prepared mixture, damp the edge, and cover the fruit with a thicker piece of pastry. Brush over with milk and put in a hot oven for about 30 minutes. Sufficient for 6 persons.

Mrs. Ayley, "Shirley," Walton-on-Thames.

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Cream Buns.

Into a saucepan put 2 ozs. fresh butter and $\frac{1}{2}$ pint of water. Bring to boiling point. Remove from stove and stir in quickly a mixture of 4 ozs. flour, pinch of salt, and a heaped teaspoon corn-flour, then stir over gentle heat until mixture comes away from the side of the pan. Cool a little, then add two well beaten eggs. Bake in a moderate oven for 20–30 minutes in greased pastry tins, when cold open, and fill with whipped cream.

Mrs. G. Copp, "Oakhurst," St. Martin's.

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Hurlingham Cake.

6 ozs. flour.	6 ozs. castor sugar.
1 egg.	$\frac{1}{2}$ teaspoon cream of tartar.
$\frac{1}{2}$ tablespoon bi-carbonate soda.	1 tablespoon marmalade.

METHOD.—Mix carbonate of soda and cream of tartar together, and work in the flour, beat up the egg with a little milk and the marmalade, and stir in the dry ingredients, beating all together for 5 minutes. Pour into a Yorkshire pudding tin and make the top smooth. Bake in a quick oven and when nearly done brush over with warm milk, and scatter dessicated cocoanut.

Mrs. P. Baal, "Oakhurst," St. Martin's.

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Ginger Snaps.

Equal weights of flour, sugar and butter, also golden syrup (3 ozs. of each), and 1 teaspoon of ginger.

METHOD.—Melt butter, sugar and syrup. Add flour and ginger. Drop one large teaspoonful on a greased tin and leaving a space between each teaspoonful and roll when fairly cool. Bake in a moderate oven.

Miss C. Walden, 3, St. Mark's Crescent, Jersey.

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Shell Cakes.

7 ozs. flour.	1 teaspoon baking powder.
$\frac{1}{2}$ lb. citron peel.	1 lemon.
Grated nutmeg.	1 lemon (rind only).
$\frac{1}{2}$ lb. butter.	$\frac{1}{2}$ lb. castor sugar.
1 egg, little milk.	

METHOD.—Sieve the flour with baking powder and nutmeg, beat sugar and butter to a cream, add lemon rind and egg. Gradually stir in the flour and citron peel adding milk as required. Put mixture into small greased tins with a shell pattern and bake 15 minutes.

Mrs. C. Le Couteur, "Northdale," St. John's.

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Chocolate Soda Cake.

6 ozs. flour.	1 oz. cocoa.
3 ozs. butter.	5 ozs. castor sugar.
1 egg.	$\frac{1}{2}$ teaspoon carbonate of soda.
Milk.	$\frac{1}{2}$ teaspoon ground cinnamon.

METHOD.—Sieve the flour, carbonate of soda, cinnamon, and cocoa, rub in the butter, and add the sugar, and mix together, whisk the eggs and add to the dry ingredients with milk as required. Bake in moderate oven.

Mrs. F. E. Luce, "High Cliff," St. John's.

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Sponge Drops.

3 small eggs. 4 ozs. sugar. 4 ozs. flour.

METHOD.—Break the eggs into a basin, and whisk them until frothy, add the sugar. Place the basin over a saucepan of boiling water, and whilst the water boils gently under the basin, whisk the mixture it contains until it is thick. Take the basin to a board and whisk again for 5 minutes. Sieve and fold in flour very lightly. Place some white ungreased paper on a baking sheet, and place in it small spoonfuls of the mixture to form rounds the size of a half crown piece. Dust them well all over with castor sugar. Bake in a quick oven for 8—10 minutes. Raise and damp the paper lightly at the back, and lift the drops with a knife. Cool and use singly or sandwiched together with jam, whipped cream or any sort of icing or other filling.

Mrs. O. Gautier, Wimbledon Hotel, Grouville.

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Madeira Cake.

$\frac{1}{2}$ lb. flour. $\frac{1}{2}$ teaspoon baking powder.
3 eggs. 5 ozs. butter.
1 piece citron peel. 5 ozs. sugar.

METHOD.—Beat butter and sugar to a cream, separate the yolks from the whites of the eggs, and add the yolks to the creamed mixture. Sift the flour with the baking powder, and stir in alternately with the stiffly whisked whites of eggs. Pour into a tin lined with greased paper, place on top of mixture a thin piece of citron peel and bake for $1\frac{1}{2}$ hours in a fairly hot oven. If you are using a Regulo Gas Cooker, $\frac{1}{4}$ mark.

S. M. Williams, "Mon Plaisir," Samares.

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Recipe for making Mince Pies.

1 lb. beef suet. 1 lb. apples.
1 lb. raisins. 1 lb. currants.
 $\frac{1}{2}$ lb. mixed peel. Grated rind of 1 lemon.
Juice of 1 lemon. $\frac{1}{2}$ lb. brown sugar.
1 teaspoon mixed spice. 1 gill brandy.
2 ozs. almonds. 1 lb. sultanas.

METHOD.—Prepare the fruit. Chop the suet, apples, raisins, sultanas, currants and peel, at first separately and then altogether. Add spices, sugar, lemon rind, lemon juice and brandy. Pack closely in dry jars. Cover with wax, tissue paper dipped in brandy, then the parchment over top.

Flaky Pastry.

1 gill cold water. 2 teaspoons lemon juice.
8 ozs. flour. $\frac{1}{2}$ teaspoon salt.
6 ozs. lard.

METHOD.—Wash the butter, turn into a floured cloth and form into oblong. Sieve the flour and salt into a basin, add the lemon juice. Mix to a paste with the water, set aside $\frac{1}{2}$ hour, then knead 5 or 6 times as for bread. Roll the paste into a strip. Divide the

butter into 3 pieces. Spread one third of fat in flakes over two thirds of the paste, and dredge very lightly with flour. Fold pastry in three, with the plain part in the centre. Seal the edges of the folded pastry. Half turn pastry to bring the folded edges to the sides. Roll pastry in a strip being careful not to roll over the top and bottom edges, as the air folded in would be expelled.

Mince Pies.

8 ozs. flaky pastry.
White of egg.

2 tablespoons mincemeat.

METHOD.—Prepare the pastry. Roll the pastry out and cut in rounds to fit patty tins. Roll out remainder of pastry, cut in rounds one size larger than the tins, and line the patty tins with these rounds. Put mincemeat in each. Wet the edges of the pastry and seal on the first round to make covers. Mark the edges neatly with the back of a knife. Brush the tops with beaten white of egg, cut two small slits to allow steam to escape in baking. Bake in a hot oven for about 30 minutes. 8 ozs. flaky pastry is sufficient for 5 mince pies.

Mrs. Ozouf, "Tip Tree House," Grouville.

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Cherry Cake.

$\frac{1}{2}$ lb. butter.
 $\frac{1}{2}$ lb. flour.
6 ozs. glace cherries.
 $\frac{1}{2}$ teaspoon baking powder.

$\frac{1}{2}$ lb. castor sugar.
3 eggs.
A little grated lemon rind.

METHOD.—Beat the butter and sugar to a cream, add each egg separately and beat well in. Sift flour and baking powder together, and stir in lightly to a creamed mixture. Lastly, add cherries and grated lemon rind. Pour into a tin lined with greased paper and bake for 2 hours.

Mrs. Luce, "Seeburg," La Rocque.

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Afternoon Tea Cakes.

$\frac{1}{2}$ lb. cornflour.
 $\frac{1}{2}$ ozs. butter.
Rind of 1 lemon.

2 ozs. sugar.
1 egg.

METHOD.—Mix grated lemon rind, sugar and cornflour, add the butter previously well beaten to a cream and then add the egg well beaten. Bake in little tins.

M.A.A.

—O—

Scones.

1 lb. flour.
 $\frac{1}{2}$ pint milk.
A few sultanas.

1 tablespoon sugar.
3 ozs. butter.

METHOD.—Mix butter well into flour, add sugar and sultanas then milk gradually, and mix well, roll gently, cut in rounds, and bake about 20 minutes in rather hot oven.

M. de J.

—O—

Hook Cakes.

$\frac{1}{2}$ lb. flour.
 $\frac{1}{2}$ lb. currants.
 $\frac{1}{2}$ eggs.
A little candied peel.

$\frac{1}{2}$ lb. butter.
 $\frac{1}{2}$ lb. sugar.
1 teaspoon baking powder.

METHOD.—Warm the butter and add to it, the flour and baking powder, currants, sugar, and peel (cut in thin strips), mix with the eggs well beaten. Grease a flat baking tin, and set the mixture in rough little heaps on it, not too near each other. Cook for 10 minutes in hot oven and when done place on a wire sieve to cool.

Mrs. J. Messervy, Roscrea House, St. John's.

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Pound Cake.

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| 1½ lbs butter. | ½ lb. ground rice. |
| 1 lb. flour. | ½ lb. ground almonds. |
| 2 lbs. currants. | ¼ lb. candied peel. |
| 1 nutmeg. | 1 wineglass rose water. |
| 12 eggs. | 1 wineglass brandy. |
| 1½ lbs. castor sugar. | |

METHOD.—Rub butter, sugar and flour until the butter is quite fine, add all the other dry ingredients, beat in the eggs, and add the brandy and rose water. This quantity makes about five cakes.

Mrs. P. J. Simon, "Le Coin," La Rocque.

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Genoa Slab Cake.

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| 1 lb. flour. | 6 ozs. currants. |
| 6 ozs. butter. | 2 ozs. ground almonds. |
| 1 oz. cherries. | 2 ozs. candied peel. |
| 6 ozs. sultanas. | The grated rind of one lemon. |
| 4 eggs. | A few blanched almonds, to |
| 1 teaspoon baking powder. | decorate. |
| ½ lb. sugar. | |

METHOD.—Cream the butter and sugar, add the eggs, and lemon rind, etc., Bake in a slow oven from 1½—2 hours.

Mrs. Le Couilliard, Les Carrieres, Longueville.

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Jersey Wonders.

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| 2 lbs. flour. | Large pinch of salt. |
| ½ lb. butter. | 6 eggs. |
| 10 ozs. sugar. | 2½ lbs lard. |

METHOD.—Mix butter in flour, add sugar and mix again. Whip eggs and add to the mixture, and bring to the consistency of thick paste. One small egg may have to be added according to the size of others. Roll to thin paste, cut oblong portions, slit in middle, twist and cook in boiling lard for about 3 minutes.

Mrs. Le Caudey, St. Ives, La Rocque.

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Jersey Wonders.

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| 1 lb. S.R. flour. | ½ lb. butter. |
| ½ lb. sugar. | 4 eggs. |
| Pinch of salt. | Little grated nutmeg. |
| 1½ lbs. lard for cooking. | |

METHOD.—Sift flour, salt and nutmeg, then rub in butter, add sugar and mix thoroughly. Add beaten eggs and mix into a stiff dough adding a little milk and plain flour, if necessary to bring it to the right consistency. Knead well until dough is firm and smooth. Put aside to rise for about ½ hour. Cut into pieces about the size of a walnut, roll out and shape. Boil in lard until a golden brown, turning them over as they cook.

Mrs. T. Gilbert, Junr. Ocean View, La Rocque.

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Ginger Cake.

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|----------------------------|-------------------------------|
| 1 lb. flour. | 2 ozs. lard. |
| 2 tablespoons treacle. | 1 teacupful brown sugar. |
| 2 teaspoons ground ginger. | 1 teaspoon cinnamon. |
| 1 teacupful milk. | 1 teaspoon carbonate of soda. |
| Pinch of salt. | 1 egg |

METHOD.—Mix flour, ground ginger, cinnamon, and brown sugar in basin. Dissolve lard and treacle in warm oven, add to basin, and thoroughly mix. Add carbonate of soda to warm milk, and

Mix with the other ingredients beaten up egg and pinch of salt.
Place in shallow tin and bake in hot oven. Time $\frac{3}{4}$ hour.

Mrs. G. Ahier, Les Routeurs, Pontac.

—O—

Ginger Bread.

$\frac{1}{2}$ cup sugar.	$\frac{3}{4}$ cup sour milk.
$\frac{1}{2}$ cup golden syrup.	1 egg
1 teaspoon salt.	2 cups flour.
$\frac{1}{2}$ teaspoon carbonate of soda.	one third cup lard.
$\frac{1}{2}$ teaspoon each of ginger and	$\frac{1}{2}$ cup raisins.
cloves,	1 teaspoon salt.

METHOD.—Mix sugar, golden syrup lard and egg. Sift flour, soda and spices. Add milk. Put all together and beat well.

Miss Le Brun, First Tower.

—O—

Cream Puffs.

1 cup water.	4 eggs.
$\frac{1}{2}$ cup butter.	1 cup flour.

METHOD.—Put water and butter in saucepan on the fire, when the mixture boils add the sifted flour slowly, meanwhile stirring till smooth. When cool add unbeaten eggs one by one, beating mixture between each addition. Grease flat pan lightly and drop one tablespoon for each puff. Bake in quick oven. When cool cut each puff open and put beaten cream into it.

Miss E. Coutanche, St. Lawrence.

—O—

Coffee Cake.

4 ozs. flour.	4 eggs.
6 ozs. sugar.	2 ozs. rice flour.
3 tablespoons coffee essence.	1 small teaspoon baking powder

METHOD.—Beat eggs and sugar together over hot water for 20 minutes, add flour and rice flour together, then coffee essence and last of all the baking powder. Have a tin lined in buttered paper, bake in slow oven as for sponge cake.

For the icing:—

$\frac{1}{2}$ lb. icing sugar.	A little boiling water.
1 teaspoon coffee essence.	$1\frac{1}{2}$ teaspoons vanilla essence.

Mix with sugar to a smooth paste, and for the butter icing:—

4 ozs. sugar.	2 ozs. butter.
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A very little vanilla essence.

When well mixed decorate the cake.

Mrs. Cagney, "Dumbarton," 192, Brixton Hill, London, S.W. 2.

—O—

Cocoa-nut Tarts.

$\frac{1}{2}$ lb. dessicated cocoanut.	$\frac{1}{4}$ lb. butter.
3 tablespoons castor sugar.	2 eggs (well beaten).

METHOD.—Put the butter into a basin to melt. When quite dissolved add the eggs, then the cocoanut and lastly the sugar. Make the pastry, roll thin, cut to size of tins. Put almost a teaspoonful of the mixture in lightly, and bake in a moderate oven till brown. If liked a little jam may be put in crusts before the mixture. Make the mixture fresh each time of using.

Mrs. G. Pirouet, Vaucluse.

—O—

Currant Squares.

Roll out good pastry, and line a large dripping tin, cover about $\frac{1}{2}$ inch thick with well washed currants, candied peel, granulated sugar, and half a teaspoon of mixed spice, then cover with another sheet of pastry, wetting the edges so that the syrup will not boil out. Bake in a brisk oven from 30—40 minutes. When cold cut in squares, and if liked sprinkle over with sugar. There is also another similar square which is made in the same way, with the addition of a well beaten egg and one teaspoon of cream, also sultanas are added.

Mrs. Laurens, "St. Clair," St. Lawrence.

—O—

Gâteau De Chocolat.

14 eggs.	2 lbs. fine sugar.
4 ozs. fine flour.	5 ozs. patent flour.
4 ozs. chocolate.	Whites of 3 eggs.
$\frac{1}{2}$ a lemon.	A little lemon essence.

METHOD.—Beat up with a wooden spoon, the yolks of the eggs with one pound of powdered sugar flavoured with lemon, until it looks nearly white. Whip the whites of the eggs very stiff, add them to the beaten yolks and sugar and mix the flour in well but lightly. Fill a well buttered mould $\frac{3}{4}$ full with this mixture and place it in a slow oven, keeping the door shut. When done turn it out of the mould and let it get cold. Meanwhile make some chocolate icing thus:—

Pound and sift the other pound of sugar, put it into a basin with the whites of three eggs, and beat it well together, adding the juice of half a lemon. It is not done till it hangs in flakes from the spoon.

Melt about a $\frac{1}{4}$ lb of chocolate over the fire, when quite melted stir it in with the icing till it is dark enough. Glaze the gâteau with it. Decorate with spun sugar. Time to bake cake about 1 hour.

Mrs. John L'Amy, Junr., Bon Air, Pontac.

—O—

Almond Cheesecakes.

Short paste.	4 ozs. ground almonds.
4 ozs. castor sugar.	$\frac{3}{4}$ ozs cornflour.
$\frac{1}{2}$ oz. butter.	1 whole egg.
1 yolk of egg.	raspberry or strawberry jam.
Nutmeg.	

METHOD.—Beat the eggs, add them gradually to the cornflour until perfectly smooth. Add the sugar, almonds, butter, (melted), and a pinch of nutmeg. Line 9 or 10 patty pans with paste, spread about $\frac{1}{2}$ teaspoon of jam on the bottom of each one, and fill with the mixture. Bake from 20—25 minutes in a moderately hot oven.

Mrs. Moore, Bond Street, St. Helier.

—O—

Coffee Creamed Sponge.

8 ozs. flour.	4 ozs. butter.
5 ozs. sugar.	4 eggs.
1 teaspoon vanilla.	A little jam.
Coffee glacé.	

METHOD.—Beat the butter and sugar to a cream, add the whipped eggs and vanilla and fold in the flour lightly and gradually. Bake in a well greased and floured tin for three quarters to one hour, turn out and leave until cold. Split sandwich with jam and cover with glacé icing.

Ingredients for Coffee Icing:—

12 ozs. icing sugar.	1 dessertspoon coffee essence.
2 tablespoons tepid water.	

METHOD.—Sieve the icing sugar and put the remainder of the ingredients into a saucepan. Stir over the fire with a wooden spoon until lukewarm and smooth. Pour over the cake immediately as this type of icing sets rather quickly.

Miss Florence Tye, 13, Minster Yard, Lincoln.

—O—

Fairy Cakes.

Weight of 2 eggs in margarine.	Weight of 3 eggs in flour.
Weight of 2 eggs in sugar.	2 eggs well beaten.

METHOD.—Beat margarine and sugar to a cream, add well beaten eggs and stir well. Gradually mix in the flour by spoonfuls. Put mixture into small bun tins and bake in a moderate oven.

Miss F. M. Marett, "Richelieu," Bagot, St. Saviour's.

—O—

Channel Island Cake.

1 lb. S.R. flour.	4 tablespoon Golden Syrup.
$\frac{1}{2}$ lb. sugar.	2 eggs.
$\frac{1}{2}$ lb. currants.	$\frac{1}{2}$ lb. butter.
$\frac{1}{2}$ lb. lard.	2 ozs. mixed peel (cut up).
1 small dessertspoon mixed spice.	
$\frac{1}{2}$ lb. sultanas.	$\frac{3}{4}$ gill milk.

METHOD.—Put the flour in a basin, rub in the butter and lard and add the sugar, sultanas, currants, peel and spice and mix together. Beat up the eggs, add the golden syrup and milk, and stir them with the dry ingredients. Put the mixture in a greased cake tin and bake in a moderate oven about $1\frac{1}{2}$ hours.

Mrs. Rimeur, St. Saviour's.

Ground Rice Cheese Cakes.

2 tablespoons ground rice.	A few drops of Almond essence.
2 tablespoons castor sugar.	$\frac{1}{2}$ lb. S.R. Flour, ...
1 oz. butter.	1 egg.

METHOD.—Beat the butter and sugar together, then add rice. Beat in the egg and add essence. Line patty tins with pastry and put a small amount of jam in each. Then fill with the mixture and place strips of pastry across the top. Bake in a moderate oven for about 15 minutes.

Miss G. L. Moore, 48, Clarendon Gardens, Ilford, Essex.

—O—

Yorkshire Parkin.

Mix together $1\frac{1}{2}$ lbs medium oatmeal, teacup of castor sugar, $\frac{1}{2}$ dessertspoon of ground ginger and a pinch of salt. Pour into centre of them, $\frac{1}{2}$ lb lard previously melted in a pan, with 1 lb golden syrup. Add also 1 or 2 well beaten eggs, mix all together, spread in a well greased tin, thickness of 1 inch. Bake in a moderate oven for about 40 minutes. Let it cool in the tin.

Eric Pryor, 3, Cameron Road, Seven Kings, Essex.

—O—

Mince Pies.

Half a pound each of shredded suet, currants, raisins and sultanas. Three quarters of a pound of moist sugar. One orange and one lemon. Half a pound each of ground almonds and mixed peel. Half a nutmeg. One pound of apples. One gill of cooking brandy. For pastry, one pound of flour, half pound of lard, quarter of a pound of butter, a pinch of salt and one teaspoonful of lemon juice.

Method for mincemeat:—Clean and chop raisins, sultanas and currants, grate peel, squeeze all juice out of orange, and the lemon. Stew apples and grate nutmegs, add suet and mix all together with the brandy.

Mrs. J. Renouf, "L'Aleval," St. Peter's.

—O—

Queen Cakes.

6 ozs. flour, 4 ozs. butter, 4 ozs. castor sugar, 2 ozs. sultanas, 2 eggs, 2 large tablespoon of milk, pinch of salt. Cream the butter and sugar until they are white, beat in the yolks of eggs, one at a time and stir in half the flour. Whisk the whites of eggs to a stiff froth and add them with the remainder of the flour, the salt, sultanas, to the other ingredients. Lastly stir in the milk and put the mixture into small, greased queen cake tins. Bake in a moderate oven for about 15 minutes.

Miss Le Boutillier, 75, Stopford Road, St. Helier.

Grasmere Ginger Bread.

1 lb. flour.	2 teaspoons powdered Ginger.
$\frac{1}{2}$ lb. sugar.	2 teaspoons cream of tartar.
$\frac{1}{2}$ butter.	1 teaspoon carbonate of soda.

Bake 20 minutes in moderate oven. Whilst hot cut into squares.

Mrs. M. Cutland, School House, St. Clement's.

Jersey Wonders.

1 lb. of flour, $\frac{1}{4}$ lb. butter and a little more than $\frac{1}{4}$ lb. sugar, rub the butter in the flour till quite smooth, then add sugar and 4 eggs, beat and knead till the batter is stiff. Then roll out in small pieces, make into shape, boil in lard, which must be boiling and cook till nicely browned on both sides.

Mrs. E. Willcox, La Maisonette, Le Hocq, Jersey.

Chocolate Fingers.

3 ozs. butter.	3 ozs. castor sugar.
3 ozs. sugar.	1 teaspoon vanilla.
$\frac{1}{2}$ oz. of cocoa essence.	2 eggs.
6 ozs. flour.	1 teaspoon baking powder.

METHOD.—Beat the butter and sugar to a cream, add flour, eggs, vanilla and cocoa. Beat a few minutes. Bake slowly for $\frac{1}{2}$ hour. Remove from tin, take off paper, and ice with chocolate icing.

Mrs. Falle, La Motte Street, St. Helier.

Gingerbread.

12 ozs. Self-Raising flour.	3 ozs. butter or good dripping.
8 ozs. black treacle.	3 ozs. moist sugar.
$\frac{1}{4}$ pint milk.	1 teaspoonful ground ginger.

METHOD.—Cream the fat and sugar well, warm the treacle a little and mix with the milk. Beat in the flour and treacle mixture with the fat and sugar gradually. Lastly add the ginger and beat well. The mixture should be very thick batter. Bake in a slow oven for $1\frac{1}{2}$ hours. Test by inserting a knife. If it comes out clean, cake is done.

Miss Doris T. Ward, 44, Dangan Road, Wanstead, London, E. 11.

Cherry Cake.

$\frac{1}{2}$ lb. butter.	$\frac{1}{2}$ teaspoonful baking powder.
4 eggs.	$\frac{1}{2}$ lb. glacé cherries.
$\frac{3}{4}$ lb. flour.	2 ozs. citron peel.
Pinch of salt.	2 lemon rinds.
$\frac{1}{2}$ lb. sugar.	

METHOD.—Beat butter and sugar to a cream. Add eggs one by one beating each in separately. Sift flour, baking powder and salt together and add to butter and eggs. Stir in halved cherries chopped peel and the grated rinds of the lemons. Mix in a little milk if necessary, and bake in a greased cake tin, lined with two layers of buttered paper, in a moderate oven for one hour and a half.

Raspberry Buns.

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|----------------------|-------------------------------|
| 1) ozs. Raisley. | 12 ozs. flour. |
| 1 egg. | 3 ozs. butter. |
| 1 ozs. castor sugar. | Small quantity raspberry jam. |
| A little milk. | |

METHOD.—Rub the butter lightly into the flour. Add the Raisley and sugar. Beat the egg; stir into dry ingredients with sufficient milk to make a stiff paste. With floured hands form this mixture into balls. Make a hole in the centre with your finger, fill in with jam and cover over. Place on greased oven shelf, flatten slightly and bake in sharp oven about 12 minutes.

Mrs. Noel, Woodville Avenue, St. Helier.

—O—

But and Come again Cake.

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|---|--|
| 1 lb. Self-Raising flour. | 1 oz. mixed peel (cut up small) |
| One eighth teaspoon salt. | $\frac{1}{2}$ teaspoonful mixed spice. |
| 4 ozs. sugar. | 1 egg. |
| 4 ozs. butter, lard or dripping. | $\frac{1}{2}$ gill milk. |
| 4 ozs. currants. | |
| 4 ozs. raisins (stoned and chopped fine). | |

Mrs. W. Syvret, Leoville Farm, St. Ouen's.

—O—

Beaten Scones.

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|-------------------------|---------------------------------|
| 3 lbs. flour. | 1 teaspoon of salt. |
| 2 ozs. butter. | 2 teaspoons of cream of tartar. |
| 2 tablespoons of sugar. | 1 teaspoon of carbonate of soda |
| 2 eggs. | |

METHOD.—Rub all dry ingredients together, mix lightly with eggs and milk to consistency of thick batter. Put on well floured board, sprinkle with flour, roll lightly and cut into squares about $\frac{1}{2}$ inch thick. Bake on warmed tin in hot oven for 5 to 10 minutes.

E. Balleine, St. Clement's Rectory.

—O—

Cherry Cake.

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|---------------------------|-----------------------------------|
| 1 lb. Self-Raising flour. | 4 eggs. |
| 1 lb. butter. | $\frac{1}{2}$ lb. glacé cherries. |
| 1 lb. castor sugar. | |

METHOD.—Cream the butter and sugar, add the eggs one at a time, beating each well in, and stir in the flour and cherries.

Mrs. E. J. Priaux, Beechlands, St. Lawrence.

—O—

Buffet Spice Cake.

Cream one third cup shortening and 1 cup sugar and beat until light, beat in the yolks of two eggs, add slowly two-thirds cup strong cold coffee, then add 2 cups flour sifted with 3 teaspoons Royal Baking Powder, one eighth teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon cloves, $\frac{1}{2}$ teaspoon allspice, mix well, fold in well beaten whites of eggs. Pour into two greased and floured square layer tins and bake in moderate oven for 25 to 30 minutes.

Mocha Icing and Filling.

Cream 1 $\frac{1}{2}$ tablespoons butter and 2 $\frac{1}{2}$ cups confectioner's sugar, add 2 $\frac{1}{2}$ tablespoons cocoa, 4 tablespoons strong coffee and $\frac{1}{2}$ teaspoon salt. Stir until smooth. Spread between layers and on top.

Miss Lucille Renouf, Les Lauriers, Trinity.

—O—

Boston Bread.

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| 1 lb. stoned dates. | 1 small teaspoon soda (bicarb). |
| $\frac{1}{4}$ lb. castor sugar. | 1 or 2 eggs. |
| 1 teaspoon ground ginger. | $\frac{3}{4}$ lb. flour. |
| $\frac{1}{2}$ pint milk. | $\frac{1}{4}$ lb. margarine. |
| 3 ozs. walnuts, also pinch of salt and a little grated nutmeg. | |

METHOD.—Warm milk and pour on the dates, mix well and add sugar and melted margarine beat eggs well and mix them with the flour, nutmeg and ginger. Add lastly the soda. Put in a greased tin which will only half fill it. Steam for $1\frac{1}{2}$ hours, take paper off and bake for 1 hour.

Mrs. Ernest Jean, Gordon Place, Beach Road, St. Luke's.

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French Buns.

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| $\frac{1}{2}$ lb. flour. | 3 ozs. margarine. |
| 1 teaspoon cream of tartar. | 3 ozs. sugar (white). |
| 2 ozs. candied peel, milk to mix. | |
| $\frac{1}{4}$ flat teaspoon carbonate of soda. | 1 egg. |

METHOD.—Grease some small cake tins. Cream the fat and sugar together. Sieve the flour with the cream of tartar and soda. Cut the peel into small pieces and mix with the flour. Beat the egg into the creamed sugar and fat, beat well for a few minutes. Lightly mix in the flour and peel, adding a little milk as required. Put into greased tins. Bake in a hot oven for 20 minutes.

Mrs. Millard, Greve d'Azette.

—0—

Sponge Sandwich.

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|--------------------------------|---------------------------------|
| 5 ozs. flour. | $\frac{1}{4}$ lb. castor sugar. |
| 1 flat teaspoon baking powder. | 3 ozs. butter or margarine. |
| 2 eggs. | |

METHOD.—Butter sandwich tins. Sieve together the flour and baking powder. Whisk up the butter and sugar to a cream, add the eggs separately. Stir each one in quickly and beat well for about 10 minutes. Fold in the flour and baking powder, mix together lightly, adding a little milk if necessary. Spread evenly over the prepared tins and bake in a hot oven for about ten to fifteen minutes. Turn on to a sieve and leave till cold.

Filling:—Sieve 4 ozs. icing sugar, then cream it with 2 ozs. of butter and a little vanilla essence, spread with jam then with a thick layer of the prepared filling.

Mrs. E. Bryant, 37, Havre-des-Pas.

—0—

Date Cake.

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|----------------------------|--|
| 1 lb. Self-Raising flour. | 1 lb. dates stoned and cut up. |
| $\frac{1}{2}$ lb. sugar. | $\frac{1}{2}$ lb. margarine or butter. |
| $\frac{1}{4}$ lb. walnuts. | |

METHOD.—Rub margarine or butter into flour, add all other ingredients and enough milk to mix it to a nice consistency.

Mrs. McNair, La Mare, Samares.

—0—

Chocolate Cake.

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|-----------------------------------|---------------------------|
| 4 ozs. butter. | 5 ozs. flour. |
| 4 ozs. castor sugar. | 2 ozs. good cocoa. |
| 2 eggs. | 1 teaspoon baking powder. |
| Vanilla essence. | 1 oz. almonds. |
| Grease and line a pound cake tin. | |

METHOD.—Cream butter and sugar, add eggs and beat well. Mix cocoa and flour with baking powder. Mix well, add milk if necessary. Bake 45 minutes.

Chocolate Icing.

8 ozs. icing sugar, $2\frac{1}{2}$ ozs. chocolate in cake, vanilla essence, 3 tablespoons tepid water. Dissolve chocolate in water, do not boil. Add icing sugar gradually. Ice cake and decorate with flanchéd almonds.

Miss Dallain, Hill Grove, Millbrook.

—O—

Banana Cake.

6 ozs. flour.	3 ozs. currants.
3 ozs. sugar.	Baking powder.
3 ozs. butter.	2 bananas.
1 egg.	

METHOD.—Sieve all dry ingredients, rub in butter, mash bananas well and mix with little milk. Add to mixture, lastly add egg. Pour in sandwich tins and bake in hot oven 15 minutes. When cold spread with mashed banana.

Mrs. H. Benest, La Fontaine, Pontac.

—O—

Sponge Cake.

3 eggs (yolks and whites beaten separately).	
1 cup sugar (beaten with yolks until white).	
1 teaspoonful vanilla.	$\frac{1}{2}$ teaspoonful salt.
1 cupful flour.	5 tablespoons cold water.
1 teaspoon baking powder.	Lastly whites of eggs.
Bake 20 minutes.	

Miss Maud Vibert, "Evergreen," St. Helier.

—O—

Queen Cakes.

1 lb. flour.	1 teacup cream.
$\frac{1}{2}$ lb. butter.	$\frac{1}{2}$ lb. currants.
$\frac{1}{2}$ lb. castor sugar.	almonds to taste,
3 eggs.	Essence of lemon.
1 teaspoon baking powder.	

METHOD.—Sieve baking powder with flour on a sheet of paper. Put butter, sugar and cream into a basin, beat to a light cream, add eggs one at a time. Add flour and fruit and mix with milk to the consistency of cream. Put in small buttered tins. Bake 15 to 30 minutes (Makes about 36 cakes).

Mrs. G. W. Bertram, "Ivy Gate," St. John.

—O—

Queen Cakes.

6 ozs. Self-raising flour.	2 large tablespoon milk.
4 ozs. castor sugar.	4 ozs. butter.
2 ozs. glacé cherries. (cut up).	2 ozs. sultanas.
2 eggs (white and yolk separately).	

METHOD.—Cream sugar and butter till white, beat yolk of eggs one at a time, and stir in half the flour, whisk whites of eggs to stiff froth and add with flour, sultanas and cherries to other ingredients, stir in milk. Bake in moderate oven about 15 minutes.

Miss Blanche Trachy, "Augerez," St. Peter's.

—O—

Sultana Cake.

$\frac{1}{2}$ lb. sugar.	$1\frac{1}{2}$ lbs. flour.
$\frac{1}{2}$ lb. butter.	1 teaspoon baking powder.
4 eggs.	$\frac{1}{2}$ lb. sultanas.

METHOD.—Mix butter and sugar to a cream, add eggs well whisked, flour, baking powder and sultanas, bake for $1\frac{1}{2}$ hours in a moderately hot oven.

K. Dallain, "Elmwood," St. John's.

—O—

A Biblical Cake.

- $\frac{3}{4}$ lb. of Kings Ch. 4, v. 22, Bk. 1. 6 ozs. Jeremiah, Ch. 6, v. 20.
- 6 ozs. of Judges Ch. 5, v. 25.
- 8 ozs. Samuel, Ch. 30 v. 12, Bk. 1.
- 6 ozs. Nahum, Ch. 3, v. 12.
- 2 ozs. Numbers, Ch. 17, v. 8.
- 2 tablespoons Samuel, Ch. 14, v. 25, Bk. 1.
- $\frac{1}{2}$ teaspoon Chronicles, Ch. 9, v. 9, Bk. 2.
- 1 cup Judges, Ch. 4, v. 19.
- 3 St. Luke, Ch. 11, v. 12.
- 1 pinch of Genesis, Ch. 19, v. 26

The recipe works out as follows :—

- $\frac{3}{4}$ lb. flour, self-raising. 6 ozs. figs, 2 oz. almonds.
- 6 ozs. butter, 6 ozs. sugar, 8 ozs. raisins.
- 2 tablespoons of honey. $\frac{1}{2}$ teaspoon of spice.

Mrs. Palmer, 1, Don Terrace, St. Helier.

—O—

Preserved Ginger Cake.

Make an ordinary madeira cake mixture, using 4 ozs. sugar and 8 ozs. flour and 2 eggs. When the mixture is ready for the oven, add some pieces of preserved ginger, cut into small pieces and a little of the ginger syrup. Ice when cold with water icing, sticking into it pieces of preserved ginger as it sets.

Mrs. G. Porter, Plaisance Lodge, St. Clement's Road, Jersey.

—O—

Cut and Come Again Cake.

- $\frac{1}{2}$ lb. Mc. Dougalls Self-Raising flour.
- One eighth teaspoon salt. 4 ozs sugar.
- 4 ozs Butter, lard or dripping. 4 ozs currants.
- 4 ozs. raisins (stoned and chopped fine).
- 1 oz. mixed peel (cut up small) 1 egg.
- $\frac{1}{2}$ teaspoon mixed spice. $\frac{1}{2}$ gill milk.

METHOD.—Put the flour and salt in a basin, rub in the butter and add sugar, raisins, currants, peel and spice. Beat up the egg, add the milk, and mix with the other ingredients. Put into a greased bread tin, and bake in moderate oven about one and a quarter hours (Note.—The egg may be left out, and more milk used).

Miss Etienne, Samares Lane, St. Clement's.

—O—

Walnut Cream Cake.

- 8 ozs. flour. 4 ozs. butter.
- 2 ozs. walnuts. 1 oz. raisley.
- 4 ozs. castor sugar. 3 eggs.
- 1 tablespoon milk.

METHOD.—Beat the butter and sugar together until quite smooth. Sift the flour and raisley together, and gradually work into the butter. Separate yolks from the whites of eggs, beat thoroughly, stir the yolks into the mixture, add the milk, and lastly stir in the well beaten whites. Pour into a greased tin, and bake in a fairly quick oven. Time 35 to 4, minutes.

For the Icing.—Use 4 ozs. icing sugar and the white of an egg. Mix into a smooth paste, and spread over the cake, arranging squares on the top. In the centre of each square place half a walnut. Chop the remainder of walnuts, and press on the icing paste round the sides.

Miss Elsie Querée, Le Feugel, St. John's.

—O—

Shrewsbury Biscuits.

6 ozs. flour.	4 ozs. castor sugar.
4 ozs. butter.	1 egg.
Teaspoon lemon juice.	

METHOD.—Cream butter and sugar. Add grated lemon rind. Beat egg and add it gradually with flour, to butter and sugar. Mix well with hand. Turn on to floured board and roll out thinly. Prick the dough and cut into rounds. Place these on a greased baking tin and bake in hot oven for 10 minutes.

Miss Sutcliffe, "Broomfield," La Rocque.

Coffee Cake.

10 ozs. S.R. flour.	3 ozs. brown sugar.
3 ozs. butter.	2 tablespoons golden syrup.
2 eggs.	2 teaspoons coffee essence.
Pinch of salt.	$\frac{1}{2}$ gill milk.

METHOD.—Put the flour in a basin with the salt, rub in butter, and add the sugar, beat the eggs, add the golden syrup, coffee essence and milk. Mix with other ingredients, and put in a greased tin. Bake in a moderate oven for about one and a half hours.

Miss M. Amy, 1, Garrykehythe, Janvrin Road, St. Helier.

Swiss Roll.

3 ozs. flour.	4 ozs. sugar.
3 eggs.	1 teaspoon baking powder.
$\frac{1}{2}$ teaspoon vanilla.	

METHOD.—Grease a baking tin, carefully line with paper. Break eggs into mixing bowl, add sugar and whisked eggs together till light and frothy. Sift flour, baking powder and a tiny pinch of salt. Trim edges of roll, spread with warm jam, roll up with the aid of a damp cloth, then sprinkle with castor sugar.

Mrs. Le Brun, Brook Farm, St. John's.

Genoa Cake.

Beat $\frac{1}{2}$ lb. butter and $\frac{1}{2}$ lb. sugar to a soft cream, add gradually 3 eggs, $\frac{3}{4}$ lb. sifted flour, $\frac{1}{2}$ lb. currants, $\frac{1}{2}$ lb. sultanas, 1 teaspoon baking powder and grated rind of one lemon. Blanch 2 ozs. almonds cut in strips and sprinkle on top. Bake for 1 hour.

Miss L. Le Riche, "Augerez," St. Peter's.

Sponge Cake.

1 cup of flour.	3 eggs.
$\frac{1}{2}$ cup of sugar.	Vanilla essence.

METHOD.—Beat eggs until frothy then add sugar, beat again until very light. Stir flour, add vanilla and beat for ten minutes. Bake in a moderate oven until light brown.

Mrs. W. Priaulx, St. Peter's.

Sweet Cake.

$\frac{1}{2}$ lb. butter.	$\frac{1}{2}$ lb. castor sugar.
$\frac{1}{2}$ lb. eggs (4)	$\frac{1}{2}$ lb. flour.

METHOD.—Well cream up the butter, gradually add sugar, then add eggs, a little at a time, finally add the flour. Bake in a moderate oven for $1\frac{1}{2}$ hours.

Mrs. E. Le Couteur, 6, Rouge Bouillon.

Orange Cake.

4 ozs. flour. 2 eggs.
3 ozs. butter. $\frac{1}{2}$ teaspoon baking powder.
4 ozs. sugar. Grated rind of an orange.

METHOD.—Beat butter to a cream, add sugar and eggs and the other ingredients, baking powder last, and bake. When cold, ice the cake with the juice of half an orange, mixed with icing sugar.

Miss A. Le Masurier, 12, Rouge Bouillon.

—o—
"Wallaby Plops," (An Australian recipe).

1 teaspoon of cream of tartar. Pinch of salt.
1 breakfastcup of flour.
 $\frac{1}{2}$ teaspoon of bi-carbonate of soda.

METHOD.—Mix to a dough with butter-milk or milk and water. Roll out half an inch thick, handling very lightly. Have a pan of boiling dripping, and fry the scones therein. Waggle the pan a bit and turn when underside is a golden brown. Serve hot, and eat at once.

Miss Rive, 5, Rouge Bouillon.

—o—
"Fat Rascals."

A breakfastcup of flour.
A piece of butter the size of a walnut.
A teaspoon of Yeastman's baking Powder.
Tablespoon of cream. A pinch of salt.

METHOD.—Mix with milk to the consistency of putty. Roll very lightly 2 inches thick, cut out with small very sharp cutter. Bake 14 or 15 minutes.

Miss Eleanor Poore, Trafalgar Terrace, St. John's Road.

—o—
Plain Cake.

2 eggs. 1 cup sugar.
One third cup butter. $1\frac{1}{2}$ cups flour.
 $2\frac{1}{2}$ teaspoons baking powder. $\frac{1}{2}$ cup milk.
1 teaspoon vanilla essence or $\frac{3}{4}$ teaspoon lemon Extract.

Miss Dorey, Bel Royal.

—o—
Cocoanut Fingers.

Beat $\frac{1}{2}$ lb. castor sugar with 2 ozs. butter, then add $\frac{1}{2}$ lb. S.R. flour. Beat up 4 eggs well and add to mixture. Grease a large flat baking tin, well and spread mixture over it, add 2 cups of cocoanut last.

ICING.— $\frac{1}{2}$ lb. icing sugar mixed with a little water and a few drops of lemon juice into a stiff paste. Lay on with a knife.

E. Amy, Boulevard Avenue.

—o—
Macaroon Tartlets.

Place in patty pans lined with thin paste a teaspoonful of raspberry or strawberry jam. On the jam place a mixture made by forming into a firm paste, two ounces of ground almonds, one egg, and four ounces of castor sugar. Over this arrange cross strips of pastry. Bake in a good oven, and serve cold.

M. Luce, La Bruyère.

—o—
Queen Cakes.

Take the weight of two eggs in sugar, flour and butter. Beat the sugar and butter to a cream, then work in the yolks of two eggs, sift in the flour, add one ounce of currants, and at the last the stiffly whipped whites of eggs. Bake in buttered tins for ten minutes.

Mrs. C. Gibaut, Maison Charles, Bel Royal.

Soda Cake.

Add together one pound of flour, half pound of butter, two table-spoons of carbonate of soda, one teaspoon of baking powder, half a pound of sugar, half a pound currants, quarter pound of lemon peel, and a little nutmeg and salt. Also two eggs well beaten and one gill milk. Bake for about two hours in hot oven.

Miss Edith Cabot, 4, Salvandy Terrace, Springfield Road.

—O—

Walnut Cake.

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|-----------------------------|--------------------------------|
| 10 ozs. flour. | 6 ozs. sugar. |
| 2 teaspoons baking powder. | 3 large eggs. |
| Pinch of Salt. | 4 ozs. butter. |
| 1 teaspoon vanilla essence. | 2 ozs. walnuts finely chopped. |

METHOD.—Cream the butter and sugar and beat in the eggs with a little flour. Add the rest of the flour and the chopped walnuts mixing the baking powder with the last spoonful of flour. Add the vanilla. Put in a greased tin and bake in a moderate oven for about two hours. The mixture may be divided and baked in two tins. When cold the cakes should be sandwiched together with butter icing and finely chopped walnuts.

M. B. Sinnatt, Sunnicot, Samares.

—O—

Simnel Cake. (A Recipe for Mothering Sunday).

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|---------------------------|-------------------------------|
| $\frac{3}{4}$ lb. flour. | $\frac{1}{4}$ lb. mixed peel. |
| $\frac{1}{2}$ lb. butter. | 6 ozs. currants. |
| 4 eggs. | Pinch of Salt. |
| $\frac{1}{2}$ lb. sugar. | 1 tablespoon milk. |

METHOD.—Beat together the butter and sugar, then whisk in the eggs, and beat well. Then beat in the fruit and flour, a spoonful at a time, add the salt and milk. Put half the cake batter in a well greased tin. On to this spread a layer of almond paste, then put in the other half of the cake mixture. Bake in a hot oven for about one and a half hours, then cover the centre of the cake with a thin layer of almond paste, form the remainder into balls, and place them in a circle round the edge of the cake, first dipping them into white of an egg, so that they will adhere to the cake. Put the cake back into oven, and bake until the almond paste is slightly brown. For the almond paste: $\frac{1}{2}$ lb. ground almonds, see they are from from lumps, then mix them together, also have 6 ozs. castor sugar, 1 egg, 1 dessert spoon of lemon juice for almond paste. Add the lemon juice and beaten egg, and knead to a smooth even paste.

Miss A. Godfray.

—O—

Orange Cake.

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|---|---------------------------|
| 3 eggs. | Grated rind of 2 oranges. |
| Their weight in butter, flour and castor sugar. (McDoug. flour for preference.) | |

METHOD.—Cream the butter and sugar, add grated orange peel, Beat in 1 egg at a time, and sift in flour. Bake for about 1 hour in a fairly hot oven. The juice of one orange with icing sugar, till the right thickness for spreading on cake, whilst still hot.

Decorate as desired.

Bulford, Samares Lane.

—O—

A Sponge.

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|---------------------------|---|
| 2 ozs. cornflour. | 1 pint milk. |
| $\frac{1}{2}$ oz. butter. | 2 eggs. |
| 2 ozs. castor sugar. | $\frac{1}{2}$ teaspoon vanilla essence. |

METHOD.—Mix cornflour to a cream with a little milk. Boil the rest of the milk and remove from the fire. Pour cornflour into milk and boil for 10 minutes. Beat egg yolks with sugar. Stir in, whisk whites of eggs to a stiff froth. Stir lightly and evenly through mixture. Pour into mould.

Mrs. M. Hall, Le Rivage, Samares.

—0—

Sponge Sandwich.

The weight of three eggs in Mac Dougall's Flour, and castor sugar and three eggs.

Grease three sandwich tins and coat them with a little flour. Break eggs into basin and whisk for 5 minutes, add sugar and continue whisking for 15 minutes. Stir in flour lightly, put into prepared tins and bake from 8 to 10 minutes, one at a time.

A.L.A., Saville Street, St. Helier.

—0—

A Madeira Cake.

5 ozs. flour.	1 dessertspoon milk.
4 ozs. butter.	3 ozs. castor sugar.
1 teaspoon baking powder.	2 eggs.

METHOD.—Beat butter and sugar to a cream, add the well beaten eggs, and beat for a few minutes. Then beat for a few minutes. Then beat the flour and baking powder in with the prepared butter, sugar and eggs. Continue beating for five minutes.

Add milk, and beat a few minutes longer. Turn into tin prepared with greased paper and bake immediately in a fairly hot oven, $\frac{3}{4}$ hour to 1 hour.

Mrs. M. L. Jones, 5, Arras Lines, Bulford Camp.

—0—

Rusks.

5 eggs.	4 ozs. yeast.
$\frac{1}{2}$ pint milk.	3 ozs. sugar.
4 ozs. butter.	Flour.

METHOD.—Mix with the milk and melted butter, the well beaten eggs. Add yeast and sugar, and put them by degrees into as much flour as will make a very light paste, like a batter, and let rise before the fire for $\frac{1}{2}$ hour. Add more flour to stiffen. Work it well, and divide into small loaves or cakes about 6 inches wide and flatten them. When baked and cold, slice them to thickness of rusks, put in oven to brown a little. When hot and buttered are nice at tea.

Mrs. F. Barnes, Victoria Street Church House, St. Helier.

—0—

Rich Christmas Cake.

$\frac{1}{2}$ lb. each of currants, sultanas,	Finely grated rind of 1 lemon.
seedless raisins and candied	12 ozs. butter.
peel.	1 teaspoon baking powder.
1 lb. flour.	4 ozs. sweet almonds.
1 teaspoon salt.	2 teaspoons mixed spice.
12 ozs. castor sugar.	1 glass cooking sherry.
5 or 6 eggs.	

METHOD.—Clean and prepare fruit, blanch and chop the almonds, and finely chop the peel. Cream the butter then add the sugar and beat for 10 minutes. Gradually add well beaten eggs, and beat a further 10 minutes. Stir in the sieved flour, salt and spice. Add sherry and a little milk, if necessary. Then stir in the fruit, almonds, lemon rind and baking powder, mix thoroughly, but do not beat again. Three parts fill a large cake tin and bake in a moderate oven for $3\frac{1}{2}$ —4 hours.

Mrs. J. Hamon, "Vermont Farm," St. Brelade's.

—0—

French Rolls.

Warm 1 oz. of butter and $\frac{1}{2}$ pint of milk, add a little salt, 1 egg well beaten and 2 teaspoons yeast, and mix in $\frac{1}{2}$ lb. flour, let it rise about 1½ hours, knead it well. Make into rolls. Bake in a quick oven in tins.

C. Moorman.

—0—

Cheese Cakes.

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|-----------------------------|-------------------------------------|
| 1 egg. | $1\frac{1}{2}$ ozs. flour. |
| $1\frac{1}{2}$ ozs. butter. | $1\frac{1}{2}$ ozs. ground almonds. |
| $1\frac{1}{2}$ ozs. sugar. | Little almond flavouring. |
| Short crust pastry. | |

METHOD.—Roll the pastry out thinly, cut in rounds and line greased patty tins and put $\frac{1}{2}$ teaspoonful of jam at the bottom of each tin. Cream the butter and sugar, add flour, ground almonds and essence. Mix well, and half fill each tin with the mixture. Bake in a hot oven till risen and firm (about 20–30 minutes).

Mrs. A. Labey, "Santa Sofia," Grouville.

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Sefton Scones.

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|------------------------------|---------------------------------------|
| 8 ozs. plain flour. | $1\frac{1}{4}$ ozs. Brown and Polsons |
| $\frac{1}{2}$ teaspoon salt. | Raisley. |
| 2 ozs. butter. | $\frac{1}{2}$ teaspoon sugar. |
| 1 gill milk. | Yolk of egg. |

METHOD.—Rub the butter into the flour. Add salt, sugar and Raisley. Mix well. Add beaten yolk of egg to the milk and mix in lightly to the dry ingredients, making a moderately soft dough. Divide this into two and roll out each piece into a round $\frac{1}{2}$ inch thick, cut across into 6 scones, brush over with milk or white of egg and bake at once in a very quick oven for 15 minutes. Cool on a wire tray.

V. M.

—0—

Chocolate Cream Fingers.

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|-------------------|----------------------|
| 8 ozs. flour. | 1 oz. cocoa. |
| 4 ozs. margarine. | 3 ozs. castor sugar. |
| 1 egg. | A pinch of salt. |

METHOD.—Rub in the margarine and mix to a stiff paste with beaten egg. Roll out and cut in fingers 2 inches long and 1 inch wide. Lay on a greased tin. Bake for about 5 minutes, in a moderate oven. When cold, sandwich two together, with cream, made with 2 ozs. butter, 3 ozs. icing sugar and a few drops of vanilla essence, creamed well together.

Dulce Godfray, Amesbury, Salisbury, Wilts.

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The following recipe is a "mothering" gift to England from her daughter Canada :—

Canadian Simnel.

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|--------------------------------|---------------------------|
| 1 lb. raisins. | 1 lb. flour. |
| $\frac{1}{2}$ lb. margarine. | 1 lb. brown moist sugar. |
| 1 egg. | $\frac{3}{4}$ pint water. |
| 1 level teaspoon cloves. | 1 level teaspoon nutmeg. |
| 1 heaped teaspoon baking soda. | |

METHOD.—Boil the raisins in the water for 20 minutes. Rub the margarine into the flour; add the sugar, cloves, nutmeg, soda and the egg, lightly beaten. Then add the boiling raisins. Mix well, and quickly put the mixture into a cake tin. Bake at once in a moderate oven for about 2 hours. When cool, cover with almond paste. Brush over with egg. Brown in cool oven.

C. Penswick Smith, 25, Regent Street, Nottingham.

—0—

Hillside Cake.

The weight of 4 eggs in castor sugar, the same in good fresh butter. 2 ozs. blanched almonds. The weight of 5 eggs in flour. 4 eggs. 2 ozs. mixed peel.

METHOD.—Beat the butter into a cream, add sugar and beat again. Break in the eggs one at a time, add peel and almonds, then lastly dredge in the flour in which Paisley flour has been sifted. Pour mixture into a greased tin, and bake in a moderate oven.

Lunch Cake (without eggs).

$\frac{1}{2}$ lb. flour. 4 ozs. margarine.
 $\frac{1}{4}$ teaspoon carbonate of soda. $\frac{1}{4}$ lb. sultanas.
 $\frac{1}{2}$ lb. sugar. Little grated nutmeg (about $\frac{1}{2}$ one).
1 tablespoon vinegar.

METHOD.—Sieve the flour and soda, then add a little grated nutmeg, rub in the margarine, add sugar and fruit and mix well. Add sufficient milk to mix all together, then beat well for a few mins. Lastly stir in the vinegar, and again mix a little. Bake in a moderately hot oven about $\frac{1}{2}$ hour.

Miss Clarke, "West Drayton," Middlesex.

Orange Jumbles.

$\frac{1}{2}$ lb. flour. $\frac{1}{2}$ teaspoon baking powder.
1 orange. $\frac{1}{2}$ teaspoon salt.
1 oz. butter. A little milk.
2 ozs. sugar.

METHOD.—Wipe the orange, grate off the rind and work it into the sugar until it is of a uniform yellow colour. Then add enough orange juice to moisten to the consistency of jam. Sieve the flour, salt and baking powder into a basin and rub in the butter. Form into a dough with a little milk, and roll this out to $\frac{1}{4}$ inch in thickness, using a little flour. Spread with the orange mixture and roll up. Cut into $\frac{3}{4}$ inch slices, place on a greased tin and bake in a good oven (375° F) for about 15 minutes. Brush over with orange juice and sprinkle with sugar.

Miss Le Feuvre, "St. Brelade's," Fairlight, near Hastings, Sussex.

Luncheon Cake.

1 juice, and rind grated of $\frac{1}{2}$ cup butter or margarine.
orange or lemon. $1\frac{1}{2}$ cups raisins or sultanas.
1 cup white sugar. 1 teaspoon bicarb. soda dissolved in hot water.
1 egg.
 $\frac{3}{4}$ cup of sour milk.

Enough for one oblong cake tin. Bake for 40 minutes.

Mrs. Ferrant, Southampton.

Cocoanut Macaroons.

To each white of egg allow 5 ozs. castor sugar, 3 ozs. unsweetened cocoanut, pinch of salt and drop of vanilla.

Beat the egg whites stiffly, add other ingredients and drop from spoon on to greased paper, in little pyramids. Bake in cool oven till just slightly brown.

Miss Fetherson, Belfast.

Swiss Roll.

Beat the yolks of 3 eggs with $\frac{1}{2}$ teacupful of castor sugar, then add gradually $\frac{1}{2}$ teacupful of flour, next the white of the eggs beaten to a stiff froth, and lastly a teaspoonful of baking powder. Bake in a quick oven for 10 minutes, then roll.

M. Le M.

Eccles Cakes.

6 ozs. sugar.
Grated rind of lemon.

Flaky or puff pastry.
6 ozs. currants.
 $\frac{1}{4}$ teaspoon cinnamon.

METHOD.—Mix the currants, sugar, cinnamon and lemon rind well together. Roll out the pastry into a strip about $\frac{1}{4}$ inch thick, keeping it oblong or square, and cut into $3\frac{1}{2}$ inch squares. Put 1 tablespoon of the filling in each, pinch the corners together and form into round cakes. Turn over and roll lightly till the currants show through the pastry. Cut a tiny hole in the centre of each, brush with a little milk, and bake at 430° F. for about 15 minutes.

R. V. Luce, "Summer Hill," Samarès.

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Tea Rolls.

1 lb. flour.
2 ozs. butter.
A little milk.

1 teaspoon baking powder.
1 oz. white sugar.

METHOD.—Make into a dough and bake till brown.

A. F. Bland, "La Chenaie," Harrow Weald.

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Fruit Short Cake.

2 cups flour.
 $\frac{1}{4}$ teaspoon baking powder.
 $\frac{1}{2}$ teaspoon salt.

2 teaspoon sugar.
 $\frac{3}{4}$ cup milk.
 $\frac{1}{4}$ cup butter.

METHOD.—Mix all dry ingredients, sift twice, work in butter with tips of fingers and add milk gradually. Toss on floured board, divide in two parts. Pat, roll out and bake 12 minutes in a hot oven in buttered round layer cake tins. Split and spread with butter. Sweeten strawberries, or similar fruit to taste, place on back of range until warmed, crush slightly and put between and on top of short cakes. Cover the top with cream sauce.

CREAM SAUCE.— $\frac{3}{4}$ cup thick cream, $\frac{1}{2}$ teaspoon vanilla, $\frac{1}{4}$ cup powdered sugar. — **METHOD.** — Beat cream slightly and add sugar gradually while beating constantly, using egg beater. Add vanilla and a few grains of salt, when stiff enough to hold its shape.

D. Le Couillard, Stopford Road, St. Helier.

—0—

Chocolate Cakes.

Beat together till creamy, $\frac{1}{4}$ lb. sugar and $\frac{1}{4}$ lb. butter, add by degrees $\frac{1}{4}$ lb. flour and 3 eggs. Beating mixture together for 5 mins., after each egg is added. Mix $\frac{1}{4}$ teaspoon baking powder and 3 ozs. chocolate powder, stir in 1 teaspoon vanilla. Butter small fancy tins and half fill with mixture. Bake 15—20 minutes in moderate oven.

Mrs. Howard, St. Clement's Gardens.

—0—

Coffee Rolls.

1 egg, its weight in butter and sugar, $1\frac{1}{2}$ cups self-raising flour and enough milk to make it into a stiff dough. Drop on oven sheet. Bake in hot oven for 10 minutes.

I. A. Aubin, Sydney.

—0—

Oatmeal Biscuits.

8 tablespoons S. R. flour.
3 ozs. sugar.
1 egg.
6 ozs. oatmeal.

A little salt.
1 small saucerful of dripping melted but not hot.

METHOD.—Mix into paste, roll out and cut into shapes. Bake brown.

I. A. Aubin, Sydney.

—0—

Cheese Scones.

6 tablespoons S.R. flour.
2 ozs. butter.

2 tablespoons grated cheese.

METHOD.—Make into a stiff dough, roll out and bake 20 minutes.

I. A. Aubin, Sydney.

—0—

Jessie Biscuits.

1½ cups flour.
1 egg.
1 teaspoon baking powder.
Some chopped almonds.

¾ cup sugar.
¾ cup butter or half butter half
dripping.

METHOD.—Make into a stiff dough, roll out thinly, cut into shape, sprinkle with chopped almonds and bake in moderate oven.

I. A. Aubin, Sydney.

—0—

Almond Fingers.

¼ lb. almonds.
¼ cup butter.
1 teaspoon baking powder.

1 egg.
¼ lb. icing sugar.
½ cup flour.
1 tablespoon sugar.

METHOD.—Rub butter into flour, add sugar and baking powder and a little essence of lemon. Make into a stiff paste with yolk of egg, and tiny drop of milk. Roll out thinly, with white of egg stiffly, add icing sugar, spread thinly over paste, sprinkle almonds chopped small. Bake light brown.

I. A. Aubin, Sydney.

—0—

Orange Cake.

3 eggs, their weight in butter and flour and sugar. Beat butter and sugar to a cream, add 2 eggs and beat, then add half the flour, then grated rind and juice of a large orange, beat in third egg, then remainder of flour, 1 teaspoonful of cream of tartar, ½ teaspoonful bi-carbonate of soda. Take out a teaspoonful of butter and sugar. Bake in sandwich tins. Lemon filling or any nice filling does for this cake.

I. A. Aubin, Sydney.

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Dough Nuts and Rings.

1 cup sugar.
½ cup sweet milk.
1 teaspoon butter.
1 teaspoon carbonate of soda.

1 egg.
1 Pinch of salt.
1 teaspoon of cream of tartar.

METHOD.—Make shape of biscuits, boiled in lard, flour enough to make a thick batter.

E. Mauger, Clarendon Grove, Clarendon Road, St. Helier.

—0—

German Biscuits.

4 ozs. sugar.
½ teaspoon cinnamon.
3½ ozs. S. R. flour.

4 ozs. butter.
½ egg.

METHOD.—Cream butter and sugar, add cinnamon, flour and add ½ egg. Add extra if too dry, but paste must not be too moist as it must be rolled out. Roll out thinly, cut into rounds. Bake. When cool, place 2 together with jam. Put dab of chocolate icing on top of each, also a cherry.

ICING.—4 ozs. icing sugar, white of egg, 1 oz. chocolate, hot water, if necessary. Sieve sugar and add chocolate and egg.

R. Le Marquand, "Demi des Pas Villa," St. Helier.

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Gingerbread Cake.

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|----------------------------|--------------------------|
| $\frac{1}{2}$ lb. butter. | $\frac{1}{2}$ lb. sugar. |
| $\frac{1}{2}$ lb. treacle. | 1 lb. flour. |
| $\frac{1}{2}$ oz. ginger. | 1 teaspoon carb. soda. |
| 4 eggs. | |

METHOD.—Put the butter, sugar and treacle into a saucepan together and place it over the fire to melt. Well beat the eggs and stir the butter, sugar and treacle into them. Add the powdered ginger and soda. Stir all together into the flour and bake. **E. D.**

Wonders.

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|---|------------------------------|
| $1\frac{1}{2}$ lb. flour, self-raising. | 5 ozs. sugar. |
| $2\frac{1}{2}$ ozs. margarine. | 2 ozs. lemon peel and nutmeg |
| 3 eggs, enough milk to make $\frac{1}{2}$ | to taste. |
| pint. | All together. |
| Rub fat into flour. | Roll out. |
| 1 lb. lard | 1 lb. boiling fat. |

Gulliford, 1, Cross Street, Jersey.

Cut and Come Again Cake.

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|--------------------------------------|---|
| 1 lb. flour. | 6 ozs. of butter or margarine. |
| 2 ozs. candied peel. | $\frac{1}{2}$ pint of milk. |
| 1 teaspoonful of mixed spice. | $\frac{1}{4}$ lb. currants or sultanas. |
| $\frac{1}{4}$ lb. of demerara sugar. | $\frac{1}{4}$ lb. of raisins. |
| 3 eggs or 3 heaped teaspoonfuls | |
| of egg powder. | |

METHOD.—Chop raisins, peel and sultanas, sift flour with salt and spice. Rub fat into flour, stir in eggs and mix well. Add fruit and sugar. Beat for a moment or two, then stir in milk. Beat again and turn into greased tin (lined with 2 layers of greased paper). Bake $1\frac{1}{2}$ hours in a moderate oven. **T. Caton.**

Seed Cake.

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|---------------------------------------|----------------------|
| $\frac{1}{2}$ lb. self raising flour. | 1 egg. |
| 1 teaspoonful caraway seed. | 4 ozs. castor sugar. |
| 4 ozs. butter or margarine. | 4 ozs. castor sugar. |

Cream the margarine and sugar together until they are white. Beat in the egg and stir in lightly the flour, caraway seeds and milk. Put the mixture into a greased-tin and bake in a moderate oven for about $1\frac{1}{2}$ hours. **Bunny Benett.**

Wine Biscuits.

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|---------------------------------------|---------------------------------|
| $\frac{1}{4}$ lb. self-raising flour. | 1 yolk of egg. |
| 2 ozs. butter. | 1 teaspoonful Brandy. |
| 2 ozs. castor sugar. | 1 teaspoonful grated lemon rind |

Cream the butter and sugar until they are white, add the yolk of egg, beat it well in then stir in the flour, brandy, and grated lemon rind. Knead it with the hand until all is formed into one lump and roll out on a floured board to about $\frac{1}{8}$ inch in thickness. Cut in small rounds with a fancy cutter, place on a greased tin and bake a pale brown colour in not too hot an oven. **T. G. Gruchy.**

Queen Cakes.

Beat $\frac{1}{4}$ lb. butter and $\frac{1}{4}$ lb. Castor sugar to a cream, stir in two well beaten eggs and lastly add $\frac{1}{4}$ lb. flour mixed with a teaspoonful baking powder. Add currants to taste. Bake in moderate oven. **A. L.**

Drop Biscuits.

Take the white of 1 egg, add 1 teaspoonful of vanilla or a few drops of almond flavouring; beat to a froth and by degrees beat in $\frac{1}{2}$ lb. sifted sugar. Place in pieces about the size of a halfpenny on a sheet of white paper, and bake for about 10 minutes.

F. Lloyd.

Lemon Pastry Fingers.

8 ozs. flour.	1 oz. sugar.
5 ozs. margarine.	Yolk, water.
Filling :—	
1 oz. margarine.	3 ozs. sugar.
1 lemon.	1 egg, icing sugar.

Make rough puff pastry and roll out $\frac{1}{4}$ inch thick. Divide in half. Place on half of baking tray. Spread on lemon rind. Place on half pastry. Bake in moderate oven for about $\frac{1}{2}$ hour. Cut in fingers and cool on wire tray.

LEMON CURD.—Beat egg. Put in pan with lemon rind, juice, sugar and margarine. Cook very gently till thick.

K. McGuinness.

Orange Cake.

2 eggs, their weight in sugar, butter, flour, 1 saltspoonful baking powder. Beat butter and sugar together, add the grated rind of an orange, eggs and flour; lastly juice of orange and baking powder. Bake from 20 to 30 minutes. Ice when cold.

Elsie M. Le Cornu, "Boulivot," Grouville.

Rock Buns.

Rub $\frac{1}{4}$ lb. lard into 1 lb. flour, then add $\frac{1}{4}$ lb. sugar, 2 large teaspoonfuls baking powder, $\frac{1}{4}$ lb. currants (cleaned) and 1 egg well beaten with enough milk to make stiff paste. Drop on tins in small pieces and bake in a hot oven.

Mrs. Le Cornu, Senr.

Jam Sandwich.

3 large eggs, same weight in castor sugar and flour, bake 5 to 8 minutes, spread with jam and ice or cocoanut on top.

76, Bath Street, Jersey.

Layer Cake.

2 cups flour.	1 cup sugar.
$\frac{1}{2}$ cup butter.	2 eggs.
Pinch baking powder.	Pinch of salt.
1 small teaspoon vanilla.	Bake 20 to 30 minutes.

Mrs. D. Pallot, "Gros Puits," St. Saviour.

Thick Gingerbread.

$\frac{3}{4}$ lb. flour.	3 small teaspoons ginger.
2 ozs. butter.	$\frac{1}{2}$ small teaspoon carbonate of soda.
1 small teaspoon Allspice.	A little warm milk.
1 egg.	
$\frac{1}{2}$ lb (3 tablespoons Treacle or Golden Syrup).	

Bake $\frac{1}{2}$ hour. Heat milk with butter in saucepan till luke warm.

Mrs. A. Le Brun, "Beaulieu," Trinity.

BATIE
1 Hour

True Bliss Cake.

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|---------------------|--------------------------------|
| 1½ lbs. flour. | 1 tablespoonful baking powder. |
| 1 lb. sugar. | 1 teaspoon of salt. |
| 1 lb. currants. | 1 wineglassful of Brandy. |
| ½ lb. fresh butter. | Lemon peel. |
| 4 eggs. | 1 pint of new milk. |

Mrs. J. Pallot, "La Becquetterie," St. Clement.

—O—

Orange Cake.

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|---------------------------------|-----------------------------------|
| 3 eggs, their weight in butter. | Rind of 2 oranges and lemon curd. |
| sugar and flour. | ½ teaspoon baking powder. |

METHOD.—Cream the butter and sugar. Grate the orange rind into the flour. Add the flour and eggs alternately to the sugar and butter, beating in the baking powder with the last teaspoon of flour. Spread on a baking sheet and bake for about 10 minutes. When using orange icing, spread lemon curd alternately with icing to bring out flavour.

Mrs. G. L. Gruchy, "Le Pré," St. Clement's.

—O—

Rock Buns.

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|---------------------|---------------------------|
| ½ lb. flour. | 1 teaspoon baking powder. |
| 4 ozs. sugar. | Pinch of ginger or spice. |
| 2 ozs. currants. | 1 egg. |
| 3 ozs. butter. | A little milk. |
| ½ oz. candied peel. | |

METHOD.—Sieve the flour and rub in the butter, add the currants, the peel shredded, baking powder, sugar and spice. Mix all the dry ingredients thoroughly. Beat the egg and add to it a little milk. Add it to the flour and mix to a stiff dough. Place in rough heaps on a greased baking tray, and bake in a hot oven for about 15 minutes.

Miss Enid Hamon, "Vale View," Bagot.

—O—

Milk Loaf.

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|----------------------------|--------------------------|
| 6 tablespoons flour. | ½ teaspoon salt. |
| 8 teaspoons Raisley flour. | 3 tablespoons sugar. |
| 2 teaspoons baking powder. | Enough milk to mix to a |
| 3 eggs. | smooth soft consistency. |
| ½ lb. butter. | |

Mix dry ingredients first, then add the butter, working it (with the fingers) into the dry ingredients till the whole is light and crumbly. Then add beaten eggs, last of all the milk. Pour mixture into baking tin (oblong shape preferred). Bake in moderate oven for an hour and a quarter.

N.B.—To improve loaf, add black treacle, 2 or 3 tablespoons of chopped walnuts.

Miss Powell, "South Lynne," Woodville Avenue.

—O—

Foundation Cake.

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|---------------------------------|---------------------------|
| 3 eggs, their weight in butter, | ½ teaspoon baking powder. |
| sugar and flour. | Vanilla to taste. |

METHOD.—Cream the butter and sugar, add eggs and flour, baking powder alternately, beat well and bake in good oven 10 to 15 minutes.

Mrs. Le Brocq, "Maitland Cottage," St. Clement's.

—O—

Nut Bread—(American Recipe).

Mix together :—

2 cups plain flour.

1 teaspoon baking powder.

1 cup chopped walnuts.

$\frac{1}{2}$ teaspoon salt.

Add 1 teacup milk. Stir well. Add 2 eggs well beaten. Beat with spoon till smooth. Put dough in a small buttered bread pan and let stand 20 minutes. Bake in moderate oven (325° F.) for 40 minutes.

Mrs. Dent, "La Cabane," Jersey.

Almond Buns.

2 ozs. sugar.

4 ozs. flour.

2 ozs. ground almonds.

1 egg.

2 ozs. butter.

Beat butter and sugar, add ground almond, then egg well beaten up. Add flour, mix well, and put into paper cases and bake 15 mins.

Mrs. Marie, "West End," La Rocque.

Plain Cake.

6 ozs. of butter.

$\frac{3}{4}$ teacup sifted sugar.

2 eggs.

2 teacup of flour.

METHOD.—Cream butter thoroughly, add sugar gradually, beat eggs and add a little at a time, add flour gradually, beat well. Add a little water if necessary. Bake in a moderately warm oven for $\frac{1}{2}$ or $\frac{3}{4}$ of an hour.

Mrs. R. W. Renouf, "La Rocher," St. Clement.

Sherbet Cake.

2 lbs. self-raising flour.

2 eggs.

$\frac{1}{2}$ lb. butter.

$\frac{1}{4}$ lb. sherbert.

1 pint milk.

2 ozs. caraway seed or fruit.

Mix all together and bake about 2 hours.

Mrs. G. De La Haye, 45 $\frac{1}{2}$ King Street.

Belgian Cake.

8 ozs. flour.

4 ozs. butter.

3 ozs. castor sugar.

1 egg.

Rub butter with flour and sugar and mix into a dough with egg well beaten. Divide dough into two parts. Have a flat tin ready greased, roll half paste to its size and lay on, spread a layer of jam, cover with rest of dough. Brush top with beaten egg, sprinkle over a handful of bleached almonds chopped. Bake in a moderate oven for 30 minutes.

M. Manning, La Rocque.

Five o'clock Fruit Cake.

6 ozs. flour.

2 ozs. sultanas.

1 oz. cocoa.

1 teaspoonful baking powder.

4 ozs. butter.

2 eggs.

4 ozs. castor sugar.

Almond flavouring.

2 ozs. currants.

Milk.

Wash, pick over and dry fruit. Sieve the flour, cocoa and baking powder together. Grease a cake tin and line, the greased paper to stand above the sides. Beat the sugar and fat to a cream. Add the eggs separately. Stir in each one quickly and beat the mixture well before adding the next. When both are beaten in stir in the flour, etc., and prepared fruit alternately with some milk as required. Add a few drops of Almond flavouring and mix all together lightly. Put into prepared cake tin and bake about 45 minutes in a moderately hot oven. Turn on to a sieve and leave until cold.

D. Bree, La Rocque.

COOK 1 $\frac{1}{2}$ Hours

Raspberry Buns.

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| 1 lb. flour. | 1 egg. |
| 3 ozs. castor sugar. | 2 teaspoonfuls baking powder. |
| 1 gill milk. | Raspberry jam. |
| 2 ozs. butter. | Pinch of salt. |

Sift the flour, baking powder and salt in a basin, rub in the butter, add the sugar. Beat up the egg and milk, add to the other ingredients and mix to a stiff paste. Cut into 12 pieces, roll into a ball, make a small hole in the centre and in this put a quarter of a teaspoon of jam, turn the bun over, brush with a little water and sprinkle with castor sugar. Bake in a quick oven for 20 minutes.

K. Payn, "Cote d'Or," La Rocque.

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Congress Tarts.

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| 1 cupful ground rice. | Butter, size of walnut. |
| 1 cupful castor sugar. | 1 egg. |
| 8 drops essence of almond. | |

Mix rice and sugar together with egg and margarine and essence of almonds into a paste. If too stiff, add a little milk. Line tins with puff pastry and put a little strawberry jam at the bottom. Cover with paste and cross with strips of pastry.

M. J. Le Vesconte, La Rocque.

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Yorkshire Cheese Cake.

Turn 1 quart of hot milk to curds by putting in 1 tablespoonful of Rennet, strain the whey from curds, then mix curds with :—

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|------------------------------|------------------------|
| 2 ozs. butter. | 2 ozs. sugar. |
| 2 ozs. sultanas. | 1 oz. peel. |
| 1 small teaspoonful vanilla. | A little grated nutmeg |
| 2 well beaten eggs. | |

Put in a pastry lined tin, bake in a moderate oven for 20 minutes to half an hour.

H. Hickman, Burrard Street, St. Helier.

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Rolled Oatcakes.

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| 1 egg. | 4 ozs. sugar. |
| 2 ozs. butter. | $\frac{1}{2}$ lb. rolled oats. |
| 2 or 3 bitter almonds. | 1 oz. flour. |

Beat sugar and egg till thick and creamy. Add the melted butter oats, chopped almonds and flour. Form the dough into small balls and brown them lightly on a baking sheet in a good oven. Sufficient to make 18 cakes.

E. L. L., Jersey.

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Channel Island Cake.

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| 1 lb. self-raising flour. | $\frac{1}{4}$ lb. sugar. |
| $\frac{1}{4}$ lb. butter. | $\frac{1}{4}$ lb. currants. |
| $\frac{1}{4}$ lb. lard. | $\frac{1}{4}$ lb. sultanas. |
| 2 ozs. mixed peel. | 1 small dessertspoonful mixed |
| 4 tablespoonfuls Golden Syrup. | spice. |
| $\frac{1}{2}$ gill milk. | 2 eggs. |

Put flour in a basin, rub in the butter and lard and add the sugar, sultanas, currants, peel (cut up) and spice, and mix together. Beat up the eggs, add the Golden Syrup and milk, and stir them with the dry ingredients. Put the mixture into a greased cake tin and bake in a moderate oven about one and a half hours.

Note.—1 egg only and a little extra milk may be used.

Miss Le Brun, First Tower.

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Melting Moments.

8 ozs. corn flour.	1 oz. Raisley flour.
6 ozs. butter.	3 ozs. castor sugar.
2 eggs.	Lemon flavouring.

Cream butter and sugar together, beat eggs and add with cornflour. Last of all add Raisley Flour and flavouring. Put spoonful into patty tins and bake in hot oven for 10 minutes.

B. Murdoch, "Keswick Lodge," Albecq, Guernsey.

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Cherry Drops.

1 egg.	2 ozs. margarine.
2 ozs. flour.	1½ ozs. castor sugar.
½ teaspoonful baking powder.	1 dessertspoonful lemon juice.
1 oz. glacé cherries.	

Cream the margarine, add the sugar and beat till soft and white. Beat in the egg and lemon juice, add the flour and last of all stir in the baking powder. Half fill four to six paper baking cases; put a cherry on top and bake in a quick oven for about 10 minutes.

E. Guillard, "Anchor Lodge," La Rocque.

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Orange Iced Sandwich.

3 eggs.	1 cup flour.
¾ cup sugar.	Grated rind of 2 oranges.
2 teaspoonfuls lemon juice.	White of 1 egg stiffly beaten.
2 cups icing sugar (about).	

Beat up eggs well, stir in sugar and add flour gradually. Pour into sandwich tins and bake for 10 minutes in fast oven. For icing:—

Add lemon juice to grated rind and allow to stand for about ½ hour. Add part of sugar and stir in well, then add white of egg and sugar enough to make icing required thickness to pour over cake.

M. Bruford, "Le Parcq," Grouville.

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Genoa Cakes.

½ lb. butter.	½ lb. granulated sugar.
½ lb. currants.	¼ lb. mixed peel.
½ lb. sultanas.	4 eggs.
¾ lb. flour.	2 ozs. almonds.

Grease and line cake tin. Prepare fruit, chop peel, blanch the almonds. Mix butter and sugar together till they are soft and creamy. Stir in the eggs one at a time and beat the mixture for five minutes. Add the fruit and peel and mix in the flour. Place the mixture in a tin, sprinkle the almonds on the top. Bake for 1½ hours.

Mrs. C. Le Gresley, "Old Farm, St. Clement's.

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Queen Cakes.

½ lb. butter.	½ lb. castor sugar.
¼ teaspoonful baking powder.	½ lb. flour.
1 oz. currants or sultanas.	2 eggs.
A little milk.	

Rub the butter into the flour. Add all the dry ingredients and then the eggs well whipped adding a little milk if necessary. Beat together a few minutes. Pour into small moulds well buttered. And bake 20 minutes in moderate oven.

Mrs. C. Samson, Pontac.

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Alpha Rocks.

2 ozs. butter.	1½ ozs. ground almonds.
1 egg.	6 ozs. flour.
3 ozs. castor sugar.	¼ teaspoonful baking powder.

METHOD.—Beat the butter and sugar to a cream, add the egg, flour baking powder and enough milk to mix it into a stiff paste. Drop on a greased tin and bake 20 minutes in a moderate oven.

Mrs. Nicolle.

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Recipe for Cake.

$\frac{1}{2}$ lb. butter.	6 ozs. fruit.
$\frac{1}{2}$ lb. sugar.	Essence of lemon or vanilla.
1 egg.	$\frac{1}{2}$ lb. flour, self-raising.

METHOD.—Beat the butter and sugar to a cream, then add the egg, beating the mixture for a few minutes. Gradually mix in the flour and fruit with some milk as required. Bake in a moderate hot oven.

Mrs. S. Jordan, 34, Peperharow Road, Godalming, Surrey.

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Macaroon Tarts.

2 ozs. Castor Sugar, white of 2 eggs, 2 ozs. ground almonds, whip the whites of eggs into a stiff paste, gently stir in the sugar and almonds and mix thoroughly. Line pastry tins with pastry, put a small bit of raspberry jam in each, fill up with the above mixture and put a cross of pastry lightly on top. Bake in a moderate oven from 10 to 15 minutes.

C. Collins, 4, La Motte Street, St. Helier.

— 0 —
Angel Cake.

3 whites of eggs.	$\frac{1}{2}$ saltspoonful cream of tartar.
3 ozs. castor sugar.	Lemon essence.
$\frac{1}{2}$ ozs. flour (sifted).	Transparent or fondant icing.

Whisk the egg whites to a very stiff froth, add gradually sugar and flour to which cream of tartar has been added. Half a teaspoonful lemon essence is added at the last. Bake in slack oven 20 minutes. Make a white icing and mask the cake when cold.

Mrs. R. P. Biddle, Southampton.

— 0 —
Guernsey Gâche.

$1\frac{1}{2}$ lbs. plain flour.	2 ozs. peel.
$\frac{3}{4}$ lb. good butter.	1 oz. yeast.
1 lb. currants.	A little nutmeg.

Rub butter into flour with a pinch of salt. Wash currants and dry well, and mix flour, butter, currants and peel together. Put yeast into a basin with a dessertspoonful of castor sugar, break it up and allow to dissolve. It will melt the sugar. Pour into this half a pint of luke warm milk and water and mix flour, etc., with it into a dough. Put in front of fire to rise for one hour, after which put into cake tin and place on pan of hot water to prove, then put into hot oven and cook for $1\frac{1}{4}$ hours.

Miss Pasturel, Pontac.

— 0 —
Economical Gingerbread.

8 ozs. flour.	2 tablespoonfuls treacle.
2 ozs. moist sugar.	$\frac{1}{2}$ teacup milk and water.
1 teaspoonful ground ginger.	$\frac{1}{2}$ teaspoonful carbonate of soda
2 ozs. butter or lard.	

Cream butter and sugar and add ginger, flour, and treacle. Dissolve the Carbonate of Soda in slightly warm milk and water. Mix well. Bake in slow oven for about an hour.

Mrs. Amy, La Rocque.

Date Cake.

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| 1 lb. stoned dates. | Little grated nutmeg. |
| 1 or 2 eggs. | 1 teaspoonful bi-carbonate of soda. |
| $\frac{1}{2}$ lb. sugar. | Pinch of salt. |
| $\frac{3}{4}$ lb. flour. | 3 ozs. chopped walnuts or almonds. |
| $\frac{1}{4}$ lb. butter. | |
| $\frac{1}{2}$ pint of milk. | |
| 1 teaspoonful ground ginger. | |

Warm the milk and pour on stoned dates. Mix well and add sugar and butter (melted) then beaten eggs. Stir in flour, nuts, nutmeg and ginger, then last bicarbonate of soda. Pour into greased tin to come half way up, cover with grease proof paper and steam for $1\frac{1}{2}$ hours. Then remove paper and bake for about an hour in a moderate oven.

Miss Rhodes, Beau Rivage, Pontac.

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Marble Cake.

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| 8 ozs. flour. | 4 ozs. butter. |
| $\frac{1}{2}$ cup of milk. | 3 eggs. |
| 8 ozs. sugar. | A little vanilla. |
| 2 teaspoonfuls baking powder. | $1\frac{1}{2}$ tablespoonfuls cocoa. |

Cream butter and sugar, add yolks of eggs, milk, flour and vanilla, and baking powder, then lastly the stiffly beaten whites of eggs. Mix well and take one third of quantity and add cocoa. Put in greased and papered tin, one spoonful plain mixture and one of cocoa mixture. Bake good hour.

Miss G. Wilson, "Strathmore," Pinner.

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Quickly made Scones.

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| $\frac{1}{2}$ lb. flour. | Saltspoonful of salt. |
| 3 ozs. butter. | Sugar, if desired sweet. |
| About 1 gill milk. | |

Rub the butter and flour finely and mix with the milk to as soft a dough as possible, without being too sticky to handle. A dry dough will never rise well. Roll out on a floured board to half an inch in thickness. Cut into rounds with a cutter or top of a tumbler. Place on a lightly floured tin and bake in a quick oven for about 15 minutes. Best hot, but very good split, buttered and eaten cold.

Mrs. Laurens, "Salthaugh, Samarès.

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Orange Cake.

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| 4 ozs. flour. | 1 egg. |
| 2 ozs. butter. | Rind of 1 orange. |
| 2 ozs. sugar. | |

Cream butter and sugar, add egg, grated orange rind and a little milk. Add flour and beat well. Bake in a moderate oven about $\frac{3}{4}$ of an hour.

Mrs. Adams, "Nostra Domus," La Rocque.

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Fruit Pie Crust.

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| 6 tablespoonfuls flour. | 1 egg. |
| 3 tablespoonfuls sugar. | A little milk. |
| 1 tablespoonful butter. | |

Rub butter into flour and sugar. Add beaten egg and mix with milk into a stiff paste. Spread over fruit and bake in hot oven ten to fifteen minutes. This quantity for 6 people.

Mrs. H. Randall, Ealing.

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Raspberry Buns.

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| 3 ozs. flour. | 2 ozs. sugar. |
| 2 ozs. butter. | 1 egg. |
| 3 ozs. ground rice. | 1 teaspoonful baking powder. |
| Raspberry jam. | Little milk, if required. |

Cream butter and sugar, add flour, ground rice, baking powder and egg. Make into small buns, press out a hole in the top and put a teaspoonful of raspberry jam on each.

Mrs. John Terry, Roseville Street.

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Chocolate Eclairs.

Put 4 ozs. of butter and $\frac{1}{2}$ pint of milk into a saucepan and stir till the mixture comes to the boiling point. Now sift in 6 ozs. of flour all at once and stir vigorously with a wooden spoon till the mixture is smooth and thick and has been so for 2 to 3 minutes, then remove from the fire and when cool drop in the yolks of 4 eggs one by one, stirring thoroughly all the time, next whip the whites very stiffly, fold them gently into the mixture then place in dessertspoonfuls, shaping them into oblongs 4 inches long and 1 inch wide on a greased tin, cook in a moderately hot oven, without opening the door for 10 minutes, after a quarter of an hour to twenty minutes, the éclairs will be puffy and firm all over. Remove from the oven, whip $\frac{1}{2}$ pint of thick cream, add 1 dessertspoonful of sugar and $\frac{1}{2}$ teaspoonful of vanilla essence and fill the éclairs with it when they are cool. Ice with Chocolate Icing. Place 2 cupfuls of castor sugar in a saucepan along with $\frac{3}{4}$ of a cupful of milk, 1 tablespoonful of butter and 2 squares of unsweetened chocolate, boil, stirring constantly until a small amount dropped into cold water forms a very soft ball, allow this to cool, then beat till thick enough to spread on the cake.

Anon.

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Oatmeal Biscuits and Date Buns.

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| 1 cupful Quaker Oats. | $\frac{3}{4}$ cupful of fat. |
| 1 cupful self-raising flour. | Butter—($\frac{1}{2}$ lard or $\frac{1}{2}$ margarine). |
| $\frac{3}{4}$ cupful demerara sugar. | 1 small teaspoonful of salt. |

Mix the ingredients with the fat, which must be well rubbed in. Moisten with a very little water or milk. Roll out and cut into rounds for biscuits. Put date on top of a square piece and cover with another for Date Buns.

Miss Goodall, Lewes, Sussex.

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Genoa Cake.

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| 9 ozs. self-raising flour. | 1 oz. sultanas. |
| 5 ozs. butter. | 4 eggs. |
| 5 ozs. castor sugar. | Grated rind of a lemon and a |
| 2 ozs. each of glacé cherries, . | little milk. |
| mixed peel, ground almonds | |
| and currants. | |

Beat together butter and sugar, beat up eggs in separate basin. Mix in eggs and flour alternately with the butter and sugar, half of cherries and grated lemon rind. Have currants and sultanas picked and clean. Mix well together, adding currants last. Pour into tin and bake in moderate oven for 1 hour.

Mrs. S. Le Riche, "Le Bannelais," Croiserie, Trinity.

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Christmas Cake.

1½ lbs. flour.
12 ozs. moist sugar.
½ lb. citron peel.
4 eggs.
3 tablespoons brandy.
4 ozs. ground almonds.

1 lb. of butter.
3 lbs. currants.
½ lb. lemon peel.
1 tablespoon carbonate of soda.
2 teaspoons vinegar.

Warm the butter slightly to make it beat easily, put it into a bowl with the moist sugar and beat both to a cream. Sift the flour and mix it in, add the currants, the peel chopped small, the ground almonds and the carbonate of soda. When all these dry ingredients are well mixed together, add the eggs (well beaten), the brandy and lastly the vinegar. If the cake is too dry add a little milk. When mixed it resembles a Xmas pudding. Line your tins with buttered paper (to prevent cake from burning). Bake in a fairly hot oven. Have ready greased sheets of paper and when the cake is sufficiently coloured place a piece of paper upon it to prevent burning. Bake for 3 hours, put it aside until cold and store in a tin until you want to ice it.

ALMOND ICING.

For both almond and sugar icing the sugar must be sifted and freed entirely from lumps, otherwise the icing will have a spoiled appearance.

1½ lbs. ground almonds, ¾ lb. castor sugar, ¾ lb. icing sugar and sufficient eggs to bind all in a paste (3 or 4 will be required, 1 teaspoonful of lemon juice and 1 of Vanilla essence. Knead all well together then roll out the icing on a board dusted with icing sugar about half an inch thick. Cut a round of it and place it on top of the cake, or you can divide it in two and ice it in the middle too. Before icing the underside of cake becomes top, this is to ensure a perfectly smooth surface. Then leave to dry in a warm place for a day or two.

Mrs. E. M. Perrée, "Le Petit Feugerel," Trinity.

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Snow Man Cake.

½ lb. flour.
¼ lb. castor sugar.
¼ lb. butter or margarine.
2 ozs. glacé cherries.
2 ozs. sultanas.

1 teaspoonful baking powder.
2 eggs.
2 tablespoonfuls of milk.
½ teaspoonful of vanilla.

Beat the butter and sugar to a cream, add the beaten yolks of the eggs and mix well. Add the sultanas and cherries cut in quarters. Beat in the flour mixed with the baking powder, whip whites of eggs with vanilla, then beat them in and last of all the milk. Beat to a smooth batter, turn into a well greased tin and bake for about ¾—1 hour in a moderate oven.

Mrs. A. E. Barnes, 29, New Street.

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Cream Buns.

Melt 2 ozs. butter in ½ pint of water. Withdraw from the fire when boiling, mix in 4 ozs. of flour and stir briskly over gentle heat until the paste leaves the sides of the pan clear. Draw aside and add 2 eggs and an extra yolk, beating them in separately. Flavour to taste with vanilla and give the paste a good beating before placing it on a baking tin in small round balls, which should swell enormously when rather quickly baked. When cold, slit them at the side, take out the soft centre and fill with sweetened whipped cream.

Miss S. Blampied, "La Retraite," Trinity.

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Chocolate Layer Cake.

Cream $\frac{1}{2}$ cup shortening with 1 cup sugar, beating well, add 1 beaten egg, 1 cup milk slowly and mix well; add $1\frac{1}{2}$ cups flour sifted with $\frac{1}{2}$ teaspoon salt and 4 level teaspoons Royal Baking Powder; mix in 1 teaspoon vanilla and bake in 3 greased layer cake tins in moderate oven 15 to 20 minutes. Put together with chocolate filling and icing made with 3 cups icing sugar to which is added slowly sufficient boiling water or hot milk to make smooth paste; add 2 teaspoons butter, 2 ozs. melted chocolate, 1 teaspoon vanilla and beat until smooth.

Beryl Poch, "La Chasse," St. John.

Jersey Wonders.

$\frac{1}{2}$ lb. sugar.	1 lb. flour.
6 ozs. butter.	3 or 4 eggs.
1 teaspoon baking powder.	A little nutmeg.

Work butter and sugar until creamy, mix flour, nutmeg and baking powder together and mix gradually with eggs into sugar and butter. Knead well (10 minutes), form into balls, then roll out. Twist and fry in lard.

Miss D. De Gruchy, 1, Ventnor Villas, First Tower, Jersey.

Hunting Nuts.

Rub 5 ozs. butter into 1 lb. flour. Add 6 ozs. demerara sugar and $\frac{1}{2}$ oz. of ground ginger. Break an egg into a bowl and mix with $\frac{1}{2}$ lb. treacle. Add to other ingredients and mix thoroughly. Make nuts the size of a marble and bake on a buttered tin in a slow oven.

Mrs. E. Owen, 27, St. Clement's Gardens, Jersey.

Apple Pie.

1 tablespoon brown sugar.	6 ozs. flour.
6 ozs. butter.	A little water, cloves, apples.

Mix flour and butter together, then add a little water. Roll out till it is the size of the dish. Peel and cut up apples and put in dish. Pile apples very high. Put on tablespoon of brown sugar in centre of apples and a little water. Wet edge of dish, put strips of pastry around dish, then wet pastry and lay large pieces of pastry on top. Make a hole both ends for steam to escape. Finish with a biscuit edge.

Miss L. Bisson, 38 $\frac{1}{2}$, Esplanade, Jersey.

Cocoanut Buns.

10 ozs. flour.	2 $\frac{1}{2}$ ozs. margarine.
3 ozs. sugar.	3 ozs. cocoanut.
$\frac{1}{2}$ teaspoon bi-carbonate of soda	$\frac{1}{2}$ teaspoon cream of tartar.
Pinch of salt, milk, egg if liked	

Rub margarine into flour. Add sugar, cocoanut, cream of tartar and soda. Mix all well together to a very stiff dough. Place in rough heaps on a greased baking tin. Bake in a quick oven for about 20 minutes, until well risen and nicely browned.

Miss V. Ching, Roseville Street.

Date Loaf.

1 cup dates cut fine.	2 tablespoons butter.
$\frac{1}{2}$ cup walnuts cut small.	1 teaspoon soda.
$\frac{1}{2}$ cup brown sugar.	1 egg, $\frac{1}{2}$ teaspoon salt and a
$1\frac{1}{2}$ cups flour.	little vanilla flavouring.
1 cup boiling water.	

Pour boiling water over dates, nuts and soda. Add butter, the dry ingredients and egg last. Bake slowly for about 1 hour.

Mrs. McGrath, "Abbeville," La Rocque.

Rock Cake.

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| $\frac{1}{2}$ lb. flour. | $\frac{1}{2}$ gill milk. |
| 1 egg. | 3 ozs. sugar. |
| 3 ozs. butter. | 2 ozs. candied peel. |
| 3 ozs. currants and sultanas. | Nutmeg to taste. |

Rub the butter into flour, add the sugar, nutmeg, currants, peel finely chopped, mix the dry ingredients well together, beat the eggs and milk and make into a very stiff paste, take out in small rough heaps on to a greased baking sheet. Bake in a quick oven 20 to 30 minutes.

Mrs. Allen, 2, Rock Villas, Pontiac.

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Washington Cake.

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| 1 cup sugar. | $\frac{1}{2}$ cup chopped walnuts. |
| $1\frac{1}{4}$ cups unsweetened apple sauce. | 1 cup butter. |
| $1\frac{1}{4}$ teaspoonfuls salt. | 2 teaspoonfuls soda. |
| $\frac{1}{2}$ teaspoonful nutmeg. | 1 teaspoonful cinnamon. |
| 2 cups flour. | $\frac{1}{2}$ teaspoonful cloves. |
| | $\frac{1}{2}$ cup raisins. |

Cream butter and sugar together, add apple sauce into which the soda has been beaten, then add the flour sifted with salt and spices, add raisins and nuts. Beat well, turn into well buttered and floured tin and bake about 40 minutes.

Mrs. John Bauche, Rouge Bouillon, St. Helier.

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Loganberry Shortcake.

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| $\frac{1}{2}$ lb. flour. | 4 ozs. butter. |
| 2 ozs. castor sugar. | Pinch of salt. |
| $\frac{1}{2}$ egg. | Milk to mix. |

For filling :—Loganberries, sugar, cream.

Rub butter and flour, add sugar and mix with egg and milk to fairly soft dough. Divide into two, knead lightly, roll out and place each half in sandwich tin. Prick well to ensure even rising. Bake in quick oven for 10 to 15 minutes, or until firm and brown. Remove from tins when cakes are cold. Whip the cream, add a little sugar and spread on cake. Cover with logans and put other cake on top. Sprinkle with icing, sugar and serve.

N. K. Harris, 9, Victoria Crescent, St. Helier.

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Ginger Cake.

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| 10 ozs. flour. | 2 eggs. |
| 3 ozs. almonds. | $\frac{1}{4}$ teaspoonful bicarbonate of |
| $\frac{1}{4}$ lb. treacle (3 dessertspnfuls.) | soda (to be put in a table- |
| 6 ozs. sultanas. | spoonful of warm milk). |
| 6 ozs. butter. | $1\frac{1}{2}$ teaspoonfuls of ginger and |
| 6 ozs. brown sugar. | cinnamon. |

METHOD.—Cream the butter and sugar, add all dry ingredients and mix well, then add the treacle and beaten eggs, add bi-carbonate of soda last. Put into a greased cake tin, decorate the top with almonds and bake for 2 hours.

Miss Le Gros, "La Fontaine," St. Brelade's.

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Orange Cake.

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| 2 eggs, with their weight in | Rind of 2 oranges. |
| flour, sugar and butter. | |

Beat butter and sugar to a cream, add eggs and sifted flour alternately, and grated rind of oranges. Bake for $\frac{3}{4}$ —1 hour, according to size of tin. When cold, ice with $\frac{1}{2}$ lb. icing sugar, well sifted, mixed with orange juice to right consistency.

Mrs. E. Hellyer, "Beauvois," Mont Cochon.

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