

BANANA CREAM PIE—Make a custard of $1\frac{1}{2}$ cs. milk, yolks of 2 eggs, $\frac{1}{2}$ c. sugar, 1 tbsl. flour; flavor with vanilla; slice 3 bananas into baked crust. Pour the cooled custard over; beat whites of 2 eggs stiff with 1 tbsl. sugar. Put on top and brown in oven.

Mrs G. Morgan

BANBURY TARTS.—1 c. sugar, 1 c. orange marmalade, 1 lemon rind, grated and juice, 1 egg, 1 c. crushed English walnuts 1 c. chopped raisins; make a rich puff pastry; cut out with large cookie cutter. Put a spoonful of this mixture on half of the pastry; fold over the other half, and press edges firmly together as for a pie. Bake in hot oven.

Mrs Rosamond Ross

MINCE MEAT.— $1\frac{1}{2}$ lb. lean meat, chopped, $1\frac{1}{2}$ lb. suet, cut fine, 3 lb. raisins, 1 lb. currants, $1\frac{1}{2}$ lbs. mixed peel, tbsl. salt, tsp. cinnamon, nutmeg, cloves, juice of 1 lemon, juice of 1 orange, 10 good-sized apples, with a little cider to put over mixture.

Mrs J. R. Brown

