

(continued from previous page)

with the mincemeat. Pile it in generously, and cover with a fairly thin top crust. Decorate the edges with a fork.

### Old-fashioned Mincemeat

One cup shredded suet, 1 cup chopped apples, 1 lb. mixed fruit, chopped, the juice and grated rind of 1 lemon, a little nutmeg and spice, and a cup of brown sugar. Mix with a little brandy or rum, and keep in airtight jars. Instead of spirits, you may use Rum flavouring and Brandy flavouring essence — 2 teaspoons of each.

### Christmas Mincemeat (Special)

One pound of shredded suet, two pounds apples grated without peeling,  $\frac{3}{4}$  to 1 lb. light brown or raw sugar, good pinch of cayenne pepper, 1 teaspoon grated nutmeg, 1 teaspoon almond flavouring,  $\frac{1}{2}$  teaspoon each of rum and vanilla flavouring,  $\frac{1}{2}$  teaspoon salt, 2 lbs. currants, 1 lb. sultanas, 1 lb. raisins—all chopped,  $\frac{1}{2}$  lb. mixed peel,  $\frac{1}{2}$  lb. preserved ginger,  $\frac{1}{4}$  lb. almonds (or you could use 4 to 5 lbs. of the packaged mixed fruit), grated rind of 1 lemon and  $\frac{1}{2}$  orange,  $\frac{1}{2}$  lb. prunes stoned and chopped, and  $\frac{1}{2}$  lb. dried apricots, minced;  $\frac{1}{2}$  cup rum is an improvement, but not essential. Mincemeat is improved if made several weeks or months before being used. Mix all the ingredients well together. Put into a large preserving bottle, and stand till ready for use.

### Scottish Wartime Mincemeat

Six ozs. shredded suet,  $\frac{1}{2}$  lb. dates (if available),  $\frac{3}{4}$  lb. peeled apples,  $\frac{1}{2}$  teaspoon grated nutmeg, 10 ozs. bought dried fruit, 2 tablespoons lemon substitute,  $\frac{1}{4}$  lb. prunes, 6 ozs. light brown sugar, 1 teaspoon mixed spice, pinch of salt, 1 tablespoon rum, 2 tablespoons orange marmalade. Put the apples, dates and stoned prunes through a mincer into a basin. Stir in suet, sugar, spice and salt. Add whatever mixture of bought dried fruit you can obtain, or make it up with home-dried fruit and put through mincer. Stir in lemon substitute or diluted lemon squash, rum and marmalade. Mix well. Leave overnight in covered basin. Pot next day. Cover like jam. Store in dry, dark airy cupboard.

### FROM THE MAILBAG

#### Painting a Carpet

Dear Aunt Daisy,

My kitchen carpet has done wonderful service for 14 years—in fact it still looks quite good, and I wash it every week. I painted another one about three months ago, but the paint has worn off, and I cannot find out what is the best kind to use. Can you help me? It is a green I want.—Ohura.

I believe any good floor paint will do, but did you forget to first "seal" the carpet by going over it with glue-size, or thick boiled starch. I think that is the secret of the paint not wearing off.

#### Good Lemon Cheese

Dear Aunt Daisy,

I wonder if you would be so kind as to let me have a copy of a lemon cheese recipe you gave us prior to your going to America. It had only one egg, and I think the lemon rind was boiled in one cup of water. I know I made it, and was so very pleased, but now, though I have hunted high and low, I cannot find it.—Khandallah.

Here is the recipe:—Boil together one cup of water, 4 tablespoons sugar

## BBC Pacific Service

### The Week's Highlights

SUNDAY, DECEMBER 17

- 6.15 p.m. "The Church's Resistance in Denmark": Talk by the Rev. N. Micklem.
- 6.30 BBC Northern Orchestra (Julius Harrison).
- 7.30 "Books and People": Talk by Desmond MacCarthy.
- 7.45 Art for Everyone: "The Ashington Coal Miners Who Paint": Talk by Robert Lyon.
- 8.30 Delius' Music: Kathleen Long (piano) and James Whitehead (cello).
- 9.0 "Chapter and Verse."
- 9.15 Service from St. Martin's, London.
- 9.45 "Symphonic Movements."

MONDAY, DECEMBER 18

- 6.15 p.m. "As I See It": Talk by Henry C. James.
- 6.30 "Itma."
- 7.30 War Report.
- 7.40 Composer of the Week: Quilter. Talk: "Science Notebook."
- 8.15 "Listener's Log."
- 8.45 BBC Theatre Orchestra (Stanford Robinson, with Albert Sammons, violin).

TUESDAY, DECEMBER 19

- 6.15 p.m. "With Australians in Britain."
- 6.30 "Bleak House."
- 7.30 From All Over Britain: "W.E.A. Classes in a Small Welsh Town."
- 7.45 Starlight: "Jack Buchanan."
- 8.15 Talk: "Calling Australia."
- 8.45 BBC Symphony Orchestra (Sir Adrian Boult).
- 9.45 "Take Your Choice."

WEDNESDAY, DECEMBER 20

- 6.15 p.m. Talk: "Anzacs on Tour."
- 6.30 Appointment with Fear: "The Gong Cried Murder."
- 7.30 War Report.
- 7.35 Composer of the Week: Quilter. "Russian Commentary," by Alexander Werth.
- 8.45 War Review.
- 9.0 London Symphony Orchestra (Clarence Raybould).

THURSDAY, DECEMBER 21

- 6.15 p.m. Feature: "Enoch Soames" (Sir Max Beerbohm).
- 7.30 Musical programme: "Salute to Marshal Stalin on his 65th Birthday."
- 8.45 War Review.
- 9.0 "Music of the Footlights" (BBC Theatre Orchestra).
- 9.45 "Music in Marchtime."

FRIDAY, DECEMBER 22

- 6.15 p.m. Talk: "As Seen from Scotland."
- 6.30 Feature: "Nonsense," a contrast between Edward Lear and Lewis Carroll.
- 7.30 Fred Emney Show.
- 8.45 War Review.
- 8.55 Newsletter from Britain.
- 9.0 BBC Symphony Orchestra (Clarence Raybould).
- 9.45 "Music and Musicians in Britain To-day."

SATURDAY, DECEMBER 23

- 6.15 p.m. Talk: "Calling New Zealand."
- 6.30 "Songs from the Shows."
- 7.30 War Report.
- 7.35 Composer of the Week: Quilter. "World Affairs" (Wickham Steed).
- 8.30 Clydebank Burgh Band
- 8.45 War Review.
- 9.0 "Brains Trust."
- 9.45 "Humperdinck's Music."

and the juice of 2 large lemons — also grated rind. Mix 1 heaped tablespoon of cornflour with one well-beaten egg and a little milk if necessary. Pour the boiling liquid over this, mix and return to pan. Boil five minutes.

#### Instead of Butter for Cakes

Dear Aunt Daisy,

Have you tried making your own dripping this way? Buy 2lb. or more of beef fat (not suet) and put it through the mincer. Then put it into a saucepan, with only a little water, and boil until dissolved, then strain. When set, it is almost like butter, and much better than bought dripping, and there is hardly any waste.—Here's wishing you well from Linwood, Christchurch.

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