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cook, then a layer of paper, and then the next vegetable, and so on, according to the number of vegetables and the size of the pan, each layer sprinkled with salt. Then put on the lid tightly; the vegetables are cooked well and my husband says they have a better flavour.

Thus I cooked cauliflower, potatoes and pumpkin on the one ring of the stove and had only one saucepan to wash. Some of your younger listeners might like to know this. By the way, when I lift out the vegetables, I use the water for gravy.—A Very Interested Listener.

China and Crystal

Dear Aunt Daisy,

Recently I have been told that china and crystal which have been stored or packed for any length of time are prone to break when brought into use again. Could you please enlighten me if there is any way of preventing such an occurrence? I have had china and crystal packed for four or five years, and would not care to lose it if it can be avoided. Please answer this query through *The Listener*.—"Breakables."

I have never heard of this tendency and would not worry about it. We all remember how the early settlers brought out with them, in sailing ships, their valuable old glass and china, and sometimes could not unpack it for many months; yet people still treasure some of Grandma's tea-cups, etc. Just wash the china very carefully. Perhaps some of our Daisy Chain may be able to add something to this.

Fermented Honey

Dear Aunt Daisy,

I would be very much obliged if you could tell me of some method of using up honey that has fermented. I bought a 2lb. carton some months ago, and on opening it recently was dismayed to find that it had started to work. It seems a waste to throw it away, so I hope you can help me.—Mrs. L.L.

What a pity, with honey fairly scarce still. Perhaps you have been keeping it in too warm a place. The only thing to do now is to warm it very gradually, using a double saucepan (or stand the honey in a basin in a saucepan of hot water) until it reaches 160 degrees, or becomes quite liquid. It must not get really hot, and on no account must it be done over direct heat. Keep it at that temperature for about 5 minutes, and then put it away in a cool place. Even so, it is probable that the taste will still be unpleasant. It is a good thing you have only 2 pounds, and no more.





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