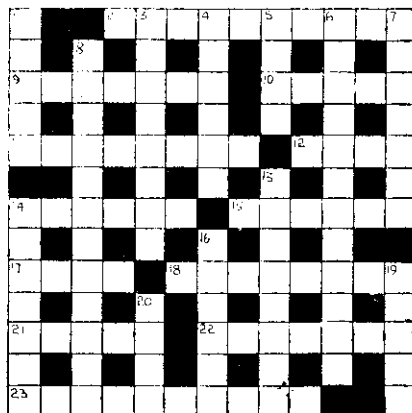


THE LISTENER CROSSWORD

No. 265. (Constructed by R.W.C.)



Clues Across

2. "The — hath two daughters, crying give, give." (Proverbs 30).
9. At the present moment, in this place—but really not anywhere.
10. Equally famous sister of John and Lionel, and aunt of Diana.
11. We may see Noel sing in this German town famous for its sword blades.
12. Mr. Morrison or Mr. Marshall, in short, is found in the kitchen garden.
14. Here! This looks like a command to strike the girl.
15. Run and get a fish?
17. What Mother Hubbard's poor dog had.
18. Len's code is shut in.
21. Eighteenth letter to the Greeks.
22. Esau sold his birthright for this. (see Genesis 25).
23. Naiad.

Clues Down

1. Eight to a gallon.
3. Red alone makes this flowering shrub.
4. An actress, if temperamental, would probably make these as well as act in them.
5. Eels provide 19 down.
6. The day after Shrove Tuesday.
7. Bail is out of order in the hut, and the result is fishy.
8. The alternative title of this play is "What You Will."
13. Period.
14. "When the wind is southerly, I know a hawk from a —." (Hamlet, Act II, Scene 2).
16. Smart, or perhaps cross.
19. See 5 down.
20. Woman's crowning glory.

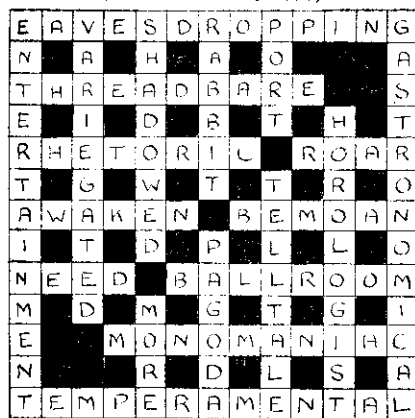
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me to be careful of poisoning. I should be so pleased if you would answer this through *The Listener*. Let me thank you for the very good recipes in *The Listener*, and also the handy hints.—"Another Aunt Daisy Fan," Palmerston North.

It will be quite all right to eat your beans provided you boil them for 15 minutes first. It is *Botulinus* poisoning you are thinking of; that is, a food poisoning caused by bacteria which may be present in non-acid vegetables, particularly peas and beans. This particular type of bacteria is very difficult to kill. It needs a higher temperature than boiling point. These vegetables are really only definitely safe if preserved in pressure-cookers, as is done in factories. Small pressure-cookers for the home will be on sale before so very long now, we hope.

However, it is considered quite safe to eat home-preserved non-acid vegetables so long as you are sure they are in good condition (not the slightest fermentation) and if they are boiled for 15 minutes before eating. A tablespoon of lemon-juice or vinegar added to a big jar full, before sterilising, is helpful too.

(Solution to No. 264).



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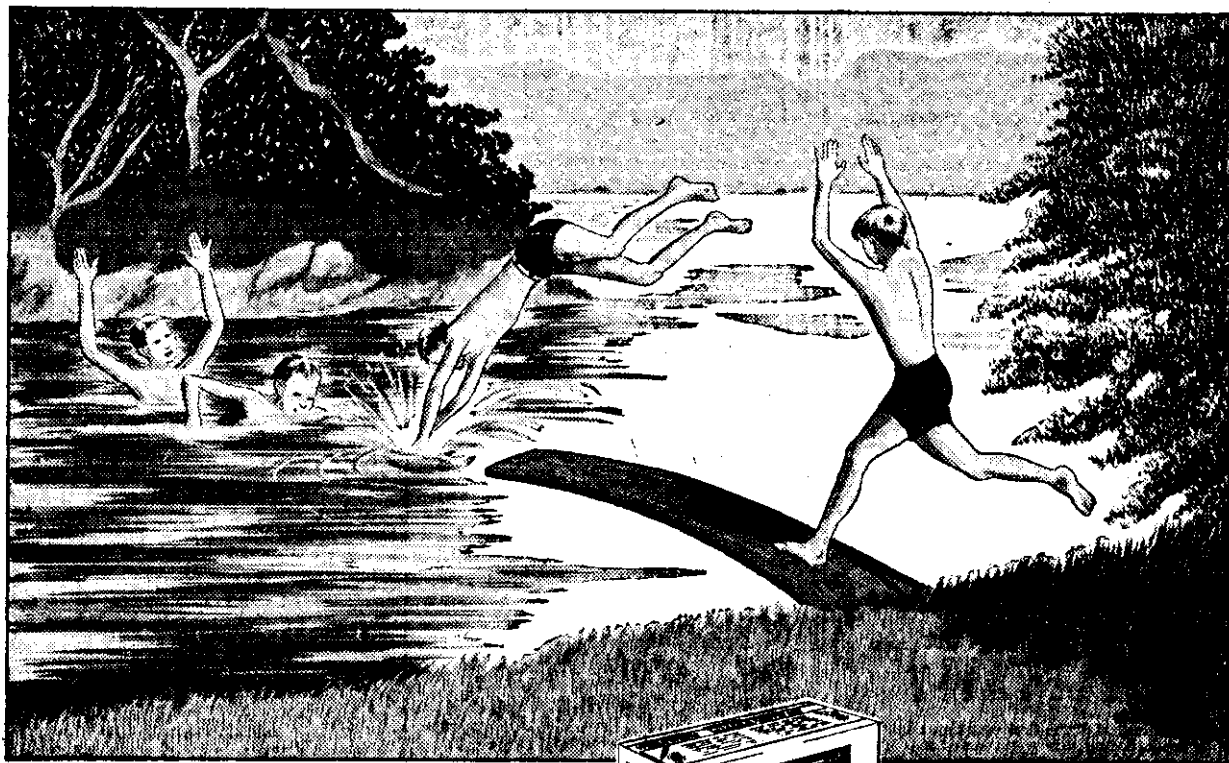
3.5



All set to go!

WEET-BIX in milk . . . Weet-Bix with stewed fruits . . . Weet-Bix with raisins . . . Weet-Bix spread with honey. There's a line-up of perfect breakfasts abounding in whole grain's vital, nourishing food elements that set you up for long, active summer days. There's a delicious choice of nutty, malty taste thrills to tempt the palates of young and old. There's an array of quickly, easily prepared breakfasts for those Weet-Bix biscuits come ready-to-serve.

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