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AS TOLD BY

Paulette Goddard

Actual Statement made in Hollywood on 28th December, 1944, by this Paramount Star.

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besides being very hard to do. Kerosene and whiting make a good cleaner—damp the cloth with kerosene and dip it into the powdered whiting. There are also good non-abrasive cleaners on the market—liquid, paste, and powder.

Shine on Black Material

Dear Aunt Daisy,

Somebody asked how to remove shine from black material. I enquired of a tailress, and am passing on the information. Wring out a cloth pretty wet, place over shine, and just touch with a very hot iron. Do not press at all, but the hot iron over the wet cloth steams up the surface again.—Auckland.

If the shine is caused by wear, as on boys' serge suits, try sponging with a weak solution of ammonia and water, or weak blue-water, and then pressing over 2 or 3 thicknesses of newspaper. The old pioneers' way was to boil ivy-leaves in water and sponge the shiny suit with the juice, afterwards pressing over a damp cloth.

A Family Breakfast

Dear Aunt Daisy,

A while ago you were speaking over the radio about recipes for family breakfasts. The following one is very much liked in our family and helps to eke out the bacon and eggs; 2 rashers of bacon and 2 eggs making sufficient for 6 or 8 persons. Here it is:—Two rashers of bacon (more if you have it, or less if you haven't)—2 eggs, 2 fairly heaped tablespoons of flour, 2 large cups of milk, salt and pepper to taste. Lightly fry cut-up bacon in about 1 tablespoon of fat. Beat up the eggs in a bowl (no need to beat very long); add the flour lightly, then the milk and seasoning, and pour all over the bacon in a baking dish. Cook in hot oven until it fluffs up and is lightly brown.

It is delicious if eaten immediately. My big boys prefer it to bacon and eggs, and of course, it is much cheaper if you have the milk to spare.—An Appreciative Listener, Palmerston North.

To Cure and Dye Lambskins

For Vera, of Huntly, who wants to cure and dye lambskins, here is a method which came from "Mrs. Porangahau," whose results were really wonderful. The skin was like the finest suede.

Curing Rabbit or Lambskins.—Scour pelt well in warm soapy water to clean wool or hair. Rinse in clean water. Shake skin as dry as possible and lay on clean sack pelt side upwards. Boil 2 tablespoons alum and 1 tablespoon salt in 1 pint water until dissolved. When mixture is at blood heat wash pelt with it, putting plenty on; use soft cloth for this. Roll skin up, folding pelt to pelt to keep mixture away from wool or hair. Leave for 2 days. Repeat process twice, giving 3 dressings altogether. Then spread out to dry away from sun or wind. While drying, frequently stretch and pull and rub between hands to soften. When nearly dry rub with pumice stone or work with blunt knife until skin is soft as suede.

Dyeing Skins.—Make up a packet of good dye, according to the directions. Then dab the wool all over with a soft sponge or pad of cotton wool dipped into the dye—trying to make the colour evenly absorbed all over the mat. Dry away from sun. When dry comb carefully with a coarse comb. Some people

dip the woolly side of the mat into a bath of dye, being very careful not to allow the back of the mat, or pelt, to get wet. Just keep the dye on the wool only.

Verdigris on Salt Cellar

Dear Aunt Daisy,

I'm wondering if you could tell me how to remove verdigris from the inside of a "silver" salt-cellar? I've tried several cleaners, but they have had no effect and what is more, the cellar is rather an awkward shape, and it wouldn't be possible to clean in the narrow part at the bottom with anything other than a liquid, which would, perhaps, dissolve

Black Currant Sauce

Three tumblers black currant juice (made by boiling black currants with very little water, and straining as for jelly), 2 tumblers vinegar, 1½lb. sugar, ½ tablespoon salt, 1 tablespoon each cloves, spice, and cinnamon, and pepper to taste. Boil together half an hour.

the verdigris. I would be very grateful if you could suggest something to do the job.—Thanking you, Sydenham, Christchurch.

If you can get any cream of tartar, just put a teaspoonful into sufficient cold water to fill up the salt cellar, and leave it standing for 24 hours. Then wash in hot soapy water, using a child's tiny toothbrush to get inside. If no cream of tartar, dip the little brush into vinegar, and then into salt, and brush as well as you can inside, washing afterwards as before. It may take quite a lot of patience, and more than one day's treatment; and may not come off at all, because the salt may have worn away the silver plating. Most silver salt-cellars used to be fitted with a removable glass container, because salt always blackens the plating. Even with silver-mounted crystal salt-cellars, the silver top does get tarnished. Another idea might be to dip the wee toothbrush into a thickish paste made of methylated spirits and plate powder, and rub well with that; or make this a thin paste, and leave it standing inside the salt-cellar for some hours.

Home-made Beans and Tomato Sauce

Dear Aunt Daisy,

Would you please repeat the recipe for Baked Beans mentioned by you in *The Listener* of April 27?

I would like to take this opportunity of thanking you for the splendid collection of recipes published by you from week to week. Unfortunately our set is not powerful enough to pick up the ZB stations, otherwise I would certainly provide myself with a notebook and pencil at 9 a.m. each day, but I always carefully tear your page out of *The Listener*, and paste it into an exercise book provided for the purpose, thus providing myself with an extra recipe book.—B.M., Whangarei.

Many thanks for your encouraging remarks about our Daisy Chain page in "The Listener." Here is the recipe for the

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