

it in to you about 2 years ago. We would rather have this way of pickling onions than any other now. I'm not a member of the "Daisy Chain," but I listen quite regularly to your Morning Session, and put down most of your ideas in a little notebook.—B.K., Hamilton East.

Indeed you are a member, or Link, in the Daisy Chain, because you listen to the Session—which is all that is necessary to make you one. Here is the recipe: Peel and wipe 6lb. onions. Put half a gallon of vinegar into a saucepan, with a piece of salt the size of a duck egg and 1lb. white sugar. Bring this to the boil; and while boiling, put in the onions. Stir carefully for 5 minutes, then bottle. No spices are used; and the onions stay nice and light.

Mouldy Cupboards

Dear Aunt Daisy,

I am living in a very old house built quite near to the ground, and the built-in cupboards always appear to be damp. Everything I put in them acquires a most unpleasant smell which even the sun cannot disperse; so I have had to give up using the cupboards. I wonder if you could tell me of anything I can do to make the cupboards dry and sweet-smelling. — Yours sincerely, Auckland Listener.

Try putting a little jar of lime on the floor of the cupboard. If you can get blocks of camphor, that is good too; or a saucerful of calcium chloride powder. To remove damp smell, put a lump or two of rock ammonia in a jar and pour over it an ounce of spirits of lavender, which you can buy from a chemist. The old method used to be to put a pan or pail of water containing HAY in a room which smelt of stale smoke, or mildew, or anything unpleasant.

Easy Pastry Making

Dear Aunt Daisy,

Here is a hint someone may find useful. I have a crippled right hand, and cannot rub the shortening into the flour when making pastry; so I rub it through the vegetable grater. It is much quicker and cooler than with the hands. I mix it with a dash of vinegar in the water and always roll it in cornflour.

—Karitane.

Must Pickles Shrink?

Dear Aunt Daisy,

You were enquiring in your morning session about the reason for pickles shrinking in the jars. I have discovered that if the pickles are bottled COLD, as with Tomato Sauce, the result is most satisfactory. It is rather awkward to get the pickles into the bottles; but if they are pressed well down with a spoon and filled right to the top, it is not even necessary to keep the bottles airtight. I just use cellophane paper tops, or pasted paper ones. For small-fruit jams—gooseberry, strawberry, and cape-gooseberry, etc., if the jam is allowed to cool for about 15 minutes before bottling, the fruit will not rise to the top leaving the jelly at the bottom.

Hoping this will help your listener,
—Wanganui.

Preserving Sardines

Dear Aunt Daisy,

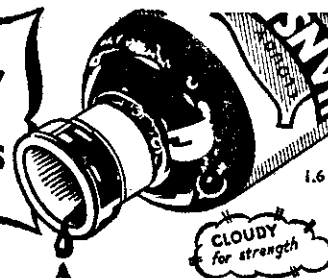
Someone asked the Daisy Chain about preserving sardines. I wonder if this recipe would be any good. I have done small herrings this way, and they are lovely. In any case, it may come in

handy for those keen fishermen who get good catches at times and do not know what to do with them all. I always enjoy your morning talks; and it was very nice to hear Barbara's voice again.

"Clean and scale fish lightly; sprinkle with salt; leave overnight or for 6 or 7 hours. After this cut up to fit into jars (bones go in too). Fill jars with hot vinegar and tomato sauce. Cook as one does any food preserved in jars, either in oven or in boiler of water on top of stove, for at least TWO HOURS. Seal while piping hot. This keeps indefinitely, the bones are soft and eatable and the fish is similar to those we get in tins (or should I say USED to get!)

Another Link, Waitotara.

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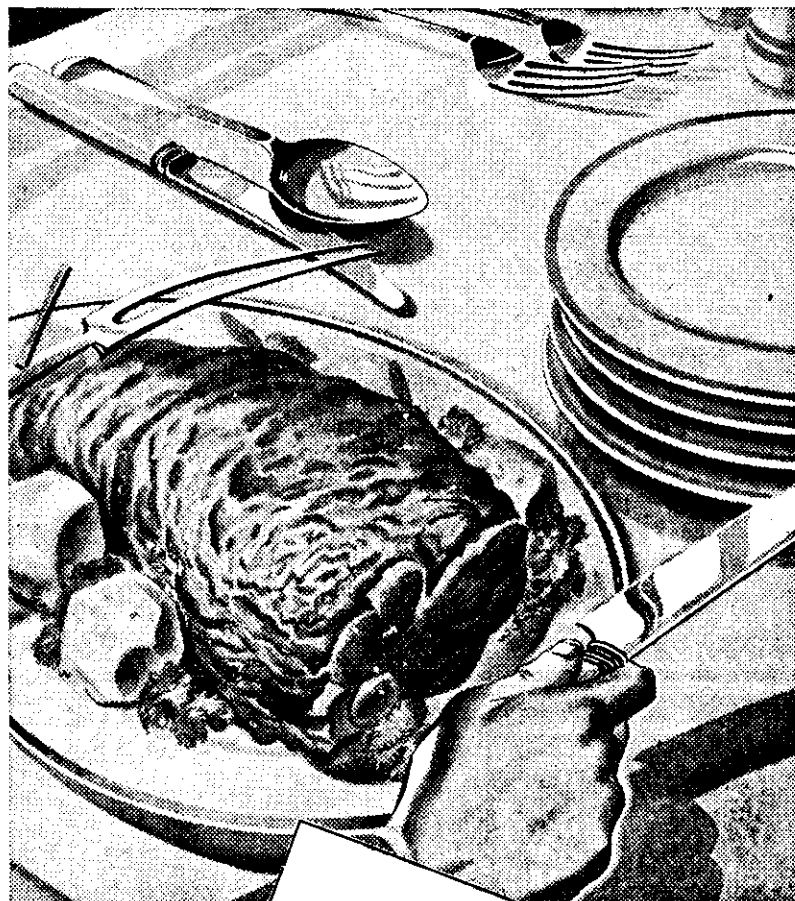
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