

FROM THE MAILBAG

Yellow Stains on Bath

Dear Aunt Daisy,

I am a constant admirer of yours, and listen without fail to your most inspiring session. May I take up some of your precious time with one of my little problems? It is this: Our bath-tub, which is five years old, and has been well cared for, has suddenly produced some yellow streaks down the sides that seem to get worse the more we rub them. Is there any treatment you can suggest apart from having the bath re-enamelled?

Jocelyn, Wadestown.

Have you tried using metal polish? It is surprising how that acts on stained porcelain or enamel. Or you could try making a paste of kerosene and soap-powder, and leave it plastered over the stain for some hours. Then wash off and wipe with a kerosene rag, finally rinsing with clear water. You may need to repeat the treatment two or three times if you see the stain just getting lighter each time. As a last resort try hot water containing a little oxalic acid; but be sure to apply it sparingly directly over the stain and rinse it off at once very thoroughly with a little baking soda or ammonia, to kill the acid. The use of acid on baths is deprecated, because it will spoil the glazed surface, which it is impossible to renew; and of course, the surface, being once roughened, will show every mark and absorb every stain.

Apple and Onion Pie

Dear Aunt Daisy,

You spoke one morning about the old Kentish way of putting thin slices of cheese just under the crust of an apple pie. But have you tried Apple and Onion Pie? It is a very old English dish which my mother used to make when we were children, and we thought it very nice. Make a light pastry, then cut up the quantity of apples required. Put in sugar as with ordinary apple pie; then just before putting on the top crust, place a few very thin slices of onion, so thin that they melt when cooked. Put on crust and bake the pie as usual.

E.M.M., West Coast.

Beans Preserved in Salt

Dear Aunt Daisy,

You have been giving us some methods of preserving beans raw, the one using 2½lb. of beans with 1lb. of salt and ½lb. sugar mixed together; and also the one using just alternate layers of salt and cut-up beans, being sure to have a good thick layer of salt at the bottom. It is necessary for the beans to be covered with the brine which forms, and to ensure this, I put a weight on my beans. I use a jar 10 inches across. This enables me to put a plate on the beans, and then a very heavy weight. Mine is 15lb. This packs them down so tightly that I can put more in every day, as the beans are ready; and it keeps them always under the brine. By doing this it is amazing how much the jar will hold. I hope this hint may prove useful to others. — An Interested Listener, North Canterbury.

PAYMENT OF INCOME TAX IN ADVANCE.

INCOME-TAX on income derived during the year ended 31st March, 1946, will be due for payment early in February, 1947.

Taxpayers may pay tax in advance in one sum or by instalments of £1 or multiples thereof at any money-order post office or at any branch of the Land and Income Tax Department.

Interest is allowable at 1½ per cent per annum for each complete month from the date of payment to the following 6th February.

A receipt showing the taxpayer's full name and address should be obtained for each instalment. The total paid in advance, including interest thereon, will be shown as a credit by the Department on the demand for payment.

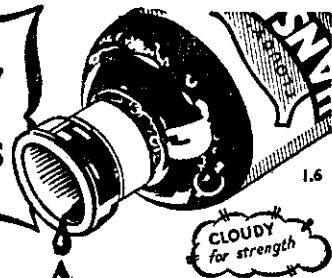
F. G. OBORN, Commissioner of Taxes.

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