

nuts and raisins; add apple sauce, which has been put through heavy strainer to remove lumps. Soda is stirred into applesauce just before it is added to cake mixture. (Apple sauce is only moisture). Bake about an hour in moderate oven.

FROM THE MAILBAG

Uses for Flour Bags

Dear Aunt Daisy,

Many people ask you how to remove the lettering from flour bags. I never have any bother at all with mine. I spread them out wet on a board, letter side up, and scrub with a fairly stiff nail brush and sandsoap. The colour comes out at once. I then pop them into the washing machine, and hey presto! they are without a blemish. It only takes a few minutes and really is not drastic and certainly not expensive. At the present time, when tea towels are so expensive, I choose the softest of the bags, open them, hem, and work the two ends in blanket stitch with coloured boiling cotton to match my colour scheme, and thus have a good supply of tea towels for winter use, thus saving my good ones. I have also turned some bags (better quality ones) into aprons for my two girls, letting them choose their own transfer designs as they do the working of them. Smaller bags such as salt or any cereal bags I keep for steaming vegetables in. They are easily washed, and boiled. After washing the vegetables thoroughly I pop them in a bag, clamp ends of bag under the saucepan lid, which keeps the vegetables clear of the contents in saucepan, thus saving fuel and room on electric or gas stove. Cooked thus I find the vegetables beautifully tender with all their flavour kept in.

New Brighton.

Some people remove obstinate lettering from the bags by rubbing dripping, or kerosene, into the dampened marks, then rolling up and leaving a few hours before washing in the usual way.

For the Farmer

Dear Aunt Daisy,

Here is a tip for you, and I hope somebody will find it helpful. It is my husband's very own idea. When working out back on the farm and taking his lunch, he lights a fire to boil his billy, then TOASTS the sandwiches which I give him for his lunch! You can imagine how much more appetising toasted sandwiches, with hot sizzling cheese, would be than just bread and cheese? He says it's "pretty good" on a coldish day. Savoury fillings are always extra nice this way. I know toasted sandwiches are not a new idea, but there may be many men in the same circumstances who just let the fire die out, and perhaps they would enjoy their lunch more if they knew of it.—Thanks again, L.R.

But the farmer always remembers to put out the fire thoroughly afterwards, for he knows the danger of forest fires!

Stretching Raspberry Jam

Dear Aunt Daisy,

In *The Listener* of February 18-24, E.M.K., of Epsom, inquired re "stretching" raspberry jam. Having "stretched" mine of last year to double the raspberry weight without folk being aware of

a foreign taste, I thought you may be interested in my experience. I used plain ordinary vegetable marrow! With the raspberry pulp (I had 12lb.), I put the same amount of marrow, boiling the marrow a little before adding the fruit. Then I proceeded as for ordinary raspberry jam. The result was very satisfactory and successful—the flavour perhaps slightly weaker, but not noticeably so; and as I said before, nobody has been aware of any strange flavour. I used marrow with blackberry, peach and nectarine jams, too, but used about one-third of total fruit weight as marrow. The result in each case was successful. Trusting the above hint may prove a help to others.—J.H. (Taranaki).



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