



lucky dogs

Nice view of a taper heel, don't you think, Rags?

And notice the converging fashion marks as well, Terry.
Very slimming to the leg, and only found *together* with

Bonds

SY-METRA Full Fashioned Hosiery

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FEIJOAS

FEIJOAS are becoming more widely known and appreciated; but for those who are not sure what they are like, let me quote from this letter from one of our constant readers, "Mrs. Nicotinus."

"Feijoas don't change colour when they are ripe—just soften. They are sometimes called pineapple guavas. The flower is beautiful, the same red as the pohutukawa flower, and has the same spiky inflorescence with a collar of cup-like sepals of two shades of green. My daughter has just shown me in a botany book that the feijoa belongs to the myrtle family, as do eight or nine of our New Zealand trees—Pohutukawa, Rata, Black Maire, etc.

"The fruit may be eaten raw—the inside is sweet and quite nice. Raw, it can be peeled and sliced thinly and put in fruit salads, or with sliced bananas. My friend who gave me some fruit has bottled some and they look lovely. She peeled them thinly and left them whole, and did them in syrup. We've had them peeled, cut up, and stewed.

"Here is a recipe for *Feijoa and Melon Jam*: Four pounds of feijoas, cut up with the skin on; 4lb. of melon; 6lb. of sugar; and 2 breakfast cups of water. Just cut it up and simmer with the water. Then add the sugar, stir till it is dissolved, and boil until the jam will set.

"*Feijoa Jelly*: Cup the feijoas with the skin on, and cover comfortably with water. Simmer for 2 hours or more, till the juice is all extracted from the fruit. Strain through a jelly bag. Bring to the boil, add cup for cup of sugar, and when the sugar is dissolved, boil hard till it will set. Lemons would perhaps improve it.

"I hope this will help your readers.

Mrs. Nicotinus."

Feijoa and Guava Jelly

Here are some more recipes:

Three pounds of feijoas; 1lb. ordinary red guavas; and 2lb. of apples. Cut up the fruit roughly, and boil till well pulped—about one hour. Strain well, boil the juice, and add 1 cup of sugar to each cup of juice, and then boil till it will jell—about ten minutes.

Feijoa Conserve

Make a syrup with 2 cups of sugar to 1 cup of water. Cut the peeled feijoas in quarters or eighths, and drop in. Remove the peel and pith from a lemon, and cut up the inside, and add. Simmer till it will set. It results in a lovely jelly.

Feijoa Jam

Peel the feijoas thinly and cut in slices. Put the peels in a pan, cover with water and boil about ten minutes. Strain off the liquid, discarding the peels; and add about 1 quart of this liquid to 12lb. of fruit. Cook all together

until soft, then add $\frac{3}{4}$ lb. of sugar to each pound of cut fruit, and boil till it will set when tested.

The less cooking feijoas have, whether for stewing or for jam, the more flavour they have.

FROM THE MAILBAG

Pea Soup

Dear Aunt Daisy,

I have often wondered why so many people persist in the needless soaking of split peas when making pea soup. I have made this soup for 30 years, and never yet soaked the peas. Just tip them into *fast boiling unsalted water* (after washing under the tap), and they quickly boil down to a soft pulp. Salt can be added later. A *Constant Listener*,
Green Island.

Red Ink Stains

Dear Aunt Daisy,

You have been so good in helping others to remove stains from various things, so I am wondering if you could possibly tell me of a way to remove red ink from lisle stockings. I had rather a

Pastry Biscuits

Two ounces of pastry crumbs;
1 cup of flour; $\frac{1}{2}$ cup of cornflour;
 $\frac{1}{2}$ cup of fine wholemeal; 1 egg;
3oz. of sugar; and 3oz. of cooking fat. Beat the fat and sugar, add the egg; then the dry ingredients, and the pastry crumbs. Roll out thinly, cut in shapes, and bake golden brown.

bad accident at work and have spilt red ink down both my stockings, and as they are nearly new, I am reluctant to discard them.—Hopefully, "Olive."

No, you cannot afford to throw out new stockings these days. Get some uncoloured methylated spirits from the chemist, add a few drops of ammonia, and soak the stains in that for about five minutes. You could have the mixture in a saucer, and put just the stained parts in. Then wash. Repeat if necessary. Or soak for a while in water with a little ammonia, then soak in milk for an hour or two. Then wash. And failing these methods, try a dye remover which can be bought at the chemist. That may remove the colour from the stockings as well, but they could always be re-dyed.

Using Coal Dust

Dear Aunt Daisy,

I have an accumulation of coal dust in my bin. Could you possibly oblige by giving me a method whereby I could make the dust into a form suitable for the fire? Thank you in advance.

E.M.W., Hutt City.

We must not waste any fuel these days, so try some of the following suggestions:

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