

Onion Surprises

Four large onions; 2 tablespoons of cold minced left-over meat; 2 tablespoons of breadcrumbs; 1oz. grated cheese; 2oz. dripping; and pepper and salt to taste. Boil the onions till cooked. Remove the centres, and mix with meat, crumbs and seasoning. Fill the onion cases, and sprinkle with cheese. Bake in hot dripping, basting for a little while. Any left-over meat, or pieces of bacon minced, can be used.

Food cannot be overcooked in the hay-box, and may be left all day or over-night. Of course, it may require re-heating when it comes out of the box, and it must be partly cooked first, the time depending on "what's cooking." I will put a time-table down below, but first let me quote a letter from one of the good Links in our Daisy Chain.

"The box used must be well-packed with hay. I use several boxes and have the "nest" just the size of the pot I'm using in that particular box. The lid of the box must have a hay lining which fits tightly on to the pot, and the hay in the box must be packed as tightly as possible all round the pot. It is the tightness of the hay that makes the success of hay cooking. I pack my hay in, leave it awhile, and then pack more in, and so on, till my hay is as tight as it would be in a haystack. I then make a nest just large enough to take the pot, and when the lid is put down, no cold air can possibly enter. Stews, soups, corned beef, etc., are perfect cooked in this way. I hope I have made this clear. Perhaps I should say it requires a large box, as the hay must be thick at the sides and bottom of the box, as well as a good thick layer on the lid. I tack a sugar bag over the hay lining on the lid, just to keep it in place. . . ."

Time-Table

Porridge: Boil for five minutes on the stove, and leave it all night in the haybox.

Stews: Boil for 20 to 30 minutes, and leave it 4 hours or more in the box.

Hams, Corned Beef, etc.: Boil 40 minutes on stove, and leave 6 hours or more in the box.

Haricot Beans: Boil 20 minutes on stove; 4 to 6 hours in the box.

Potatoes: Boil 5 minutes on the stove; and 1½ to 2 hours in the box.

Milk Puddings: Boil 5 to 10 minutes on the stove; 3 to 4 hours in the box.

Steamed Puddings: Boil 45 to 60 minutes on the stove; 2 to 3 hours in the box.

Experience will teach further use.

FROM THE MAILBAG

Leaking Tubs

Dear Aunt Daisy,

Could you help me with a problem of a leaking tub. I think you mentioned about painting them some years ago.—Thank you, and good luck.

"Banksia Rose."

One resourceful reader fixed hers by filling the tubs with water, and putting in a good handful of oatmeal. This settled into the cracks in a couple of

days, and swelled, and stopped the leak. But with a really bad leak, there would be a flood before it took effect. So try what another good friend does—slightly soften washing soap, and plaster up the cracks thoroughly. Then fill with cold water. Or mix white lead and gold size to a paste, and stick that into all the cracks, and fill the tubs with cold water. Wooden tubs must always be kept with a little water in, otherwise the wood shrinks, and then come the leaks.

A carpenter told another listener this method—to push wool into the cracks with a knife, and then put hot water into the tub. This draws the wool together. You can also on occasions, get plastic wood from a hardware shop, which is very effective.



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