### Mock Cream

MIX together well 2 tablespoons full cream milk powder, half a pint of milk, and 1 teaspoon icing sugar. Leave to stand from 12 to 24 hours—as long as pos-

#### FROM THE MAILBAG

## Jam with a Furry Coat

Dear Aunt Daisy,

This year, for the first time, my pots of home-made plum jam have developed a furry coating on top. I have about fifteen pots in this condition, and feel very worried, especially as sugar is so short. My neighbour, too, tells me her jam is the same. My jam is kept in the same cupboard as I have used for several years, without ever having this trouble before. Can you help?

Palmerston North.

How strange that the jam should form mildew this year-perhaps the plums were gathered while wet-some people say that can cause it. However, I would scrape off the mildew, then brush the top of the jam with vinegar, and fit on rounds of white paper dipped in vinegat, before covering the pots again. Many people do always take this precaution when potting their jams; the vinegar prevents mould. Another idea is to add a pinch of tartaric acid to jam just before it is cooked.

#### Candied Peel

Dear Aunt Daisy,

I wonder if you could send me a recipe for making candied lemon peel. I've had some lovely thick-skinned lemons sent me. I once saw a recipe in The Listener, but wasn't really interested in doing them, as the peel was then in the shops. "Alfreda," Wellington.

This is a very good method, Alfreda, and quite easy:-Cut the skins into quarters, and soak in salt and water for four days. Drain off, and boil the skins in fresh water (no salt) until tender. Now make a syrup of 1 cup of sugar to 1 cup of water. Put the peel into this and boil till soft. Put it away till next day. Now remove the peel from the syrup, and to that syrup add another cup of sugar and the juice of a lemon, and boil till it spins a silver thread, and is thick. Pour this over the peel in a flat dish. and gradually dry it off in the over. Orange peel is very nice done this way.

#### More About Coal Dust

Dear Aunt Daisy,

Seeing a question asked by E.M.W., Hutt City, about using up coal dust, I'm writing this to say I never have any; as I simply put it in the fire over a few pieces of wood or lumpy coal, with a good fire going. Of course it is always wet-you can leave it in the rain, or pour water over it. It cakes and burns beautifully and no waste. I may also say that I buy slack coal to keep the fire going. If the small coal is put in a box and left outside in the rain it is just "A.1."

Hoping this may be of use to E.M.W. or others. From Another E.M.W.

Thank you very much, E.M.W. That is much easier than trying to make up



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