

## FROM THE MAILBAG

### Using up Egg Whites

Dear Aunt Daisy,

I am a regular reader of your page in *The Listener* each week, and now find a query I should like to put to you.

Baby takes three egg yolks each week, leaving me with the whites to dispose of. I have made meringues, and meringue crust for puddings, but this comes rather hard on our sugar ration. Can you suggest any ways of using the whites? I know of various cold desserts, but they are not suitable for the time of year. Thanking you.

M.A.P., Invercargill.

Well, here are one or two cake recipes, which are not extravagant, and will help you out till the time comes for the cold summer sweets with egg whites.

### Peach Blossom Cake

One cup of sugar;  $\frac{1}{2}$  cup of butter or fat for cooking;  $\frac{1}{2}$  cup of milk;  $1\frac{1}{4}$  cups of flour;  $1\frac{1}{2}$  teaspoons of baking powder; 3 egg whites; 1 teaspoon of cornflour; some lemon essence; and cochineal. Cream the butter and sugar, add the egg whites beaten stiff, sift in the flour, baking powder and cornflour. Add the essence of lemon. Divide the mixture into two parts, and colour one pink. Put in a square tin 1 spoonful of the white mixture beside a spoonful of the pink. When cooked and cut, it looks like pink and white blossoms. Bake in a moderate oven about  $\frac{3}{4}$  hour; and when cool, ice with pale pink icing.

### White Cake

Two small cups of flour;  $\frac{1}{2}$  cup of butter (or good cooking fat), 3 egg whites; 1 teaspoon of flavouring; 1 cup of castor sugar; 3 teaspoons of baking powder; and two-thirds of a cup of milk. To the creamed butter and sugar, add milk and flour with the baking powder, alternately. Fold in the beaten whites last. Bake in the oven with the temperature about 400deg.—about 20 minutes.

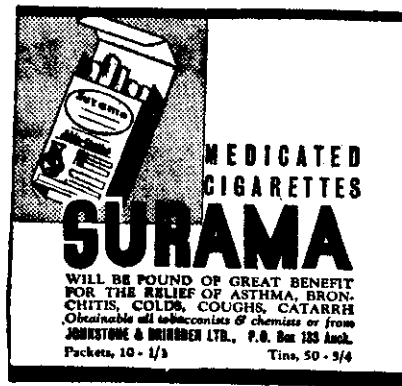
### Two Jars Stuck Together

Dear Aunt Daisy,

Could you tell me how to get one jam jar out of another? One is the usual type of jelly jar, and is jammed in the neck of a very useful wide-mouthed jar. I hope I shan't have to break either of them. I have been trying all this evening to get them apart, and suddenly thought of Aunt Daisy, who helps us all.

St. Kilda, Dunedin.

The same thing often happens with the stopper of a scent bottle, or a decanter. The idea is to work a little oil between the two glasses, as well as one can, and very gently tap them all round; a brush or feather may be used to put the oil on. Also, try standing the outer jar in hot water, so that it will expand a little in the heat; and put some cold water into the inner jar, so that it will contract a little. Then, with the oil, and the tapping, and gently easing the jar, you may be able to break the seal enough to allow a slight entry of air between the two, and the job will be done.



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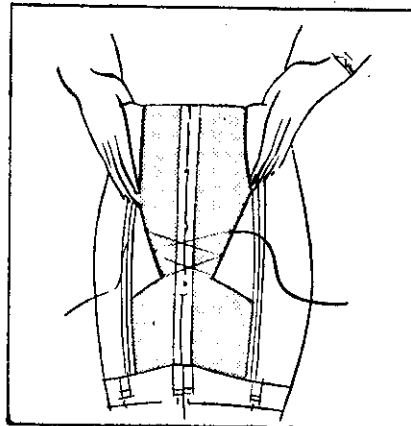
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