

FROM THE MAILBAG

• Savoury Dish With Egg Whites

Dear Aunt Daisy,

In a recent edition of *The Listener* you gave M.A.P., Invercargill, two cake recipes to solve her problem of surplus egg whites. I was in the same predicament, and luckily came across the following recipe, which I have often used, and which is most popular as a luncheon dish. I thought you might like to have it as a savoury alternative to the more usual cake or meringue uses for egg whites.

Cheese Balls: Mix 4oz. of grated cheese with 2 whites of eggs, beaten stiff. Drop balls of this into deep boiling fat, or good blue-smoking olive oil. Lift them out with a draining-spoon when golden brown, and keep them very hot till they can be served. A dust of paprika is an improvement.

I hope this will be welcome. I have often had much help from your recipes and household hints.—Yours truly,

M.K., Gisborne.

Many thanks for this recipe, M.K.

Tanning a Small Skin

Dear Aunt Daisy,

I wonder if you would be good enough to publish the method of tanning or curing a small skin. I believe you have given this before, but unfortunately I did not take much notice at the time. I would be very grateful if you can, as I have been promised a small skin. "Margaret," Christchurch.

Rabbit or Lamb Skins: This is a reliable method for curing rabbit or lamb skins. First scour the pelt well in warm soapy water to clean the wool or hair. Rinse in clean warm water. Shake the skin as dry as possible, and lay on a clean sack, pelt side upwards. Boil 2 tablespoons of alum and 1 tablespoon of salt in 1 pint of water, until dissolved. When at blood heat, wash the pelt with it, putting plenty on. Use a soft cloth for this. Roll the skin up, first folding it pelt to pelt, to keep the mixture away from the wool or hair. Leave for two days. Repeat this process twice, giving three dressings altogether. Then spread it out to dry away from the sun and wind. While drying, frequently stretch and pull and rub between the hands to soften. When nearly dry, work with a blunt knife, or rub with pumice stone, till the skin is as soft as suede. Sheep skins may be dyed by making up any good dye according to directions, then filling a soft sponge and dabbing it gently all over, so that the wool absorbs the colour evenly.

Rusty Gem Irons

Dear Aunt Daisy,

I should be so pleased if you could help me with the following: My gem irons have become so very rusty. I have tried all sorts of things, but so far have not been successful. The irons have not been used for a long time, as I was ill for some months. I hope you will be able to help me.

Thank you in anticipation,

"Nellie," of North Auckland.

I wonder if you tried this method. I asked an engineer, and he suggested that first you rub in a good household oil which is good for helping to guard against rust. Then mix up some of this oil with an abrasive-like pumice powder, or fine sand. Then go all over the irons with this—it will take a bit of hard rubbing. Steel wool is a good thing to rub with—or a pot mit. Then when the rust has gone, wash them well, dry them in the oven, and then heat them with some cooking oil or fat.

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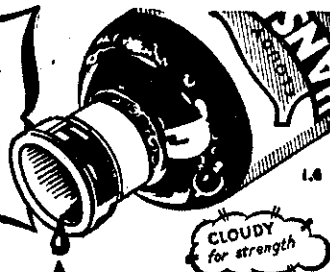
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