

## FROM THE MAILBAG

### Burnt Enamel Saucepan

Dear Aunt Daisy,

I wonder whether you could help me with a problem? A good enamel basin, used for making marmalade, has been badly burned on the bottom. Have you a remedy please? Yours sincerely,

Burnham.

Well, funnily enough, in the same mail was the following letter, which gives an infallible cure, according to the writer.

Dear Aunt Daisy,

I was listening to your session one day, when I heard you talking about burned enamel saucepans. I have three which have been in constant use for nine years. Sometimes accidents happen, the water boils away from the vegetables, or the stew or porridge becomes burnt, but this is my remedy and it never fails.

Fill the saucepan to within an inch of the top with hot water, and add a teaspoon of caustic soda; if possible, leave for twenty-four hours. If the burn is a bad one, repeat the performance. Be very careful not to get the caustic or water on the hands. It is a good idea to use a piece of stick to rub the burnt part. Christchurch Link.

Thank you very much—it was a timely letter.

Another way is to cut up an onion, skin and all, and half fill the saucepan with water. Boil it up for half an hour, and leave till next day. Or just cover the bottom of the saucepan with milk, and put aside for 24 hours or more, when it should scrape clean.

Anyway, try these.

### Picking up Broken Glass

Dear Aunt Daisy,

I thought nearly everyone, especially housewives, would know of a simple method of picking up broken glass, and yet I meet many housewives with bandaged hands who say they cut their fingers picking up broken glass. You know how easily a glass can slip when you are drying it. The simplest method, I am sure you will agree, is to use damp cotton-wool—just place it over the broken particles and they will adhere. Cuts from broken glass are most painful and sometimes we are not sure whether small pieces remain in the cut, causing trouble later on. Yours sincerely, "Mrs. Mac."

Thank you, Mrs. Mac. I am sure that hint will save many a cut finger.

### Water Marks on Material

Dear Aunt Daisy,

I have a black satin-back material frock, and was out one afternoon. I came home to get the tea, and as I was going out again in the evening, I did not change my frock, but just put a smock over it. I was very annoyed when after washing up the dishes I found a wet patch from the water which had drained off the dishes—it was not greasy). It had gone right through the frock and left a horrible mark right in the front. Would you please be good enough to advise me through *The Listener* what would be the best way to remove the stain? Thank you. "Abby."

Well, Abby, that was most annoying. There would be a certain amount of soapiness in the water, and possibly just a little dirt, so this is what I would advise you to do. Lay the frock on the

table, with a folded towel under the water mark. Have in a basin some lukewarm soapy water, and sponge the mark with this. Then repeat, using clear water to rinse it. Keep putting a clean dry piece of towel underneath. With the rinsing water, shade the mark out at the edges so that the water merges into the material, and does not leave a definite line. Then dry it as much as you can with the towel, and let it dry. Iron it when it is dry.

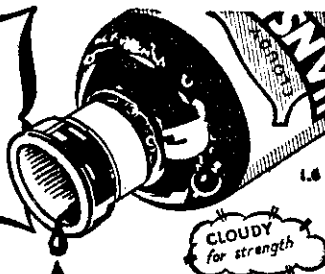
If that is not successful, put the frock on the ironing table, with a dry cloth next to it, and a damp cloth on top, and press with a medium hot iron. The steam will go through and possibly remove the mark.

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