

underneath, and keep using a clean piece of material. If that does not remove it you will have to soak the stain in a saucer with a little glycerine, and rub it with the fingers. Leave it for two or three hours, then sponge with warm soapy water, and clear water to rinse. Use a soft cloth folded underneath, to absorb the water, and when you use the rinsing water, shade the moisture out at the edges, so that it will not leave a water mark. Press when dry.

Cream Cheese

Dear Aunt Daisy,

The following variation of Cream Cheese may be of interest to *The Listener* readers. It makes a nice tasty savoury for supper biscuits, or for a lunch paste, or for almost any occasion. A doctor gave it to me many years ago when I was on a diet, and it certainly did add a little variety to my food. It is the cayenne pepper and the caraway seeds which give it the "tang," I think.

Recipe: Allow a cup of milk (say) to go thick. In the winter season, when milk won't go sour, it is often necessary to make a junket with a little rennet, to coagulate the milk. Turn the curds into a muslin bag, and hang it up to strain out the water or whey. Then turn the bag inside out, and scrape the curds on to a plate, add salt to taste, a pinch of cayenne pepper, and about 6 to 9 caraway seeds. Also, if desired, a little chopped spring onion, or parsley, or both, may be added.

I have tried this out on many folk, young and old, and it has always proved a prime favourite, especially as a supper or savoury filling. If caraway seeds are unobtainable, put a drop or two of caraway essence. For large quantities, of course, add more caraway seeds and pepper—but my recipe is really just for a breakfast cup of sour milk.

M.C., Mount Eden.

Thank you, M.C. It is similar to a Danish cheese, but much easier to make than the Danish one.

Cockroaches

Dear Aunt Daisy,

Through the "Daisy Chain" many housekeeping problems have been solved, so I am wondering whether you will be able to help us with ours. Our house is an old one, and cockroaches are a great pest in it. We are always killing these little insects, but is there any poison which will kill those that do not venture out into the open? I would be so glad if you would answer through *The Listener* pages, and thank you in advance.

"A Northern Reader."

Cockroaches are horrible, and very difficult to get rid of. They seem to come out more in the warm weather, and will always be about if there is any food about. Here are one or two suggestions, but I think the most effective way would be to use D.D.T., the new type of insecticide which was discovered during the war. One method is to mix borax and sugar in equal parts, and sprinkle where the cockroaches come. The sugar tempts their appetite and the borax kills them. And you can also wash freely round their haunts with strong

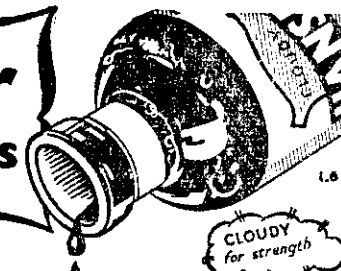
alum water—leave it standing in little pools, too. Another way of using borax and sugar is to mix in some cornflour too, and add enough water to make a batter. Keep the mixture continually damp in shallow tin dishes. The cockroaches suck up the water. Then there is the old-fashioned method of a "beer-trap." Half fill a bowl with water, and add a glass of beer. Cover the bowl with newspaper so that the edges rest on the floor. Cut a small round hole in the paper over the middle of the bowl. During the night the cockroaches will climb up the paper and fall into the liquid through the hole.

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