

this temperature, or 350deg., and fry until the chicken is tender—about 20 or 30 minutes.

3. Or simmer cut-up chicken until just tender. Then skin it. Coat with egg and crumbs and fry in deep hot fat (375deg.) until golden brown—about three minutes.

FROM THE MAILBAG

Ship Cake

Dear Aunt Daisy,

Have you a recipe for "Ship Cake," please? A friend of mine speaks of it, and says it is one of yours. I should be so grateful if you could help me.

J.J., Wellington.

Well, J.J.—we have two—one is a fruit one—and one is a cake suitable for a children's party—so I will put both.

Ship's Fruit Cake.—Half a pound of butter; ½ cup of sugar; 2 large cups of flour; 1 tablespoon of golden syrup; 1 tablespoon of raspberry jam (or home-made gooseberry); 1 teaspoon of baking soda dissolved in 1 cup of milk; 1 egg; 1 teaspoon of vinegar; and 1lb. to 1½lb. of mixed fruit. Cream the butter and sugar, add the egg and beat. Add the golden syrup, jam, and vinegar, then the flour and fruit, and last of all, the soda and milk. Bake in a moderate oven, slowly, as you would a Christmas cake, for about 2½ hours.

Birthday Cake.—I will print the letter from the Link at Papakura, who sent us this idea. Any cake recipe would do—probably a madeira would be best for children. "I bought a large aluminium pudding basin, and squeezed it into the shape of a ship, quite pointed at one end—and by the way, I just push it back into shape when I've finished with the cake. Now I cook the cake in this tin, 2 small baking powder tins, and a sandwich tin. I slice the sandwich tin cake into two straight pieces crosswise, and make the ends straight. Now place these pieces, one shorter than the other, on top of the big cake, to make the decks. Then put the funnels on top—the ones cooked in the baking powder tins.

Now I ice the hull chocolate, and the decks white, and the funnels a very bright pink. I get two meat sticks from the butcher, and after putting these in place, I make a wireless with fine fuse wire, with one or two strands down to the deck. Then I make several lifebuoys from the rest of the cake in the sandwich tin, by cutting little rings with holes in the centre. I also get liquorice staples and cut off one end and stick them in the cake, with the cut end out, for portholes. I put two flags on the mast, and cut out a couple of anchors from black paper, and just stick them on the icing."

To Darken Window Blinds

Dear Aunt Daisy,

Do you know what I can do to holland blinds (that is light fawn) to make them dark? You see, I have the sun on my windows all day, and the blinds being of a light colour still let the sunlight through. So if you can help me, I'd be very grateful, as it would save the fading of my furnishings.

If I only had a few blinds, I would buy new ones, but I need twenty-seven

in all, and as I have had mine only twelve months, it seems a big expense to go to again.

"Big Sister," Christchurch.

I think the easiest method, as you have so many, would be to lay them on the table, one by one, and go over them evenly with dark brown shoe polish. Use a soft cloth and rub it in evenly. Then finally polish with a soft cloth, to remove any superfluous polish. You could heat the polish to make it a little thinner, or even mix it with a little turpentine, if you like.

I have also been told that if boiled linseed oil is rubbed into blinds about twice a year, it will help to keep them a good colour, and help them to last well.

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