

Yankee Doodle Cake

(Requested Recipe)

Half a cup of butter; 1 small cup of sugar; 1½ cups of flour; 2 eggs; ½ cup of milk; ½ teaspoon of soda; and 1 cup of raisins, put through the mincer; also a little rum or rum essence on the raisins.

Beat the butter and sugar, add the eggs well beaten, then the flour, raisins, and lastly the milk in which the soda has been dissolved. Mix the raisins in well. They should sink to the bottom. Cook in two sandwich tins in a moderate oven about 30 minutes. Join together with filling made by dissolving a good knob of butter in a little boiling water, and add icing sugar to make the right consistency. Add a little vanilla and chopped walnuts. Also nice iced and sprinkled with crushed flakes.

FROM THE MAILBAG

Covering Umbrellas at Home

Dear Aunt Daisy,

You have been good enough to help me on previous occasions, and once again I am applying to you. My friend and I are thinking of trying to cover our umbrellas, but it is impossible to buy suitable material. Do you know of a method whereby ordinary coloured sateen could be waterproofed? We had thought of shower curtaining, but do not think it would stand the strain.

"Umbrella," Dunedin.

You are brave to tackle a job like that yourself. I would suggest any strong silk or cotton material—make it up and when the umbrella is covered, treat it with this waterproof mixture—it makes it semi-transparent, like the oiled silk umbrellas you get. You need three pints of pale linseed oil; 1oz. of sugar of lead; and 4oz. of white resin. You should be able to get these at a paint shop, or ironmonger. Grind up the sugar of lead with some of the resin, and then add to the remainder. Gently warm this in the oil, till it is thoroughly mixed and dissolved. Apply to calico or silk, with a brush, and let it dry thoroughly—not in the sun.

Dye Marks

Dear Aunt Daisy,

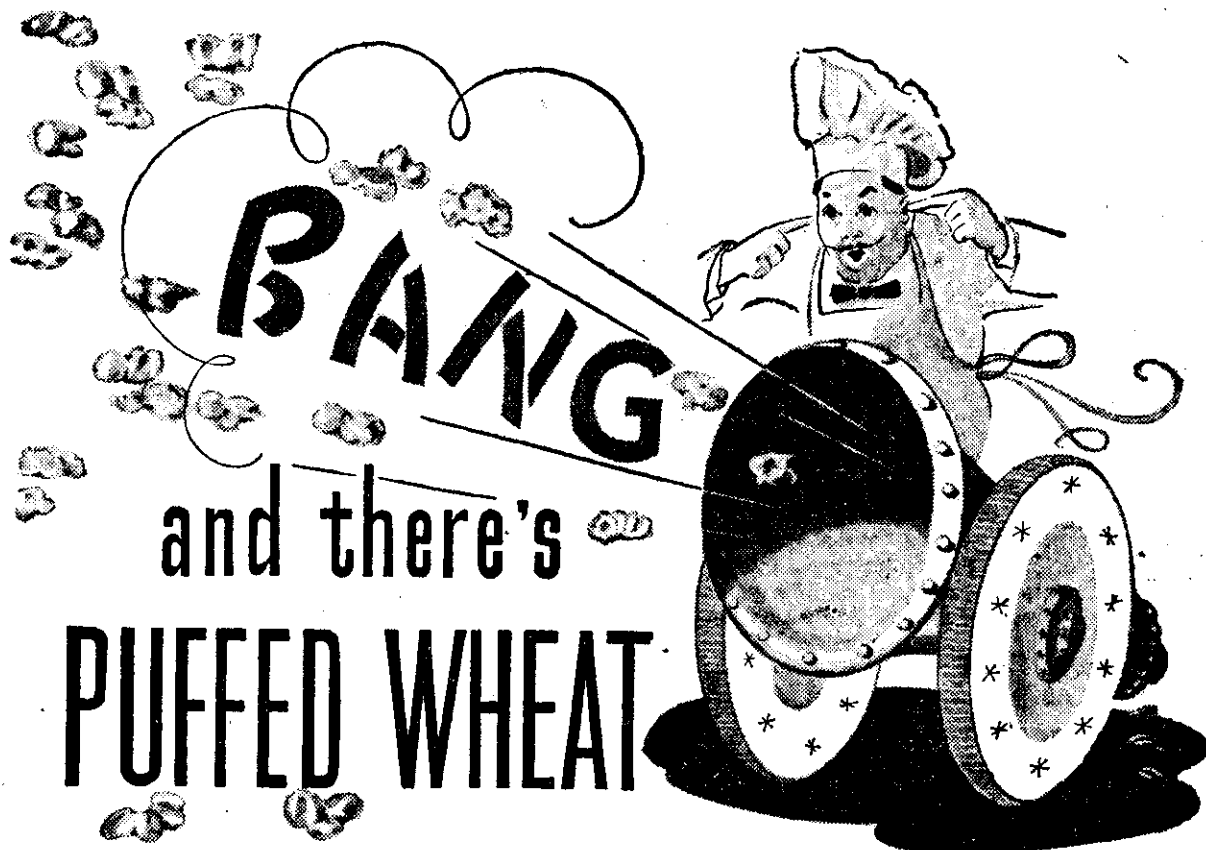
I am writing to see if you can help me with my problem. I have a waggon set I had in my box, and was awfully proud of it, as I had worked it in one strand of cotton throughout. Well, I only took it out and used it quite recently, and then washed it, and lo and behold, what a mess! I didn't boil it, but the colours ran everywhere. So please could you help me—the material is the usual washable linen. Mrs. Mac, Oamaru.

Well, Mrs. Mac—you wouldn't expect those ordinary embroidery cottons to run. Perhaps it was the war-time dyes. First of all try soaking it in equal parts of methylated spirits and benzine. That is often very good for dye marks. Then another good way is to soak it in water with the stains on top, sticking out

of the water. Put baking soda on them, and as it dissolves and disappears, put more. Keep on with that—it may take a week or more. If the worst came to the worst, you could use a dye remover, which would probably remove only the marks where the dye had run—especially if you watched it and took it out when those had gone. It may lighten the rest of the embroidery, but at least the cloth would be usable.

Try setting the colours then, by soaking for an hour or two in one quart of water containing 1 tablespoon of sugar of lead. It could then be washed in the usual way—but don't try this till the dye marks are completely out of the cloth.

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