

## Icings for the Christmas Cakes

**Mock Almond Icing.** Two eggs; ½lb. of wine biscuits, less 2; ½lb. of icing sugar; and 2 teaspoons of almond essence. Crush the wine biscuits finely with the rolling pin. Add the icing sugar, and beaten eggs, and almond flavouring, and make to the right consistency. Roll out and put over the cake.

**Simple White Icing.** Put 1 breakfast cup of plain white sugar into a small saucepan. Add ½oz. of fresh butter, and a scant ½ breakfast cup of milk. Boil 8 minutes, stirring well. Flavour with essence, and beat till it is as thick as cream. Spread over the cake with a knife, and it will be white when cold. Double quantity is needed for a large cake.

finish them—such as pressing with hot rollers while damp. Let us hope that your frock is not altered like that—I don't think so. But it is always best to let these marks be quite dry before pressing. Now take a piece of the same material, if you have any, damp it with water, and rub the mark. Go with the weave of the cloth, and shade the moisture out all round the mark, so that it gradually merges into the rest of the material. When quite dry, press. Or you could hold it in the steam from a kettle for a few seconds, and let it dry. Or perhaps sponging it with a little ether would remove the mark. The chemist would let you have 6d worth, no doubt. And dry-cleaning, of course, would take it out—and tell the cleaner what the mark is. When taking any garment to be dry cleaned, point out any special marks, and what has caused them, and then they will know how to treat the garment.

### Jam for England

Dear Aunt Daisy,

Some years ago you gave details of packing home-made jam in golden syrup tins to send overseas. I have not the instructions, but would be pleased if you will give me the procedure for filling the tins, whether one fills them with the hot jam, and seals immediately, and solder the lid, or any other way of doing same.

Hoping you can assist me as I desire to send some of my own grown fruit made into jam, for relations in England. Thank you. "Hazel," of Feilding.

Well, Hazel, there is no set method. First see that the tins do not leak round the bottom, where the join is. If it does, solder it up. Then it is best to boil the tins in water for 20 minutes, so that they are properly sterilised—and then you just pour in the hot jam—leave enough room for the lid to press in. Then put the lid in firmly. You can solder round it if you prefer, although I think adhesive plaster would do the job quite satisfactorily, provided the lid fitted very well. Solder would make sure that the lid did not get pushed out as the parcel travels.

### Cockroaches

Dear Aunt Daisy,

In the September 20 issue of *The Listener* I read about the troublesome Cockroach. I saw this remedy carried

out, and it proved more than effective. I happened to be living in an hotel absolutely over-run with these hateful creatures. A new chef happened along, and he was horrified at the hundreds of cockroaches. He purchased a bag of Paris Green, and sprinkled it all around the edge of the floors, range, safes, and cupboards. In a few days there was not a sign of a cockroach; they had completely vanished, and we never saw a cockroach after. Here's hoping,

Annette.

Thank you, Annette. However, I must just add a word of warning to people who may use the Paris Green—it is POISON, so don't put it if children or animals could get at it.

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