

job can make at least as good a job of it as I have. I bought a piece of oiled cotton with a design of blue on cream. Using one section of the old umbrella as a pattern, I cut as many new pieces as needed, machined a narrow hem at the bottom of each, and then machined the pieces together. Using a teacup for a pattern, I cut a circle of material with a farthing-sized hole in the middle, and machined this hole to the hole where the sections join at the top. I then reversed this, so that the raw edges came inside, neatened these edges, and thrust the ferrule into place through it.

I then drew the cover over the spokes, sewed each spoke to its seam in the new cover, added a few inches of narrow elastic, a button and latchet to finish it off. It looks most professional, but it took only two hours!"

Cakes for Overseas

A Link wrote in, saying that the cakes she was sending overseas were found to be slightly mouldy. We wondered if it would be satisfactory to cut off the mouldy bits, re-heat the cakes through so as to kill all the mould spores, and then pour over a little brandy. She should then be able to re-pack the cakes in the tins, to send away. The original mistake she made was in letting the cakes cool and stay in the tins. They should have been turned out, and when packing the parcel, wrapped in paper, and put back in the tins. However, as a result of this little discussion, a kind Link in Seatoun, Wellington, sent us her tried methods of preparing cakes for overseas.

Dear Aunt Daisy,

As usual I am in a hurry, but I feel I would like to give my opinion on the problem of the cakes for overseas. It certainly is a calamity of the highest order to cook five cakes, and then find they are going mouldy, but it could have been worse, had they arrived in England in that condition. To my mind, it is simply wasting postage to send them, because food must be in good order to come through the tropics. Once mould sets in, it is a tall order to eliminate it. The trouble was in leaving them in the tins to sweat. They should have been taken out and the tins treated by sterilising in the oven, and then lined with fresh paper and the cake packed just before sending. Another point to note is this.

If any spirit is to be put on the cake after it is cooked, it must be poured on as soon the cake leaves the oven, and while it is still in the tin. You can hear it sizzling. The heat of the cake does that, but it is a mistake to put spirits on a cake that has been cooked some time. It must be done immediately it leaves the oven. I wish I could be more cheerful and tell this Link to go ahead and send them Home; but I know from experience that food must be 100 per cent. to stand up to the journey; so please be advised and don't send them. The parts that are free from mould can be used in puddings. With every good wish.

"Isa."

Thank you, very much, Isa.

Ink Spots

Dear Aunt Daisy,

I have a silk shirt which has a large ink spot from a leaking ink bottle. I shall be pleased if you will give me advice about how to remove the stain. The shirt is a good heavy pre-war quality silk, and I don't want to scrap it.

Bachelor.

Well, we have again been told recently how good mustard is. A Link had

a bottle of ink upset on her settee—so she mopped up as much ink as she could, sponged off a bit more with water, then mixed up some mustard with water—just as you would for the table—and laid that on the marks. After a while she washed it off—and the result was perfect. So, Bachelor, try putting a little mixed mustard on your stain, leave for a few hours, then sponge it off with some luke warm soapy water. Or you could also try soaking it in a saucer containing salt and lemon juice. Leave it for an hour or two, and then hold over the steam from a kettle. Don't burn the shirt on the gas, though! And don't rub the mark if you use salt and lemon.



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