

FROM THE MAILBAG

Fruit Stains on Frocks

Dear Aunt Daisy,

I am one of those country listeners who does not get a chance every day to hear your session. I have a baby daughter 18 months old whose name is Barbara. I am wondering if you have a recipe for removing fruit stains from her little frocks.

I heard you say you thought New Zealand to be "God's Own Country." Yes, we in New Zealand don't realise what other countries in the world have been passing through in the past 12 months. Best wishes from

A Country Listener.

Say "hullo" to little Barbara for me. For the fruit stains, cover with a paste of starch and water. Leave for some hours, then lift off and wash as usual. Or soak in methylated spirits for 3 minutes, then wash with thick, cool, soap solution. If the colour is fast, add a few drops of ammonia. Or you can also soak the stains in glycerine for several hours, then pour on hot water, from a height. I think these should help you.

More About Overseas Cakes

Dear Aunt Daisy,

Just a few more words about sending Christmas Cakes overseas. I think things must be perfect to begin with, if they have to go through the tropics. I myself have never sent cakes to England, but I have one baking at the moment to send to Surrey. However, I have sent to the Middle East, and the Pacific, and have never had a failure. One of the cakes was forwarded on from New Zealand, to an airman in New Georgia. Having been told that nothing would keep in that climate (leather belts and boots, etc., mildewed in a few hours) he decided to keep the cake a few days as a test, even though it wasn't properly airtight. He wrote later and said, "he and his mates sent their compliments and that was the best cake they had had in a long time." Here is the recipe:

Overseas Christmas Cake

Eight ounces of butter; 8oz. of sugar; 5 eggs; 10oz. of flour; 1 dessertspoon of golden syrup; 2lb. of fruit (2oz. can be peel); 1 good teaspoon each of mixed spice, cinnamon, and ground nutmeg; a pinch of salt; 1 teaspoon of vanilla; 1 teaspoon of almond and 1 teaspoon of lemon essence; and NO RISING. Method: Cream the butter and sugar, add the spices, essences and syrup. Cream this for 10 minutes. Beat the eggs with an egg beater for 10 minutes. Add 1 heaped tablespoon of flour to the butter and sugar to prevent curdling, then add the beaten eggs and flour alternately. Mixture should then be thick enough to hold the beater upright in the middle of the bowl. Then fold in the fruit, and bake 5 hours in a slow oven. With gas: Start with the regulo at 3 or 4 for ½ hour, then bring down to regulo 1. For electric: Start at 275 or not more than 300 with the top off, bottom low. I have only a coal range, so I heat the oven well, and let the first sharpness go off before I put the cake in.

I leave the cake in the tin about five minutes after it is done, then remove from the tin, strip off the paper, and leave it right side up on a wire cooler. I scald the tin, dry in the oven, then line with clean greaseproof paper, and next day or a day later put in the cake, cover with more greaseproof paper, and seal the tin with sticking plaster. You can add 1 tablespoon of sherry or brandy

to the beaten eggs if the cake is for overseas. I am told by an expert that the main thing in making cakes for overseas is to use no milk in the recipe.

Best wishes. From a Timaru Link.

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