

### Remedy for Crayon on the Wallpaper

Dear Aunt Daisy,

I was reading your suggestions to the Link to remove crayon from wallpaper. Well, I have had that terrible experience myself, in a new State House, when my two tinies took a blue crayon each, and scribbled hard on new pale pink wallpaper. I got a 2lb. loaf of dry bread and rubbed hard and got every bit off, and it didn't even leave a mark. Maybe that will be useful at a future date for somebody. It took quite a lot of bread, and all the crumbs that I swept up were navy blue. "Motuora Island."

Many thanks—these well-tested remedies are most helpful.

### A Hint for Butter-Makers

Dear Aunt Daisy,

A few weeks ago you published some hints on making butter. Well, I had a hint given me long ago when I used occasionally to make butter. It was—scald the cream. Let it cool of course, and let it stand a few days if desired. It will only take half the churning, and gives a delightful butter-milk.

My tip came from someone who used to take prizes in the shows in England. I thought perhaps this would be helpful to some listeners. L.B., Matamata.

Many thanks, L.B. It is this helpful spirit which keeps our Daisy Chain strong.

### Corning Beef and Meat

Dear Aunt Daisy,

Could you publish in *The Listener* a recipe for corning a small piece (say about 2lbs.) of beef, pork, etc. I remember something about a dry rub with salt, brown sugar and saltpetre, the meat being turned every day; but I do not know the quantities, or how long it takes to corn. Every cookery book seems to deal in such large quantities that I can't work out the amount of saltpetre, etc. With thanks.

Old New Plymouth-ite.

Well, we have a couple of Old English methods which are almost identical, and they are for hams, tongues, lamb and mutton, and any meat, really. It is not a dry rub, however—those methods are all given for very large sides, or whole pigs. So try this OLD ENGLISH CURING: One gallon of water; 1lb. of coarse sugar; 1½lbs. of common salt; 1lb. of butcher's salt; and 1oz. of saltpetre. Boil all together for 20 minutes, skimming carefully. When cool it is ready for use. A large ham should be in pickle for 21 days; a small one for 14 days, and an ox tongue for 12 days. Lamb and young mutton are ready after 10 days.

There is also a good recipe for SPICED SHOULDER OF MUTTON: Three ounces of salt; 1 dessertspoon of powdered cloves; 1 saltspoon of ground ginger; 4oz. of coarse brown sugar; 1 teaspoon ground mace, and 1 teaspoon of pepper. Mix all but the salt, and rub into the shoulder. Next day rub in the salt. Turn twice a day, and rub occasionally with the pickle for 8 or 9 days. Then roll it up. It may be boiled or cooked in rashers.

And here is another variation, called SPICED PRESSED MUTTON: Make a brine of salt and water, strong enough to float an egg. Add about a tablespoon of saltpetre boiled in some water with

a cup of sugar. Leave the brine till quite cold. Now put in the flanks from the mutton, the tongues, and any odd pieces not used as joints. Leave for a week or ten days. Then take out the pieces, and boil till the bones will come out easily. In a round cake tin put a layer of mutton, sprinkle with spice and a little nutmeg, then add slices of tongue, and continue the layers until the tin is full. Dissolve gelatine in some of the water in which the mutton was boiled—a dessertspoon of gelatine will set a breakfast cup of liquid. Pour into the tin so that the meat will be set in jelly. Cover with a plate, and press with weights. Leave about 24 hours.



## For your child— A BETTER CHANCE

Not so long ago in New Zealand only a very few children received a reasonably complete education. The rest went from primary school straight to work. Today every child must continue at school until he or she is fifteen years of age. Furthermore, every child is entitled to four years of free secondary education.

### Practical training

This increase in the time all our children are at school has made other changes necessary. Many of our youngsters have strong practical ability for which advanced secondary education is unsuitable. For them New Zealand schooling now makes use of modern equipment to teach carpentry, engineering, science, farming, homecraft. More of this equipment is wanted.

### The new spirit

Hundreds of our schools have been built or altered for greater light, air and cheerfulness. There is a happy relationship

between pupil and teacher. Life in a modern school is full of activity, purpose, and the joy of working together.

### Physical wellbeing

These advances plus a new attention to the body through free milk and apples, free medical and dental care, and better methods of physical training will put the New Zealander of tomorrow among the best developed, best informed, best balanced citizens of the world.

### How you can help

You can help by taking an interest in your local school, your school committee and parents' association. And here is one way to help obtain better schools and more teachers. Work steadily and—

## KEEP PRODUCTION HIGH

ISSUED BY THE NEW ZEALAND GOVERNMENT