

## FROM THE MAILBAG

### Cheap Window Blinds

Dear Aunt Daisy,

Do you know, or could you find out, of any material of which I could make new blinds? I need a pair of new ones, but cannot afford shop prices.

"Daisy-ite."

There was a good method used during war-time when holland for blinds was not available. That was to get strong brown paper from the stationer. Cut the blinds the required size, and make a single hem down either side, and the top, exactly like ordinary blinds. You can machine the thick paper with a big stitch. Make a hem at the bottom for the batten; and add on if you want it, a scalloped piece for the fringe. Paint one side with varnish, or thinned enamel. Wipe it down well with a cloth, for the paper absorbs quite a lot of it. Turn it over and paint the other side. Let it get quite dry, then sew on the fringe, put in the lathe, and screw on a tassel or cord. These last well, if pulled up and down by the cord. I hope this will help you out of your difficulty, "Daisy-ite."

### Sponge Cakes Go Sticky Now

Dear Aunt Daisy,

I wonder if you could enlighten me why my sponge cakes go wet and sticky after they come out of the oven. This has been my experience for the past three years or more. Previous to this I made very successful sponges from the same recipes.

"Susan," Onehunga.

Well, Susan, the recipes must be all right, as you always used to use them so successfully; but I wonder if you are putting just a little too much sugar—perhaps using a bigger cup for measuring. A little too much sugar could account for it. But most likely it is the present-day flour, which is blended differently from the flour of a few years ago, and there is not so much gluten in, I understand. If you take out a tablespoon or two of the flour, and substitute cornflour or arrowroot, I think you'll find your difficulty is overcome. It is the same with white sauce, which should be made with ordinary flour, but nowadays just a little cornflour seems to make it keep the right consistency.

### Marmalade with Only Golden Syrup

Dear Aunt Daisy,

Would you please publish in *The Listener* the recipe for Golden Syrup Marmalade. I copied it down some months ago, and now find it is lost. It was the one to use golden syrup only—I have the other for syrup and sugar.

Mrs. S., Cambridge.

Marmalade. Five pounds of golden syrup; 4½ pints of water; 4 oranges; ½ lemon; and ½oz. of gelatine. Peel the oranges and lemons as finely as possible, and then shred the peel. Discard the white pith from the fruit, and the pips. Cut the fruit up finely, and put into the preserving pan with the peel. Add the water and boil about 40 minutes until tender. Then add the syrup, stir well till dissolved, and boil till it will set when tested—about 40 minutes. Add the gelatine after taking the pan from the heat—stir till dissolved, and then bottle it. Stir gently all the time, and use more or less syrup according to the size of the fruit. It may need longer than 40 minutes in the second boiling, if it seems too thin.

### Can She Wash Felt?

Dear Aunt Daisy,

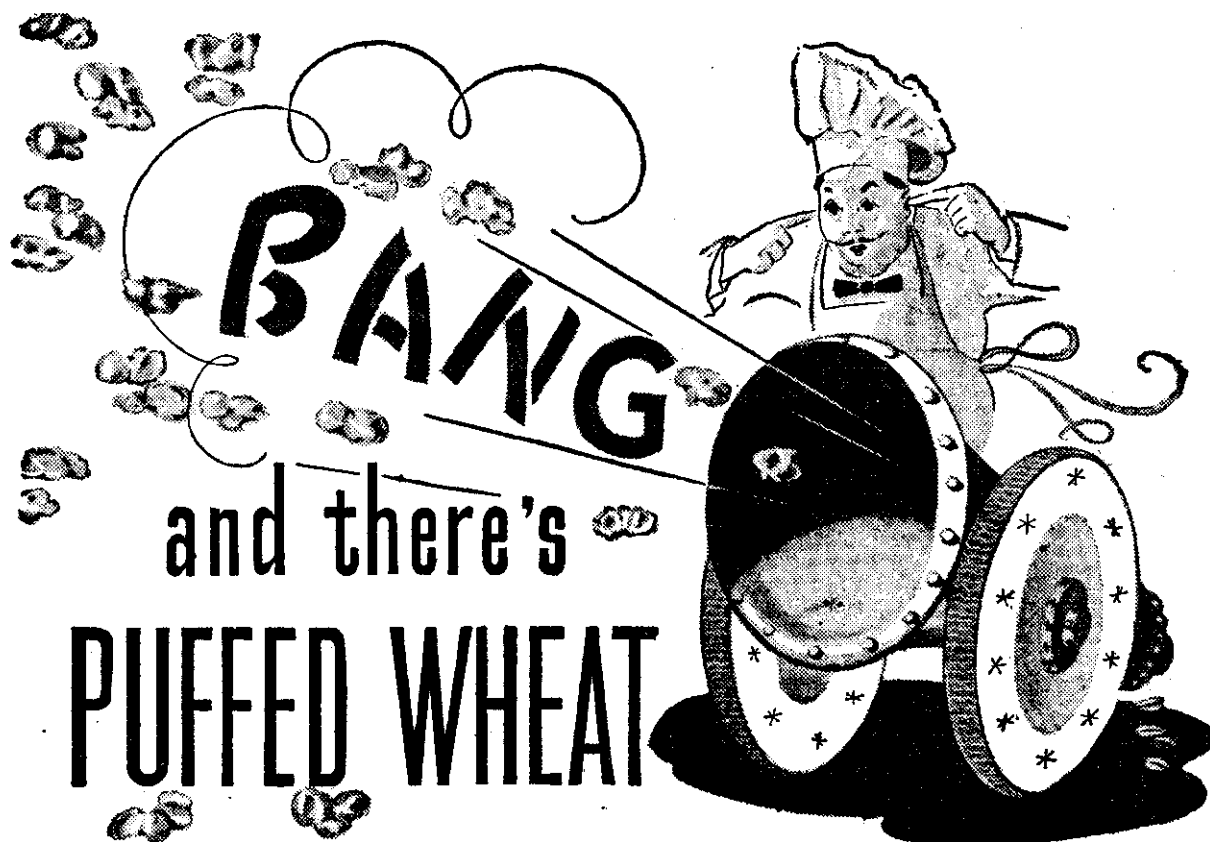
Could you please tell me if you can wash a felt table cover. I have a blue one in my living room, and it could do

with a dipping, but I do not know if you can wash it. It cost me 15/6 a yard, and is too expensive to spoil. Please let me know what you think, as all your hints and recipes are excellent.

Mrs. B., Ashburton.

Well, Mrs. B., I would not advise you to wash the felt, as it would probably shrink, and lose its shape altogether. If it were mine, I'd send it to be dry-cleaned. However, you could give it a slight cleaning at home by rubbing with magnesia, or hot bran, and after a few hours, brushing and shaking it well out. And you could also clean it as they do felt hats—get a piece of worn, old sandpaper, and gently go all over it in small areas, using a circular motion. It must be gentle so that the surface of the felt is not spoiled.

## For Whiter Hands



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