

white pith, and slice the pulp. Put all in a large jug and pour on 1 quart of boiling water. Stir well, and leave for a while. Strain well through fine muslin and bottle. One teaspoon to a tumbler of water or soda water is about the right amount.

Golden Fizz (Nourishing)

Beat one egg yolk and one egg white separately, and fold the white into the yolk. Add sugar to taste, and beat; also

Butter Substitute

Make a breakfast cup of milk; 1/2 lb. of vegetable fat; 3 heaped tablespoons full cream milk powder; 1/2 teaspoon salt; 4 or 5 drops of food colouring. Melt the vegetable fat. Mix the milk powder, salt and milk to a smooth paste. When the fat is cool, combine with the milk mixture, and beat with an egg beater for four minutes. Add colouring—2 parts of red to 4 parts of yellow makes a nice shade—and beat again. Put aside to set. Iodised salt must not be used.

the juice of 1 big orange. Put into a glass, fill with milk, and beat lightly. Sprinkle nutmeg on top.

Ginger Beer

One pound of sugar; 1 dessertspoon of cream of tartar; 1 dessertspoon of lemon essence or 3 dessertspoons of lemon juice; 1 level teaspoon of tartaric acid; 1 gallon of cold water; 1 dessertspoon of ginger; and a handful of raisins. Mix till everything is dissolved, and then leave for two days. Strain, and bottle in bottles with screw tops. Ready in a few days, but better kept a little longer.

FROM THE MAILBAG

Chocolate Icing on Marshmallow

Dear Aunt Daisy,

I am wondering if you can solve a small problem for me. I have a recipe for a very nice Marshmallow shortbread, and when I ice the marshmallow with chocolate icing, the icing will not set; no matter how stiff I make the icing, it begins to moisten after a short while and just runs off the marshmallow. I make the icing with cocoa, a very small amount of water, and icing sugar mixed to a stiff mixture. I have also tried a butter icing, but this also will not set on the marshmallow.

Perhaps you know of another recipe for chocolate icing which will set on the marshmallow; or can find out the reason. H.H., Wanganui.

We took up the matter with the Links in the Daisy Chain, and they gave us their view and hints. One said: don't spread with a wet knife, but be sure to use a perfectly dry one. Another recommends leaving the marshmallow till next day before putting on the chocolate icing, so that it dries out thoroughly. Another suggestion is to add 1 or 2 teaspoons of raw cornflour to the icing—don't cook it, but just mix it in with the icing. She said it gives quite a glaze to the icing, as well.

And another excellent cook, "Lyall Bay Lady," sent us her special icing which she always uses on marshmallow. Chocolate Icing: A 7d cake of good chocolate; 2 tablespoons of cream from the top of the bottle; and 1 teaspoon of vanilla. Grate the chocolate into a

double saucepan, or a basin standing in hot water; add the other things and melt. While it is still just warm and soft, pour over the marshmallow.

Waterproofing Again

Dear Aunt Daisy,

Please help another Daisy in distress, minus a few petals. I have always written down the water proofing of material whenever you have given it, but do you think I can find one of them? No, I cannot, and I must waterproof the sides of an extension to our tent as soon as possible. So could you please publish a reply in *The Listener* and so let me collect my fallen petals again? Gratefully Yours, "Another Daisy."

We must restore those petals! And it is a topical subject now, with summer camping in full force. These quantities are enough for a tent, but you'll probably need more water, as the tent must be properly immersed. Dissolve 1/2 lb. of sugar of lead, and 1/2 lb. of powdered alum, in a bucket of water—soft water if possible, and rainwater is best. Leave it to stand for some hours, until no more will dissolve. Then pour it off, being careful not to disturb the sediment at the bottom. Add more water if necessary, and immerse the tent for 24 hours. Then hang it out to dry—don't wring, but let it drip dry. It may take a day or two. This method is good for coats, as well.



BLONDES

Stay Blonde
with
STABLOND

★ BRINGS BACK to darkened blonde hair the rich, golden beauty of childhood.

★ PREVENTS light hair from darkening with age.

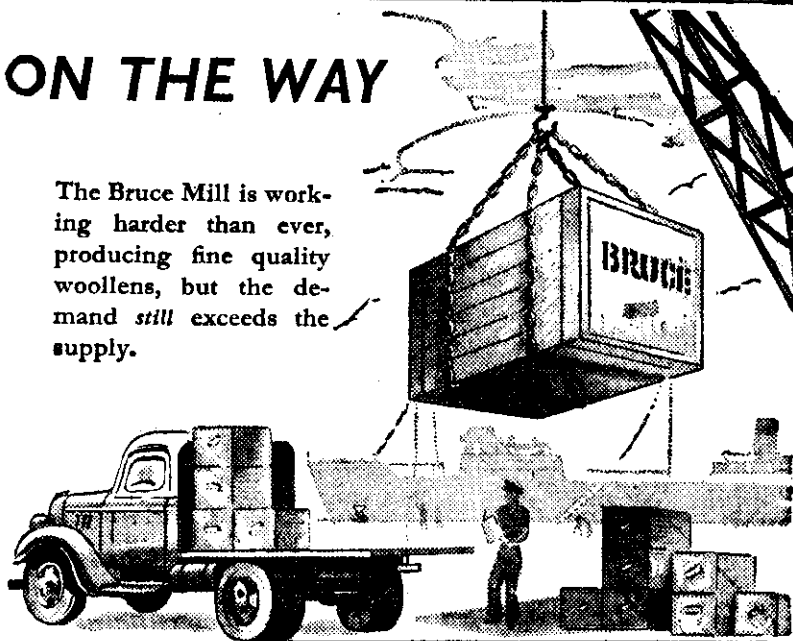
Contains no dyes or injurious bleaches

THE BLONDES OWN SHAMPOO

Fassett & Johnson Ltd., Manners St., Wellington. 481a

ON THE WAY

The Bruce Mill is working harder than ever, producing fine quality woollens, but the demand still exceeds the supply.



BRUCE

King of Woollens!



Ask for the
best — for
Bruce.

We ask your patience for a little longer. Soon we hope to have Bruce blankets, socks and knitwear available from your retailer in greater supply.

The Bruce Woollen Manufacturing Co. Ltd.,
Milton, Otago.