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egg. Wash gherkins, let stand all night in brine. Drain, dry gherkins. Boil spices in vinegar 12 minutes, add gherkins, boil 2 minutes. Put gherkins into sterilised jars, pour vinegar over. Put spices away till next day. Pour vinegar off gherkins, and reboil with spices for a few minutes. Pour back boiling hot over gherkins, and seal airtight.

Custard Tarts

Dear Aunt Daisy,

Someone asked your advice through *The Listener* about the making of custard tarts, and though I think you helped her with her particular difficulty, I thought I would pass on a tip given me by a professional cook. It is this: Line

the plate with pastry, then pour over a little cold water; swirl round, and pour out at once; then pour in the custard and bake.

Here is another useful tip. In making tomato cream soup, when adding sauce or milk to the tomato, have both about the same heat; then gradually pour the sauce into the tomato, stirring all the time. Reheat if necessary, but don't allow it to boil, as the boiling will curdle the soup. I have made tomato soup this way for many years and never had a failure. E.M.

Preserving Beans

Dear Aunt Daisy,

I have an excellent recipe for preserving beans; I have done it for the past

two years and wouldn't go back to the old salt method. They really are just like fresh beans when cooked. I thought you may like to pass the recipe on to your *Listener* readers. Wishing you all the best. Aileen, Christchurch.

Thank you, Aileen—that helpful spirit is one which pervades the whole "*Daisy Chain*" and so we share all our best household discoveries. Here is "*Aileen's Method of Preserving Beans*."

To every pint of water, add 1 teaspoon of salt, and 1 tablespoon of vinegar. Bring this to the boil, add the sliced beans. Bring to the boil again, bottle in airtight jars, and overflow with boiling liquid. Cook in the usual way when wanted.

What!

no lunch yet?

"*COURSE, I know it's only 'bout half past ten, but I've seen that Bixies packet in the picnic basket and goodness! would I like to get my hands into it!*"

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