

plenty, I put 4). ½lb. butter, 1 table-
spoon golden syrup, 1 teaspoon vanilla
flavouring, 1 tablespoon wine, if pos-
sible.

Method:—Sift flour, sugar, baking
powder; add fruit and peel; cut up
butter with a knife (do not melt it) and
add to other things. Beat eggs, add wine
and syrup. Make a well in centre of
mixture, and mix these in well with
wooden spoon, or broad knife. Bake in
moderate oven, 340 degrees, electric
stove, about 1¾ hours. **DO NOT TAKE
CAKE OUT OF TIN.** A hat pin or fine
piece of wire will show if cake is cooked.
Next day I iced the cakes with the
white of an egg beaten stiff, enough
icing sugar to make the mixture hold
a spoon upright and a few drops of
vanilla. Pour icing over the cake, allow

this to stand overnight, when it will be
well set. Now a few sheets of luncheon
paper, then a piece of good clean brown
paper; put on the lid; put friction tape
(the black sticking tape) around the
edge of the lid, which keeps the cake
well airtight. I stick the paper-wrapping
with gloy and tie string around. I have
had wonderful praise, no failures, al-
though my cakes went all round the
world.

Trusting this will help, as it is very
heartbreaking to have a failure,

Marguerita.

Bottling Beans

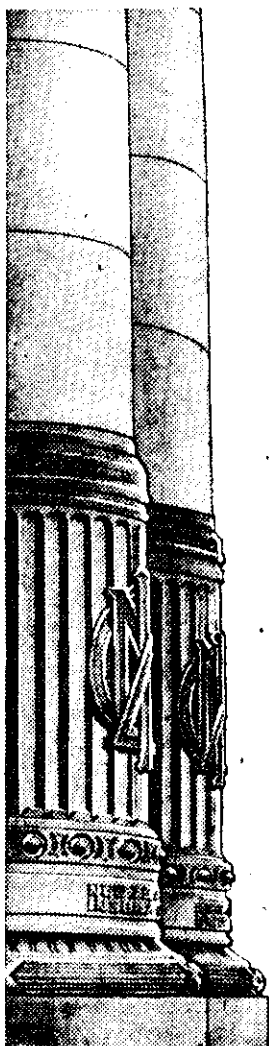
Dear Aunt Daisy,

I would be grateful if you would
publish in *The Listener* a recipe for
bottling beans. I have tried putting
them down raw with salt, and would like

to try them cooked and bottled. I feel
sure that there must be some method
of doing this. With many thanks, Yours
faithfully,
"Constant Reader."

*Here is a recipe which has just come
in. Be sure ALWAYS TO BOIL home-
preserved peas, beans and corn (all non-
acid vegetables) before eating, for 15
MINUTES, unless preserved in a pres-
sure-cooker, as a safeguard against
botulinus poisoning.*

*To every pint of water allow 1 tea-
spoon salt and 1 tablespoon vinegar.
Bring this to boil. Add sliced beans,
bring to the boil again. Bottle in air-
tight jars, overflowing with boiling
liquid. Used in winter time, they taste
like fresh beans. Cook in usual way
when taken from jars.*



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