

want to do the beans by sterilizing, they must be done for two consecutive days, 2 hours one day and another hour the second day, by the method explained in "The Listener" for February 21. Even then, you must boil the beans for 10 minutes before eating them. When pressure cookers become available the non-acid vegetables may be sterilized quite safely in less time, because of the much greater heat developed.

Salad Dressings

Dear Aunt Daisy,

Last summer you put over a recipe for a salad dressing which used condensed milk, mustard and vinegar. They were put together in a jar, and then shaken. My husband and I voted this the nicest dressing we had ever tasted. As I have been away from home owing to sickness, this recipe has now been mislaid and I cannot remember the order in which the ingredients were to be placed in the jar. Will you please put the recipe in *The Listener*.

Wanganui.

Here are two:—

1. Half a cup of vinegar, 1 small cup sweetened condensed milk, 1 teaspoon made mustard, 1 teaspoon salt, a pinch

Chocolate Chip Squares

One cup butter or fat; $\frac{1}{2}$ cup white sugar; $\frac{1}{2}$ cup brown sugar. Cream those well together, and 2 well-beaten egg yolks; 2 cups of sifted flour, 1 teaspoon of vanilla; a little salt; 1 tablespoon of hot water; $\frac{1}{4}$ teaspoon soda; 1 teaspoon baking powder. Mix in usual way, with soda in the hot water. This makes a stiff dough. Flatten on cookie sheet, sprinkle thickly with grated chocolate. Then over this spread the whites of 2 eggs beaten with 1 cup of brown sugar. Bake about 300 deg. for 20 minutes (approx.). Cut into squares when cold.

of pepper, 1 egg yolk (only). Place the ingredients in the above order in a screw-top jar and shake vigorously for 2 or 3 minutes.

2. (with oil) A quarter of a cup of vinegar or lemon juice, $\frac{1}{2}$ cup salad oil or melted butter, 2-3 cup sweetened condensed milk, 1 egg yolk (unbeaten), $\frac{1}{2}$ teaspoon salt, few grains cayenne, 1 teaspoon dry mustard. Place ingredients in pint jar in order listed. Fasten top on jar tightly and shake vigorously 2 minutes. Chill before serving. May also be made by stirring ingredients in bowl.

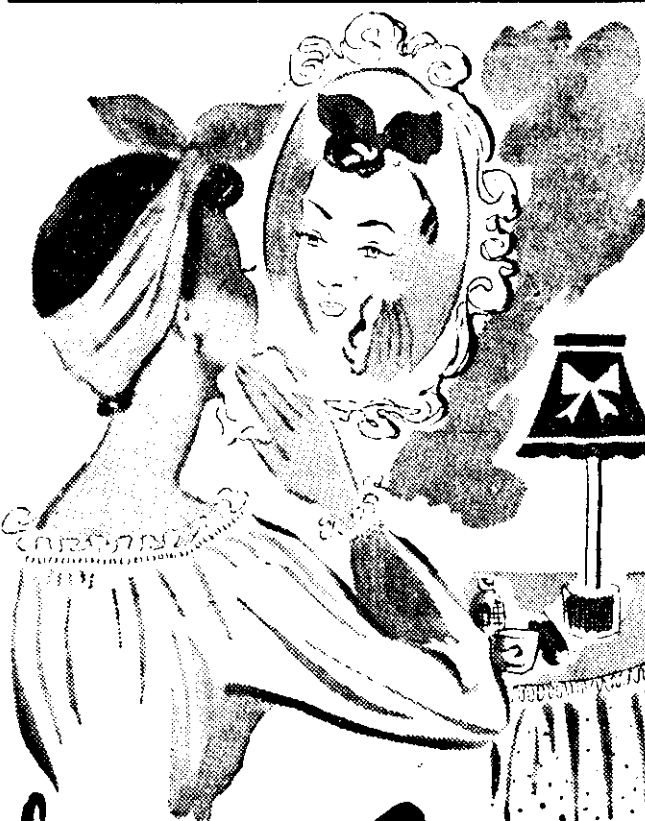
Mock Cream Wanted


Dear Aunt Daisy,


I would be so very grateful if you could let me have a good recipe for Mock Cream—perhaps one with gelatine in it. I am not always able to listen to your session at 9 o'clock, but take *The Listener* every week and always read the recipe page. Thanking you, Yours, E.H., New Brighton.


Try this one:—One pint of milk, 2 tablespoons full-cream milk powder (mixed to a paste with a little milk from the pint), 1 teaspoon sugar, 1 dessertspoon boiling water, 2 teaspoons gelatine, and a little vanilla essence. Warm milk to blood heat, and add to milk powder paste. Dissolve the 2 good teaspoons gelatine in the boiling water, then mix all together well. Stand aside to chill thoroughly. Then beat again. Tastes like whipped cream.

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