

able to successfully remove oil marks from my wall-paper, with a paste made of carbon-tetra-chloride and powdered magnesia.

Now I am hoping that you may be able to help me again. I would like to obtain the recipe for making the ink used to draw the transfers used for embroidery. When I went to secondary school we made our own designs, and ink, and so we were able to embroider our original ideas. I know that two of the ingredients we used were washing blue and egg-white, but unfortunately I can't remember quantities or other ingredients. I would be most grateful if someone could help me. Yours sincerely,
J.G., Auckland.

Here are two "transfer" recipes: The first one, which has proved very successful for going over old transfers which have been nearly ironed away, is simply made of equal parts of washing blue and white sugar, mixed to a paste with water

Eggs for England

Dear Aunt Daisy,

I am writing to pass on a most valuable way of sending eggs to England, or anywhere. A friend of our family, who lives in New Plymouth, sent a tin of fat to Scotland, and put fresh eggs into the fat while still soft, and sealed the tins, and off to Scotland it went. My friend has now received word that the fat and the eggs have arrived safely, and that the eggs were as fresh as when new. What a treat to receive such a rare gift! I think this is worth sending in to you to pass on both through *The Listener* and your Morning Session to others who may wish to follow my friend's example.

Hawera.



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SPECIAL Shirley Fritters

THESE fritters are specially tasty, and most economical. This quantity actually makes ten quite large fritters. For the meat use any left-over cold meat, adding a little bacon or kidney if available. One cup flour, 1½ teaspoons baking powder, ½ teaspoon salt; 1 well beaten egg; ½ cup milk; ½ cup cold minced meat; 2 teaspoons chopped parsley; 1 teaspoon grated onion; pinch mixed herbs if liked. Sift flour, baking powder and salt. Add milk to egg and mix with dry ingredients only, until flour is moist. Then add other ingredients. Fry in fairly deep fat in dessertspoon lots, about 2 minutes, on each side. Served with gravy and vegetables makes a good hot meal, or for lunch serve topped with thick slices of grilled tomatoes.

until of the consistency of cream. Use a new nib. The other one makes a white transfer, and is applied with a fine paint brush or a pen. Beat half an egg-white with one level teaspoon of sugar until stiff; add one teaspoon of cornflour and a few drops of boiling water. Use soon after making.

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