

very dirty the first two boilings. I ruined the buttons, though, and would advise the removal of the buttons before all this boiling. Mine cracked and weakened, and will have to be replaced. Thanking you for the help I have gained from you at different times, "Nigger," Christchurch.

#### More About Cakes for Britain

Dear Aunt Daisy,

I have just read "Marguerite's" letter in your column in *The Listener* and was so pleased she had had success with the cakes she sent to Britain. I have been sending cakes Home for the past six or seven years, and all have arrived in perfect condition. I always use the recipe in your Number 5 Cookery Book, the Dark Christmas Cake mixture, the one with blackcurrant jam in. I also saw that you gave this recipe among your Christmas cakes in *The Listener* at Christmas time.

I sent four cakes to Britain this last Christmas, and one struck that much-delayed shipment, and did not arrive for five months. However, an airmail letter received last week said it was just perfect. I could not make them with butter as the recipe said, but used cooking fat like Marguerite; also substituted almond essence instead of almonds, and ground ginger instead of preserved. During the war I sent a friend of mine a cake made with the mixture, and seeing she expected to be married in the next few months, she decided to keep it as her wedding cake, fearing she would not be able to have one otherwise. However, it was the next December before the marriage took place, but she said the cake was still in perfect condition in spite of (or maybe because of) having been baked fifteen months before.

I may add that before I used this recipe I always put at least a dozen eggs in my Christmas cake, but I never had such a lovely moist, dark cake as I have made with this recipe which calls for only six eggs. I divide it into two cakes to send away.

All my friends in Britain are anxious for me to send them this recipe, so they can make it for themselves when "Happy days are here again."

I have found your recipes and practical hints so helpful, also those of the other Links too, maybe my experience will help someone. I hope it will.

"Durham Lass."

#### A Coffee Stain

Dear Aunt Daisy,

Recently I spilt a drop of coffee on a new blue crepe frock, and I would be very grateful if you could suggest how the stain could be removed. Enclosed is a sample of the material.

"Sad Sue," Auckland.

Try soaking the spot in glycerine first, for an hour or two—lay the spot over a thickly folded towel and make the place thoroughly wet with the glycerine. Dampen it again, after it has dried. Then sponge the whole place with cool, sudsy water, and hope for the best. Rinse with cold, clear water. To help avoid a water mark, smooth out the moisture at the edges, so that it gradually merges into the rest of the material. Dry it as much as you can with a clean towel, and do not press till it is dry. If there is a resultant water-mark, you may need to dampen the whole skirt evenly all over, before pressing—or place a dry cloth next to the material and a damp one on top, and iron with a fairly hot iron. The steam will go through the dry cloth on to the material, without actually wetting it.

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