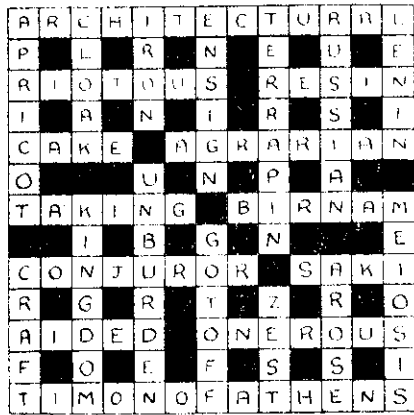
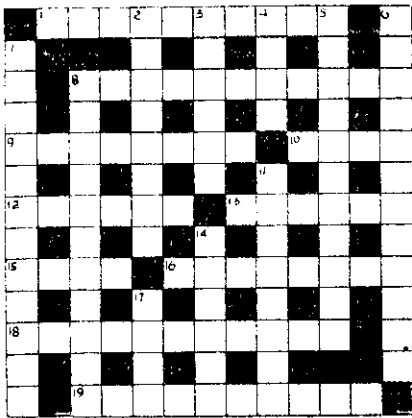


THE LISTENER CROSSWORD

(Solution to No. 340)



No. 341 (Constructed by R.W.C.)



Clues Across

1. Lent a brace to make a Biblical tent.
8. A common one seems suitable when adding vulgar fractions.
9. Bean leaf properly arranged gives a kind of plant.
10. "I am gone, sir, And --, sir, I'll be with you again." ("Twelfth Night," Act 4, Sc. 2).
12. There is always a full moon at this time.
13. Mourn for.
15. Backwards in presenting tips?
16. Charging.
18. Ill in the middle of vacating -- no wonder the result is shewing indecision.
19. "..... some -- That hath a stomach in't." ("Hamlet," Act 1, Sc. 1).

Clues Down

2. One blend (anag.).
3. Citing.
4. Bevel.
5. These circumstances may tend to lighten the sentence.
6. He can tell the significance of the bumps on one's head.
7. Semi-tight (3 words).
8. One stage below the gods (2 words).
11. A puce liar would be, -- very!
14. Claire could make one, even if she couldn't get the cream to fill it.
17. A bad mark on one's escutcheon.

(continued from previous page)

paper parcel. Put it into a hot oven—a scone oven—for half an hour or more, according to the size of the loaf. A small loaf takes about ½ an hour, and a large one about one hour. Take it out of the oven and put the whole parcel into the bread bin until nearly ready for use. This is excellent. I have had fresh week-end bread ever since the forty hour week for bakers came in. I pop it in on Saturdays, after the scones are cooked, and on Sundays after the dinner is cooked.

M.V. (Christchurch).

This tip has since been confirmed by several delighted Links in the Daisy Chain.

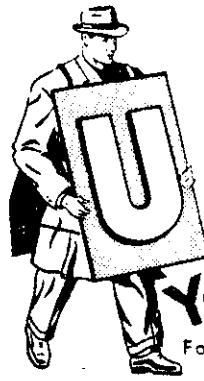
Another Stale Bread Hint

Dear Aunt Daisy,

This week I've received a hint on how to make stale bread fresh again, so thought it might help some other Listener readers. Here it is:

Put a piedish of boiling water on one rung of the oven, and on the next rung directly above it put the loaf of bread so that it gets the steam. Have the oven at 350 deg., top off, and bottom low. Time, 20 minutes, and the bread is just like new again, and tastes lovely. Hoping this will help someone. "Avie."

NEW ZEALAND LISTENER, MAY 16



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