

equal all over. Do not rub too hard. Some people use these steel wool pads, but in any case, work gently.

For the tea stains on your table cloth, try putting it dry into a vessel of BOILING soapy water, into which you have put a dash of ammonia, and a good tablespoon of borax. Rinse thoroughly and dry in the sun. If the stain persists, soak it in a little chloride of lime and water. Use about 1oz. of chloride of lime to a

FOOLPROOF CHOCOLATE CAKE

(From "Aunt Mabel")

One small teacup of sugar; $\frac{1}{4}$ lb. of butter or substitute; 1 egg; 2 tablespoons of golden syrup; 2 cups of flour; 2 tablespoons of cocoa; 1 teaspoon of baking soda; 1 cup of milk; 1 teaspoon of baking powder; and essence to flavour.

Beat the butter, sugar, and egg. Add the melted syrup, then flour and cocoa sifted. Dissolve the soda in milk, add with the essence, and beat until all is smooth and light. Lastly add the baking powder, and bake in a moderate oven for $\frac{3}{4}$ of an hour. Keeps well.

Icing.—Heat slowly 2 tablespoons of sugar; 1 tablespoon of cocoa; and 2 tablespoons of water. Add essence to taste, and cool slightly. Add enough full cream milk powder to make a creamy icing.

quart of water, let it stand all night, then strain very thoroughly through a strong cloth. Be sure to rinse thoroughly afterwards in water containing a little vinegar, to kill the chloride of lime.

Recipe Please

Dear Aunt Daisy,

I should be so glad to get the recipe for candied orange or lemon peel, since we grow the latter. When in Dunedin I seem to remember the Home Service folk saying something about it, but can't recall the recipe.

Mrs. E.P. (Nelson).

Here are two recipes, the second being a quicker method; but the first one has the big quarters, of which the hollows are filled with syrup, and afterwards dried—like the bought peel.

Candied Peel: — Cut the skin into quarters, and soak in salt and water for four days. Drain and boil in fresh water till tender. Make syrup with 1 cup sugar and 1 cup water. Put peel into this and boil till soft. Leave until next day. Then remove peel, and add to the syrup the juice of 1 lemon and 1 cup of sugar. Boil till thick. Pour this over the peel, and gradually dry off in the oven. Orange peel is very nice done this way.

Quick Method: — Cut the peel of bright yellow oranges into long strips, about $\frac{1}{4}$ inch wide. Cover them with cold water, and bring slowly to the boiling point. Drain off the water, add fresh water, and repeat the process three times. Measure the orange peel, add an equal amount of sugar, and just enough boiling water to cover. Simmer until the rind is tender and clear. Cool, drain from the syrup, and roll the strips in granulated sugar. Spread them out to dry for several hours, and roll again in granulated sugar if at all sticky.

Lemon peel is done the same way, but allow it to stand overnight in cold water before cooking.

Osram

THE WONDERFUL LAMP

A GEC PRODUCT