

FROM THE MAILBAG

Two Troubles

Dear Aunt Daisy,

I've had the misfortune to have a small hole burnt through my new dress, which I was wearing for the third time. It is a navy and white patterned silk. I was wondering if there is something with which I could stick a piece of the material underneath. It is a dress I would not want to be washing.

The other question is about my aluminium kettle. I have been using water from a bore during the dry spell, and it has left a coating inside. Is there something that would remove it without damaging the kettle? —"V.M."

The frock first—that is quite a frequent accident, having a small hole burnt in a frock. You can stick the patch on with clear nail varnish—use it sparingly, and press the patch on neatly from behind; or you could dip the patch in cold

methyated spirits in the last rinsing water. I would not SOAK the nylons in cold water, but simply squeeze them lightly through in weak soapy water, in the usual way, quite quickly, just as you have always done with your silk stockings. Never wring them, just squeeze a little and roll them in a bath towel for a few minutes to get all the water out; then hang them carefully to dry, away from the fire. They dry very quickly indeed. Soaking nylons in water for a long time is apt to make them fade. I know one American girl who made two pairs last her four years, and that is how she took care of them. Use luke-warm water both for washing and rinsing.

TWO METHODS OF MAKING EXTRA BUTTER

METHOD I: One breakfast cup of milk; 2 heaped teaspoons cornflour; a good pinch of salt; and ½ lb. of butter. Heat the milk, then blend in the cornflour mixed with a little more milk. Add as soon as the milk boils. Cool. Then cut the butter into the cool sauce, and beat it in. If you have any full cream milk powder—add 2 teaspoons with a little more milk—it is an improvement.

METHOD II: Stand 3 pints of milk for 1 day, and then pour off the cream—it should be 1 good breakfastcupful. Bring slowly to scalding point. Thicken with 1 heaped teaspoon of cornflour and ½ teaspoon of salt, moistened with milk. Remove from the fire, and chop in 1 lb. of butter. Beat well till it is cold and firm. It can then be shaped with butter pats. It makes about 2 lb. and does not have to be used straight away.

water starch, lay it on, and press with a hot iron. The starch goes clear with the heat, as it does when you starch anything with a cold water starch. Woollen materials with a wee hole can usually be neatly darned with threads pulled from a loose edge in the seam.

The kettle can be fixed quite easily. Boil up the kettle full of water, with a teaspoon of lime in it. Or dissolve 2 teaspoons of borax in the kettle full of hot water, and boil ½ hour. This loosens the fur, which can then be thrown away. Instead of lime, you may try using some crushed egg-shells.

Caring for Nylons

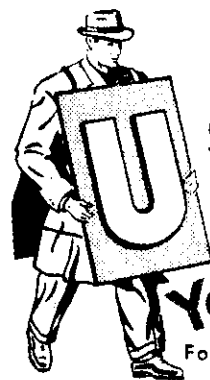
Dear Aunt Daisy,

I have recently been fortunate enough to procure nylon stockings. The shop assistant recommended me to soak them in cold water for some hours before first wearing them.

I read somewhere that stockings should be soaked in methyated spirits to make them longer-wearing. Is that so, Aunt Daisy? You probably know about this, as you've been over in the United States while the Nylons were the rage.

"Nylons" (Thames).

In America the directions for taking care of nylon stockings are usually affixed to each pair by the maker. I have never heard of soaking either silk or nylon stockings in methyated spirits, nor would I advise it, especially for nylon. You may be thinking of the tip for making silk blouses or frocks shiny and a tiny bit stiff by putting a dash of



for Unequalled

—and "You for Eukols" after you've felt the soothing relief from these unequalled red jubes blended from Pine, Eucalyptus, Gaultheria, Cinnamon, Gualacal, and other healing agents.

You for Eukols

1/1d.
A
TIN

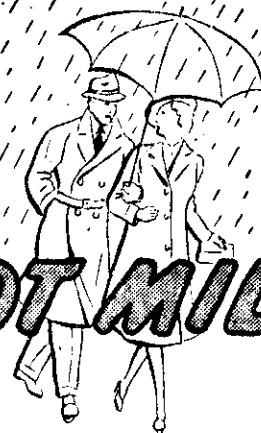
For SOOTHING COUGHS, COLDS, SORE THROAT

Mayceys & Co., 385 Khyber Pass, Auckland.

5.7a

Rain, hail or snow . . . winter's the weather for

WEET-BIX and HOT MILK



Brrrrr . . . listen to that rain! It's getting colder every minute, the wind's howling . . . who'd want to go out on a morning like this? But hooray! there's breakfast on the table already—crisp, golden-brown Weet-Bix swimming in hot milk . . . mmmm, de-licious! And look—stewed fruit to go with it! That's a breakfast it's worth getting up for!

Time? Trouble? Goodness, no! Serve Weet-Bix straight from the packet to the plates . . . pour on hot milk . . . and breakfast's ready. It's as simple as that.

Winter or summer, Weet-Bix is a nourishing, ready-in-a-minute breakfast that gives you enough to see you right through the morning. Made from sun-ripened whole wheat grains, malted, toasted to a turn, Weet-Bix are packed and then sealed so that they reach you factory-fresh and ready-to-eat.

MADE BY THE SANITARIUM HEALTH FOOD CO., PAPANUI, CHRISTCHURCH.

BIXIES • MARMITE • SAN-BRAN • PUFFED WHEAT