

about six parts; then cover with fresh milk, in a good-sized basin, and let it stand for a couple of hours. Now work the butter well, in the milk, and then take it out and wash it several times in clean, slightly salted water. Work it well in the clean water each time.

Another Link in the Daisy Chain writes:—"I just washed the butter in slightly lukewarm water—I must have used about eighteen different waters, and then re-salted it. No one was any the wiser, and no complaints."

Another old-fashioned remedy is to melt the butter on the side of the stove, with a little boiling water and ½ teaspoon of baking soda. Stir it up well, and put in a piece of well-browned toast, and leave it till next day. Take the toast out, and use the butter fairly soon.

they are cooked it is quite easy to slip off their outside knobby skins, and there is the nice white inside all beautifully cooked. I never waste time with them now—just a scrub and into the pot they go.

I find that potatoes at this time of the year often go very pulpy when cooked, so I just scrub them also, and find that their skin holds them together, and they are quite easy to peel when cooked either by the individual diners, or if they haven't the time (or are too lazy!!) by the "cook-in-charge," before serving.

I do hope these two hints will help any "infuriated" cooks who may be reading *The Listener*.

"Dorothy Anne," of Christchurch.



### Unbleached Sheets

Dear Aunt Daisy,

I read in last week's *Listener* that a lady was wondering how to whiten unbleached sheets. You gave two methods, which sound very good. I have never tried anything like that, though. I have several pairs of unbleached sheets. I have just soaked them once to take out the dressing, then boiled in the usual way. I boiled them quite often and after a while they became as white as snow. They looked a horrible brown colour when first new, but are now quite white. I didn't blue them till they were quite white. This may be useful for other listeners.

"Constant Reader"  
(Palmerston North).

I expect they would have come white sooner if you had put the two table-spoons of turpentine into the copper. It is quite right not to blue them until they are white.

### Making an Asset of Coal Dust

Dear Aunt Daisy,

I am sending you a method of using up coal dust very satisfactorily indeed. It is taken from a newspaper cutting. I used some fine lignite coal dust, on a cold, wet Sunday afternoon, and it burned beautifully, and coked up like a gassy coal. I made the fire of wood, a few pieces of coal, then very carefully put on the dry dust, heavily sprinkled with soda. In half an hour we had a glorious red fire. As soon as my husband saw how the soda made the coal dust burn, he said, "You must send that to Aunt Daisy in case she hasn't got it."

Here is the Method: To make coal dust burn bright and clear, fill the shovel with dust, sprinkle all over it a little fine soda. Empty the shovelful of coal dust very gently on to the fire. Never throw coal dust on violently—it either falls all over the place, or so deadens the fire that it rarely recovers. The "soda-dust" will give out a bright fire which not only lasts, but uses up wasteful dust.  
"Miramar."

### Peeling Artichokes

Dear Aunt Daisy,

Ever since the morning you read out the humorous letter from the "Daisy Chainer" who was having trouble with that "infuriating vegetable" the artichoke, I've been meaning to send a few words of help. I, too, used to scrape, scrub and peel at those irritating, bumpy little articles, until there was hardly any edible portion left. Then I conceived the idea of just a good old scrub with a "vegetable brush" (in other words, a nail brush kept for the purpose), and then steaming them whole in with the other vegetables. I always steam my vegetables all together. When

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*Elizabeth Arden*

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