

## FROM THE MAILBAG

### Excellent for Children's Lunches

Dear Aunt Daisy,

The recipe for cheese biscuits mixed with vegetable extract you gave the other morning was a success, and my children thought they were "corker" in their lunches. Here is a recipe of my own which I find excellent for the children's lunches, or for the inevitable "in between." Cut wholemeal bread into thick slices. Spread thinly with a scraping of butter (or dripping from around the roast is good), then thinly with extract, and then plenty of cheese grated on the finest grater. Cut into fingers and bake in a hot oven for the first 10 minutes. Then dry out slowly.—Yours in the Daisy Chain, "Aunt Mabel."

This is the other recipe which Aunt Mabel mentioned.—Savoury Cheese Biscuits.—One teacup of wholemeal flour, 4oz. of grated cheese, 2oz. butter, and 1 teaspoon extract. Rub the butter into the flour, and add the cheese. Dissolve the extract in a little warm milk and water; stir into the mixture, but keep rather dry. Roll out thinly, cut in small rounds, prick well, and bake in a sharp oven.

### To Brighten the Stove

Dear Aunt Daisy,

Please come to my rescue. I have a lovely stove which gets so hot that I just cannot get any polish to stay on. Can you kindly tell me of anything black

### GRAPEFRUIT CHEESE

Juice 3 large grapefruit and grated rind of 1, ¼lb. butter, 2 cups sugar, 2 well-beaten eggs. Put butter, sugar, juice and rind in large basin or top of double saucepan. Stand over pan of boiling water. When these have melted and blended together, add well-beaten eggs. Stir constantly and thoroughly till mixture thickens. Pour into small pots. Cover cold. Keeps a considerable time. Delightful change from lemon.

that I can use? I do not mind if it is not glossy, but do want to take off that horrid grey look. I shall be so grateful for your reply, for the top of the stove just spoils the appearance of the whole room.

M.P.

Yes, I know what you mean. I think the only thing is to give the stove an undercoating of a heat-resistant silvery stove paint, after which you can then use a black stove-enamel on top. If you don't dislike the aluminium, you need not black it over at all—it looks quite nice, and is so easy to wipe over when anything is spilt; and also easy to paint over again at intervals. A good home-made black stove polish which is not dusty can be made as follows:—Mix well together 4 cakes of blacklead, 3 tablespoons of floor wax, and 1 cup of turpentine.

### Oiling an Oilskin

Dear Aunt Daisy,

As I was listening to your session the other day, when you were asking about a good mixture for oiling an oilskin coat, well, I will let you in on my secret.

It is: ½ gallon of benzine; and 1lb. of petroleum jelly. Mix the jelly with the benzine till a thin paste (like paint) and paint the mixture on with a clean paint brush. Then hang the coat out in the wind for an hour or so. I have been using this mixture for years, and nothing can beat it.

Mr. L.A.R.

NEW ZEALAND LISTENER, AUGUST 15

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