

a messy job, and you would find it just as useful to use the second and easier method.

1. **BRIQUETTES.** To each dustpan of coal dust use 1 teacup of kerosene;  $\frac{1}{4}$  dustpan of sawdust; 5oz. flour;  $\frac{1}{2}$  pint cold water; and 1 pint boiling water. Make a smooth paste of flour and cold water. Stir in boiling water, and boil

### TOUGH BACON MADE TENDER

Put slices of bacon in a dish. Pour over them about  $\frac{1}{2}$  a cup of milk. Sprinkle grated cheese on top. Bake until golden brown. This method of cooking is far superior to frying, and tough bacon becomes tender—and is much more manageable when attacked by the fork, as it doesn't jump across the table at awkward moments.

Instead of the usual method of pot roasting poultry with fat, try milk there too, using about a breakfast cup of milk and cooking slowly for some hours. Of course an old bird would take 7 to 8 hours, but could then be passed off as "chicken" to an unsuspecting family.

till thick. Put paste in a pail with kerosene and mix together, then stir in the sawdust and enough coal dust to make a stiff mixture. Form into balls. Place on paper-covered tray to dry.

2. **MOCK BRIQUETTES.** One handful of washing soda dissolved in 2 quarts of water. Spread it or pour it over a sackful of coal dust or slack, and fill it into paper bags, for use when required to bank up a fire.

### Removing Pine Gum

Dear Aunt Daisy,

I was reading in *The Listener* where a man got pine gum on an overcoat. I have cleaned a raincoat that got in a terrible mess, with a fairly warm iron and a very coarse piece of brown paper, and made a great job of it. I have told several people, who have had the same results. Chewing gum is easily removed in the same way. I have taken chewing gum off varnished tables, and bed posts without leaving any mark. This hint might be too late for Mr. F., but someone else might benefit. Cheerio and all good wishes, Aunt Daisy.

"Mosgiel."

### Jam From Bottled Fruit

Dear Aunt Daisy,

Could you kindly tell me how I can make jam out of fruit bottled in water. I have a number of quart jars of cherry plums bottled in water, and would like to know what quantity of sugar to use and whether I should pour off any of the water. The plums are cooked. I would be very grateful if you could let me know.

"Waihi."

It is generally from pulped fruit that people make jam—using  $\frac{1}{4}$  cup of sugar to each cup of pulp, and adding the juice of one or two lemons, after bringing the pulp to the boil first by itself.

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With bottled plums I would advise using equal quantities of sugar and fruit. You may either use the fruit as it is, water and all; or take the plums out of the water and bring them to the boil before adding the sugar just as you would fresh plums, in which case you will need less sugar. By using the whole contents of the jars you will get looser, more jelly-like jam. Even if you use the plums without the water, they will be wetter than fresh plums would be. I would advise making one jar first as a test. Just turn the whole contents into a saucepan, bring to the boil and add cup for cup of sugar. Stir till it returns to the boil, then boil hard till it will set when tested. Will you let us know which method turns out the best?

For Whiter Hands



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no lunch yet?

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