THE LISTENER CROSSWORD

Clues Across

- 3. Release, but scold in the end.
 7. Composed
- Composed. One who appreciates beauty.
- 11. A medical practitioner is involved in a
- kind of trap in these messages.
 "Oh what a tangled we weave When first we practise to deceive" (Scott).
- 16. Presage.
- "He saith among the trumpets, and he smelleth the battle afar off." (Job
- 19. This bird is always found in the nest.
- A shepherdess frequently seen in China?
- 23. Fortress.
- "Ye ached (anag.)."
 "Coming cast their shadows before"
 (Campbell).
- 28. Mittigate.

Clues Down

- Scoff at.

 *Charley's Aunt for instance.
 Edward, or King? 4
- Outside.
- "Crabbed -- and youth

- "Crabbed and youth Cannot live together." (Shakespeare).
 Reappearance after eclipse.
 "They, hand in hand, with wandering steps and slow, Through took their solitary way."
 (Milton).
- 12 Shem's father.
- 13. Unexpected piece of luck.14. Mother Hubbard's objective when she went to the cupboard.
- Dog-tired.
 The first word of most fairy tales.
- 20. Brings to bear.
 22. "All, all ave gone, the old familiar "
 (Charles Lemb).
 24. "Beware the of March" ("Julius
 Caesar," Act 1, Sc. 2).

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broad beans will be safe to use! I put them on and boiled them with a little salt for 20 minutes and then put them in hot jars and sealed them down. They have kept well, but I don't know if they are safe to use, as I have heard they must have a little vinegar added. "Constant Reader" (Stratford).

I think you will be quite sale as long as you boil the beans for 15 minutes before eating them. This is not to cook them-you have already done that-but to remove all danger of botulinous poisoning, which, even if somewhat rare, is always tatal. As you say, the safe way to preserve non-acid vegetables is to add a dessertspoon of vinegar to each pint jar; and they should be processed for 3 hours; 2 hours on one day, and one hour the second; or one hour on each of three successive days, to allow the dangerous organisms to develop and be killed.

Storing Kid Gloves

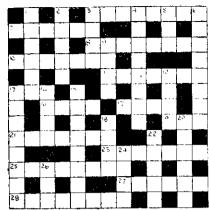
Dear Aunt Daisy.

Could you advise me on how to store kid gloves to prevent them developing spots?

Mrs. G.K.G., Kamo.

Here is the method given me by the glove buyer at one of our leading drapers: Get a cardboard box-perhaps a shoe-box---and put in a layer of the best powdered rock-ammonia (from the chemist). Upon this lay a double thickness of white paper, and then lay the gloves out flat upon the paper. Now cover with another double thickness of paper, and then put another layer of powdered rock-ammonia. (Do NOT let the ammonia TOUCH the gloves). Cover with the lid of the box. Look at the gloves every week or so, to make sure that all is well with them. This method is really for gloves already spotted, but I think it should be just as good for preventing spots. Sometimes you can leave them out in the air for a day or two.

No. 366 (Constructed by R.W.C.)



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from a little boy into a bundle of energy . . . Weetbix . . . crisp, golden, malty Weetbix. with stewed fruit and milk. As he eats them up, and passes his plate for more he won't know that those toasted, good-tasting wholewheat biscuits are supplying him with energy-giving elements. All he knows is that he likes them any way - for breakfast, . for tea, or spread with butter and honey or

Marmite for play-lunch or picnics. Any time, any place -- "Weetbix please, Mum."

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