not like the design so tried various; methods to remove them, methylated spirits included, without any result at all. Then I filled a saucer with eucalyptus and put one corner in for about 5 minutes, afterwards rubbing the offending transfer; and to my delight it all came off. So each corner was done the same. When I washed the material in warm soapy water there was no further sign of the transfer! Since then I have treated different stamped transfers with equal good luck; and, as we know, eucalyptus does not harm material, so one need have no fears about that.

"Fielding."

Cream Cheese

Dear Aunt Daisy,

Here is a quick and nourishing adjunct to a salad, or you may just eat it with brown bread. Allow a cup of milk (or more) to go thick (in the winter season when milk won't go sour, it is often necessary to make a junket with rennet to coagulate the milk). Turn the thick curds into a muslin bag, and hang up to strain out the whey, and save this, it is good to drink, or to add to salad dressing. Then turn the bag inside out and scrape the curds on to a plate-add salt to taste, a pinch of cavenne pepper, and about 6 to 9 carraway seeds. Also, if desired, a little chopped spring onion or parsley, or both, may be added. May be pressed into jars or chopped roughly and served. "Old Bachelor."

Mouldy Spots on Jam

Dear Aunt Daisy,
Could you find time to help me with my problem? As yet I've made wery little jam, but my last two attempts proved very discouraging, for though the jam set nicely and tasted delicious on being made, in both cases it soon had little specks of mould on the surface! I used cellophane covers and covered when cold.

"C.A.B.," Kilbirnie.

Try putting a piece of white paper just dipped in vinegar over your jam before covering it. Cut a piece the size of the jam-jar-writing paper will do nicely. Shake the vinegar off and lay it on the jam, then cover as usual. Perhaps you stored it in a damp or steamy cupboard -or the fruit may have been picked when wet. It is as well to seal the jam down when hot, except thick strawberry or cape gooseberry conserve.

Coconut for Cooking

Dear Aunt Daisy.

Concerning your recipe for coconut; after cutting it out of the shell, I put it through the smallest cutter of the mincer, spread it on a tray and dried in a cool oven. Kept in a screw top jar. This keeps for a long time, and I find it as good as the desiccated coconut from the shops. "G.L.S.," Christchurch.

Pikelets

Dear 'Aunt Daisy,

I am enclosing my favourite recipe for pikelets. I never have a failure with this recipe. The pikelets keep for days in a tin:

Eight ounces flour; 2 eggs; 1/2 teaspoon salt; 4oz. sugar; 4 level teaspoons baking powder; 1 cup milk. Sift dry ingredients. Gradually add well beaten eggs and milk. Drop spoonsful on to a greased hot girdle. Turn when a golden brown colour. My element requires heating for 1 minute at high, then turn to low "Lizabell."



MARMITE • BIXIES • PUFFED WHEAT • SAN BRAN •



A product of the Sanitarium Health Food

Company, Christchurch.

IT'S NO USE splitting hairs on the subject of thinning hair. Baldness may come faster than you think if you don't take action right away.
For SERIOUS THINNING HAIR and Heavy
Dandruff therefore, try Pure Silvikrin — the
concentrated hair food.

For GENERAL CARE of the Hair Silvikrin Lotion is recommended. It keeps your hair lustrous and glossy... checks dandruff and falling hair and keeps your scalp in good condition.

FOR HEALTHY HAIR

Made for Drugs Ltd., 145 Sydney Road, London N.10, England



GRANOSE

Sold by all chemists, stores and hairdressers.

29.7