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cause to use the fruit you must puncture the lid with a sharp point, in order to relieve the vacuum and allow the cap to be taken off easily. It is not wise to try to prise the lid off without puncturing; and never use the inner caps again.

Sealing Odd Jars

I am at present testing a new English seal, which may be on our market next fruit season. This will be most useful because it can be used on any shape or kind or size of jar. It is a kind of

ELDERBERRY WINE

Gather fruit on dry day. Put in clean tub, barely cover with water. Let stand about 3 days, occasionally stirring and pressing out juice. Strain through a fine sieve or cloth. Measure juice, and to every gallon allow 3½lb. moist sugar, 2oz. bruised ginger, ½oz. cloves and a little allspice. Boil together for an hour. Pour back into tub or jar, which has been well scalded out. When this has cooled down to lukewarm, add creamed yeast on toast in proportion of ½oz. per gallon, each gallon up to 5 gallons. If over 5 gallons, take full ¼oz. to each gallon. Let work 3 full days. Keep well covered with heavy cloth or blanket. Skim off froth, pour into clean cask. Paste piece of brown paper or muslin over bung-hole for one day, then securely bung and leave 2 or 3 months. Half wine and half hot water at bedtime is good for a cold.

plastic skin, and you cut off the pieces you require, something like cellophane, but much thicker and really different. It is used both for preserving and for jam, and is tied at the mouth of the jar with special string. In processing fruit, the jar must be completely covered with cold water in the sterilizing vessel. During the boiling, the material (which has been drawn over as tight as a drum and tied) billows up like a big bubble! After removing from the water, this bubble is sucked down into as deep a hollow! It is quite easy to use, and can be washed and used again.

FROM THE MAILBAG

Inlaid Linoleum

Dear Aunt Daisy,

We have some new inlaid linoleum which seems to me to be very porous compared with older lines. I find it difficult to work up a high polish and as it is receiving hard wear, I would be grateful if you could suggest any method for quick polishing, to prevent scratchings, etc.

"Margaret."

Probably some other owners of this new inlaid linoleum will write and offer their experience. I understand that it should never be washed. A very good polish is on the market now, which I use myself, a thick, white emulsion which is non-slippery and very easily kept rubbed up with a mop. I can give you its name if you send me a stamped addressed envelope. Some people like to give their linoleum a coating of clear, colourless varnish obtainable from the good paint-shops. The one I mean has a very hard surface, and, of course, keeps the lino like new.



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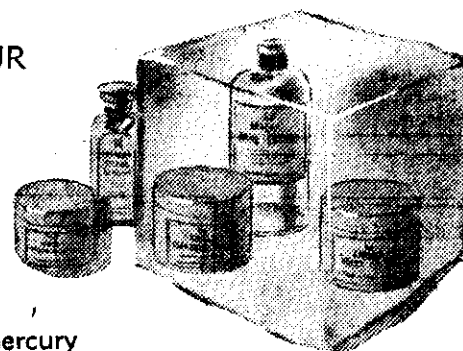


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NEW YORK — 25 OLD BOND ST., LONDON, W.1. — PARIS

Distributed by Potter & Birks (N.Z.) Ltd., 14 Lower Federal
Street, Auckland, C.I.