

soap is out. Let it drip a while, and then shake the skin as dry as possible. Now tack skin loosely on to the floor of a shed, skin side up. Big-headed clouts are most suitable. Then rub with kerosene till thoroughly wet all over; afterwards spreading baking soda thickly on top, rubbing it well in, until it forms a thick paste, not too dry. Leave this on for 2 to 3 weeks. Then scrape off the paste, and any loose skin, with a blunt knife, and work all over with a piece of pumice or brick. Hang over a line in the shed to dry, and work it often with the pumice till the skin dries smooth and soft. Comb through the wool with a coarse comb or a wire brush.

LAMB OR RABBIT SKINS: Here is a gentle method for lamb or rabbit skins, which really leaves them as soft as suede. Scour pelt well in warm, soapy water to clean wool or hair. Rinse in clean, warm water. Shake skin as dry as possible and lay on clean sack pelt side upwards. Boil 2 tablespoons alum and 1 tablespoon salt in 1 pint water until dissolved. When at blood heat, wash pelt with it, putting plenty on; use a soft cloth for this. Roll skin up, folding pelt to pelt, to keep the mixture away from the wool or hair. Leave for 2 days. Repeat process twice, giving three dressings altogether. Then spread out to dry away from sun and wind. While drying, frequently stretch and pull and rub between hands to soften. When nearly dry, work with blunt knife, or rub with pumice stone until skin is as soft as suede.

"Rice" Pudding?

Dear Aunt Daisy,

I feel that I must pass this "rice" pudding recipe on to you. Half a cup pearl barley, 1½ cups milk, a little cold water; 1 egg (if desired); 2 tablespoons sugar; pinch of salt. Wash the barley, put it into a die-dish with salt and cover with cold water. Put into oven (moderate) and let it cook slowly, until the barley is swollen and will break with a fork. Now add the 2 tablespoons sugar, the egg and milk mixed together. Return to oven and let brown off. I generally put mine in the oven, just after breakfast, and leave it there until lunch time. The longer it is in the oven the better, for it becomes just like cream; and the barley really does taste like rice, when cooked. "Thames."

Custard for Napoleon Cake

Dear Aunt Daisy,

Further to "Long Bay's" letter about confectioners' custard in a Napoleon cake or vanilla squares, here is a really lovely recipe: One pint of cream; 2 dessertspoons of gelatine; 2 tablespoons of icing sugar; 1 egg white stiffly beaten with 1 teaspoon of vanilla; 2 tablespoons of cold water. Beat ½ of the cream not too stiffly and add the beaten egg white; don't beat any more but just leave that aside. Now take the other half of the cream and place in a saucepan with icing sugar and gelatine dissolved in cold water. Keep warm until gelatine is dissolved. If you boil this it will curdle. Now let this cool. Beat and when it starts to get thick add the other cream and whip. Turn out into a wetted tin 7 inches by 7 inches and when set place between two layers of puff pastry and ice with vanilla icing.

"Edna."



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