## FROM THE MAILBAG

# Whitening Woollies

Dear Aunt Daisy,

I must write and thank you for answering my request. I have done my shawl and it's a real success. In fact I think myself it is much softer; and neither the wool nor the pattern are harmed in any way. You can just imagine how pleased I am. So once again you can pass the news on to your listeners and readers and tell them from me not to be frightened to use the hint. Also it is so easy to do and not in any way expensive. "A Constant Listener."

This was the method given: When woollies become very yellowed, allow twice as much powdered chalk, as the garment, by weight. Make a paste with warm water, and knead the garment in it, afterwards washing and drying as usual. Tomato Sauce

Dear Aunt Daisy, Here is a tomato sauce recipe without sugar, which I made up last year. I am still using it; it has kept well, and everybody likes it. Twelve pounds tomatoes; 2lb. apples; 1lb. onions; 21/4lb. golden syrup; 2oz. salt; 2oz. allspice; 1/40z. chillies, mace and cloves; 1 quart vinegar. Prepare all and boil three to four hours, strain and bottle as usual. "Blenheim."

#### Tinned Tomatoes

Dear Aunt Daisy,

As tomatoes are so cheap and plentiful just now, I must give you a very easy way of preserving them without a bottling outfit. I have used it for years and never had a failure. Take any quantity of ripe tomatoes and cut them up; put into saucepan or preserving pan, and boil in their own juice until soft and pulpy. Then add a little butter, and salt to taste, and boil for 5 minutes longer. Have ready some cleaned and warmed treacle or syrup tins. Pour the tomatoes into these, filling them brimful so that the liquid runs over when the lid is pressed on. Wipe the juice from around the lid, and pour hot paraffin wax all over the top. Allow to stand overnight in the one place; then give the tins another thin coating of wax. Preserved in this way, they will keep as long as 12 months. "Petone-ite."

Thank you for the useful hint. It is best to make sure of the seams round the bottom and sides of the tins by covering them well with wax, too.

## **Pickling Shallots**

Dear Aunt Daisy,
While listening to your most enjoyable session the other day, I heard you enquiring for different methods of pickling shallots. I have a very easy way, which I have used for over 20 years: Peel the shallots and wipe quite dry with a clean cloth. Put into jars with a fair amount of salt. Put a few pickling spices on the top, pour over the vinegar cold (I don't boil it at all), and then cork. Leave until well soaked. They are really delicious. I always pickle ordinary opions in the same way. "Peaty."

# **Delicious Custard**

Dear Aunt Daisy,

I wonder if the following recipe would be as helpful to Listener readers, as it is to me, in this hot weather: Put a scant dessertspoon of golden syrup to 1/2 pint of milk, and cook very slowly either steaming or baking, until it sets. If cooked too fast, it will curdle. This makes a most delicious custard without either sugar, or eggs, and can be used with macaroni, bread and butter, etc. "I.E.," Gisborne.



