### FROM THE MAILBAG

## Sending Iced Cakes Overseas

Dear Aunt Daisy.

About this wedding cake to be iced to send to England. Well! Take the yolk of an egg, break with fingers and spread over cake thinly. Then cover cake with almond icing. Roll out plastic icing (which you can buy) like you would pastry. But sprinkle cornflour on the beach (not flour). Then lightly moisten the almond icing with cold water. Then put plastic icing on, cut off what isn't required. Then put some cornflour in each hand, rub together,

# ANZAC BISCUITS

Quarter of pound of butter, 1 tablespoon golden syrup, 1 teaspoon baking soda, 2 tablespoons boiling water, 1 cup sugar, 1 cup coconut, 1 cup wholemeal, 1 cup chopped walnuts, 3/4 cup flour. Melt butter, with golden syrup. Add baking soda dissolved in boiling water. Then add sugar, coconut, wholemeal, walnuts and flour. Take small teaspoonfuls, roll into small balls, then place on cold sheet, leaving space between each. Cook 1/2 hour in slow oven.

then rub plastic icing all over. This smooths it, and mends any breaks. You rub until you have a lovely smooth shiny surface. The cake should then be standing on a silver board. Now you beat up stiffly the whites of two eggs. Sieve in to this enough icing sugar to make fairly stiff. Then, with an icing forcer, you can decorate your own cake very easily. I did my sister's wedding cake. The top tier she kept in a tin for a christening cake. It was exactly two years before she used it and it was as good that day as the day I did it.

The plastic icing never goes hard.

The egg yolk sticks the almond icing to the cake; also the water sticks the plastic icing to the almond paste. It is better and cheaper to send the cake air freight, instead of air mail.

"Judy" (Auckland).

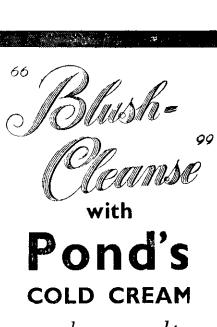
### A Man's Letter

Dear Aunt Daisy,

I do about 600 to 700 bottles of fruit a year and have never had a failure. I fill all my bottles to overflowing, put on the seal and then the cap. I previously paint the inside of the caps with vaseline. I leave the caps on! They don't corrode when covered with the vaseline. Should they be hard to remove, hold under the hot tap for a minute or so. I process all my fruit in a boiler as the intense heat in oven destroys the seals. Pears, peaches, apricots, nectarines, etc., I do in syrup, and spoon it into the bottles, then fill with syrup to overflowing. The greatest care must be taken to see that the cap is screwed well on.

When processing fruit in jars in the boiler, I do not put the outer seal on. I replace the shrinkage of fruit in the bottles from some I have been stewing in syrup. Fill up with syrup, place on seal at once, then the lid, and screw down-and forget it until the fruit is required. I hope this will help some of your Daisy Chain.

"30-Years Preserving."



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