

## FROM THE MAILBAG

### Preserving

Dear Aunt Daisy,

Views given in *The Listener* on preserving are very interesting. Have you room for just one more method? I was a total failure in this very necessary branch of housekeeping when using the rubber ring and screw-top, but the seal cap is a sheer delight to me and my pantry shelves confirm my success. True, in common with many others this season, I found some difficulty at first, but since my grocer examines the caps before he sells them to me, I have had my old success. I prepare fruit in the usual way and use two methods—one with jar

### GREEN PEPPERS WITH SWEETBREADS

Cut green peppers in halves and remove seeds and fibre. Put into boiling water and simmer gently for 10 minutes; drain. Soak sweetbreads in cold water for an hour, then parboil in salted water with a dash of vinegar for 20 minutes. Drain and plunge into cold water for a minute or two to make them firm. Make a rich white sauce, stir in the cut-up sweetbreads, add a dash of Worcester sauce and paprika—and, if possible, a few cut-up mushrooms. Cook for a few minutes, then fill into the pepper-halves, cover with breadcrumb-crumbs, add a little knob of butter and bake in moderate oven for half an hour. Nice with mushroom sauce.

filled to within  $\frac{1}{2}$  an inch of top, and the other 3 parts full, filling to overflowing with (15 minutes-sterilised) boiling water. I preserve all my fruit in the oven, placing in cold oven, element at LOW, and leaving till the temperature reaches 325 degrees, then taking out immediately and finalising. This method takes from 2 to 2½ hours, but I have proved it almost foolproof. The fruit is perfectly done, and does not rise in the bottle. There is no worry of watching and judging "is it ready," for at 325 degrees the tiny bubbles rise, and the skin of some fruit slightly cracks. I have tested out letting temperature rise higher, but the fruit became overcooked. For sweetening I use one tablespoon of sugar to each jar. I read of this method in an American cooking book several years ago—but have not heard of anyone else using it. Even my friends were dubious of the results until they saw my pantry shelves. I remember reading that the longer it took to reach 325 degrees the better, so I developed the method of working on "Low."

"Help One Another."

Thank you very much. Do not, however, do vegetables in oven, only fruit.

### Seawater Stains

Dear Aunt Daisy,

The holiday period is responsible for my not having let you know the result of the methods of removing seawater stains from white buck-skin shoes, which you so kindly sent me. The warm milk and washing soda method was completely successful, one application being sufficient. Please accept my sincere thanks for this service.

"Miss V.M.P.", Wellington.

The method referred to is this: Dissolve a small lump of washing soda in hot milk, and dab on. When dry, repeat. Then clean as usual.

## SHORTWAVE HIGHLIGHTS

WITH the transfer of power in Palestine drawing near, the United Nations discussions on the situation there become of increasing importance. Speeches by the delegates at Lake Success may be heard at quite good strength in a direct broadcast from the meetings (with running narration in English and French) from 4.0 a.m. until 10.0 a.m. over stations WOOC (15.13 mc/s., 19.83 metres), WNRI (18.16, 16.52), and WNRA (21.61, 13.88).

Two broadcasts of United Nations activities at more convenient times for New Zealand listeners are the afternoon broadcasts through the facilities of the Canadian Broadcasting Corporation and the evening broadcast through the Voice of the United States of America Programme Service. All these transmissions are heard daily except Monday.

The Canadian Broadcasting Corporation beam two stations to Australia and New Zealand—CKNC (17.82 mc/s., 16.83 metres), and CKCS (15.32, 19.58)—from 3.10 p.m. until 3.30 p.m. and these may be heard at very good strength. At 3.10 p.m. the UN News is heard, followed by a quarter-hour programme on the activities of various branches of UN.

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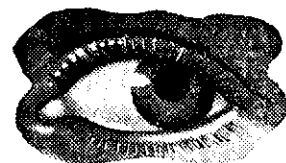


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