

measure so as to get correct quantity. Mix the crumbs with the tomato puree and beat smooth with a fork. Add the lightly beaten egg yolks and stir over low heat until well blended. Remove from stove. Stir in the stiffly whisked egg whites. Turn at once into a deep well-greased pie-dish. Bake in a moderate oven approximately 1 hour. Garnish around the edge with tiny bacon rolls and scatter some chopped parsley over the centre.

FROM THE MAILBAG

Garlic for Colds

Dear Aunt Daisy,

While ironing this morning I heard you mention the use of garlic poultices for colds. I have six children, five of whom have had whooping cough, and I can recommend garlic—but with it I used lard. This is the way I used it. Crush one good sized knob of garlic (skin as well) on a clean board; put it into a basin, and stir in $\frac{1}{4}$ lb. of lard. When needed for use, night and morning, put some in a saucer and warm it, then rub this juice on the soles of the feet, chest, throat and back—especially between the shoulder blades. It is inclined to spoil the singlet, so I kept to the same two, one on and one off, until the child was better.

"Taranaki Grand-daughter."

Preparing Peaches

Dear Aunt Daisy,

At last I have what I think is a first-class hint to pass on to you, and it has to do with stewing or bottling peaches without peeling—particularly Golden Queens. Last week I was bemoaning the fact that I was expecting a 40lb. case of Golden Queen peaches to arrive any day and that I would probably be sitting up half the night bottling them as in previous years! My wails were overheard, with the result that I was told of this much easier way. First, halve the peaches (as about twice as many can be packed into a jar than if they are put in whole). To do this, run a knife round the natural crease of the peach, then take a sharp teaspoon (as this is just about the same shape as the stone) and insert it into the peach from the top end of the peach, first down one side and then the other; push it down as far as it will go on either side and then, with a twist (as if halving an apple) the two halves will come apart. The peaches I had were rather large and I found that I could only get from 14 to 16 halves in each jar, and so, working on that basis, I halved about 48 peaches—enough for six jars. Just before finishing this operation, I prepared a caustic soda bath—1oz. of caustic soda to 1 gallon of boiling water in a large enamel bowl, put it on the gas and dropped in 16 peach halves. After boiling for about 1 minute I ladled them out into another basin and held them under a fast running tap, and all the bloom was removed and the peaches were ready to pack into a jar. After a couple of jars have been done, the soda bath will become a dark brown colour, but that does not matter. I did about six to eight jars using the same solution and then mixed a fresh lot. I am told that is the way they are done in a factory, for in tinned peaches there are no marks of peeling. The lady to whom I am indebted for this hint told me that when she just stews a few peaches for dinner, she does them this way, using 1 teaspoon of caustic soda to 1 quart of boiling water.

"E.M.P.", Remuera.

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