

FROM THE MAILBAG

Keeping Bread Fresh

Dear Aunt Daisy,

A few days ago someone was asking how to keep bread in a tin without going mouldy. I keep mine in a tin with a square piece of board on top, as a lid; but I always take care to leave the lid slightly to one side, the idea being not to make the tin airtight. I get my bread only twice a week and I find no trouble with the keeping of it. Of course I air my tin before putting in each fresh lot of bread.

"Ada."

Brandy Snaps

Dear Aunt Daisy,

I wonder if you can help me with a recipe for brandy snaps. I think you will know the ones I mean. They are long, trumpet-shaped, and are filled with whipped cream—in this case they will be filled with the very good recipe you gave for mock whipped cream a week or so ago.

"Anne."

Yes, here are your brandy snaps—quite a cheap recipe if you substitute cod-fat or margarine for butter! Put into a saucepan 4oz. sugar; 4oz. butter; 4oz. golden syrup, juice of half a lemon; and blend. Add 4oz. sifted flour and 1/4oz. ground ginger, warm the mixture and blend thoroughly. Put in teaspoonfuls 6 inches apart on greased slide. Cook in slow oven till deep brown. As you remove each one, roll rapidly round the finger, or a peg. When cold and hard, fill with cream.

Chamois Leather

Dear Aunt Daisy,

I have used a chamois leather for years on our car, and would never go back to the old way of using a wet cloth and then finishing off with two dry ones. As I run my one and only bucket of water, I have already put the chamois into the bucket. By the time I start on the car, the chamois has absorbed the water right through, and after washing a part of the car (doing the windows first of course), I just immerse the chamois in the water, rub it together with my two hands, then wring out dry, and wipe over again, continuing on in this way till the car is all finished. There are never any smears or water marks, and ours is a big car, yet I can go all over it in 20 minutes. When finished I wash the chamois in clean cold water, and rub between the hands any especially soiled parts. My chamois is not marked in any way. I just wring it out quite dry, and throw it over a line I have in the wash-house. Never put it in the sun to dry, as this hardens the chamois. When dry, I just fold it up, and pop into a cardboard box I have on my wash-house shelf.

"Okato Lady."

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