

flour. Bake 40 to 45 minutes. Turn out on to a wire rack covered with a sheet of white paper so as not to mark the tops.

### Coconut Crisps

Three ounces butter or substitute; 8oz. white sugar; 2 whole eggs and 1 extra yolk; 2oz. coconut; 8 or 9oz. self-raising flour (add 1 teaspoon baking powder to each cup of ordinary flour), sugar for coating. Cream butter and sugar until soft and light. Add the eggs with the coconut, beating well. (If butter substitute is used add half a teaspoon of vanilla essence.) Next add sufficient flour to make a thick non-sticky paste. The exact quantity of flour will depend upon the size of the eggs. Roll the paste into really little balls. Quickly pass each through fine granulated sugar. Set on a lightly greased spotless oven slide, allowing room for them to spread flat. Bake in slow oven to a delicate biscuit colour. Store in airtight tin. They are delicious! (Should they stick to the slide run a thin bladed knife deftly under them.)

### FROM THE MAILBAG

#### Poultry Stuffing

Dear Aunt Daisy,

I was astonished to read on your page that anyone should need to stuff poultry a day previous to cooking it. The preparation and stuffing take only a few minutes and should always be done just before cooking the bird. I have found what I consider to be a culinary crime amongst New Zealand cooks—that is the inclusion of sage when making stuffing for fowl or turkey. This spoils the delicate flavour and should be used only for pork, goose or duck. Breadcrumbs, a few tiny pieces of butter, chopped parsley and a little thyme and marjoram, pepper and salt and a little milk or an egg to bind, make the perfect stuffing for fowl and in the case of turkey the inclusion of a few chopped oysters or sausage meat. I cannot understand anyone being poisoned with onion, as the onion in stuffing for duck, etc., should be par-boiled, thus eliminating the excess oxalic acid.

"M.E.J."

#### Scorch Marks

Dear Aunt Daisy,

I wonder if our Daisy Chain Links are all aware that a certain remedy for scorched materials—plain or coloured, cotton, silk, or wool—is to smear the scorch with a thick layer or raw starch mixed as stiffly as possible; then hang out in the sunshine, or lay on the grass. An ordinary scorch will come out in a day; a very bad one may take two or three days, damping the starch each morning; but I've never had a scorch which did not respond to the treatment.

"Mangamahu."

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