

layers, having the top layer of potato. Fill up the dish with water with a little gravy colouring added. Season the layers as desired. Cover with flaky pastry. This pie requires long slow cooking—at least 1½ hours—hot oven at first to cook pastry then reduce heat.

## FROM THE MAILBAG

### Keeping Apples for Winter

Dear Aunt Daisy,

I heard you enquiring about the storing of apples for one of your many Links in the Daisy Chain. Here is a tried and tested method from many years ago, when I was a domestic in a lovely country home. We used to hand-pick the matured but firm apples (not ripe), taking great care with handling them and going over them for spots or blemishes. Then we would pack them in crates or cases with the slats far apart to allow free passage of air, being careful to place each apple *stem downwards*, or on its side, so that any rain-water would run off them. Fine wire-netting was placed around the cases to prevent rats or birds from making raids on them. Then they were placed on benches in the shade of a thick hedge and were subject to rain, wind and hail, but not sun. Apples treated in this way kept perfectly till October or November. Of course we used to have a tour of inspection now and again, in case one or two may have gone bad. I think the idea of keeping the cases on benches was to prevent slaters and slugs and snails from attacking them.

It is interesting to note that apples that were kept in a store-house particularly designed and recommended for that purpose proved a complete failure! It was built in the orchard while I was still employed there. The shelves were made of fine wire-netting, with open spaces right around the top and bottom of the store-house, covered with fine wire-netting, to keep birds, etc., out. We took the same care with sorting and inspecting and yet the apples in the store-house deteriorated in a few weeks and in a matter of three months were practically a dead loss—proving that the rain, etc., was the thing that kept them fresh and sound.

To store pears we used to pack each one separately rolled up in a piece of old flannel and kept in a dark place.

"Fitzroy."

### Freshening Stale Bread

Dear Aunt Daisy,

Having heard you telling us all to save bread, and telling of ways of freshening same, I felt I must give you this idea, which is splendid. Before hearing of this way, I always dampened the loaf a little with milk or water before putting it in the oven, and I do think it makes it almost nicer than new bread. It has such a lovely crisp crust. But the new way is this: Don't wet the bread at all, but stand a small dish with water in it beside the bread on the oven tray, and it is freshened quicker than when soaked.

"Pirinoa."

### Meat in the Holidays

Dear Aunt Daisy,

If people like corned beef, they can do their own and have no trouble in keeping meat during long holidays. Get a piece of topside, fresh, a few days before required; and in a crockery basin or deep plate, mix well the following: Three tablespoons salt, 1 good tablespoon of sugar (could be brown), a good

pinch of saltpetre, and a shake of pepper. Rub this well into the meat; and turn, and rub, and press in the juice each day, or even twice a day. When needed, wash well to remove surplus salt (warm water is best). Now your corned beef is ready to cook with carrots, etc., and no worry trying to keep meat fresh. If spiced corned beef is liked add a little mixed spices to the mixture; but I prefer it plain, and plenty of vegetables cooked with it—potatoes too if they are solid new ones. Just add vegetables the usual time needed for cooking. Only one saucepan is needed then, if you have a large enough one.

"Ebdon Town."

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