

a knob of butter, bring to boiling point, stir in about a dessertspoonful of corn-flour, moistened with a little milk or water, and cook for another 3 or 4 minutes. Strain again into tureen or serving dish, and sprinkle with plenty of chopped parsley. Serve with squares of toast. Do not save the first water, just use the vegetables.

#### FROM THE MAILBAG

##### Pressing Trousers

Dear Aunt Daisy,

I cannot make a very good job of pressing my husband's trousers. I have done them with brown paper, a hot iron and putting plenty of pressure on the iron; also the same method with a damp cloth. They look nice until my husband has had them on a little while, then the crease disappears and they look awful. Can any readers give any good tips?

"Housewife of Palmerston North."

My own proved method of pressing trousers, or pleats in dresses, is to press over three or four thicknesses of newspaper. The paper supplies sufficient dampness, and we find the creases stay in quite well. Of course, materials differ, and some fabrics seem unable to hold their shape as well as others.

##### Fermented Fig Jam

Dear Aunt Daisy,

Would you be kind enough to advise how fermentation set up in jars of fig jam can be remedied—either, say, by re-cooking, or by prevention prior to the jam-making.

"A Mere Man."

I can only think that your recipe is at fault, or that the figs are over-ripe when you make the jam. I suppose you are careful to seal your jars properly; do you think you cook the jam long enough? Fermented jam, if noticed as soon as it begins to work, may be safely re-boiled with a pinch of baking soda—about  $\frac{1}{4}$  teaspoon to a quart jar of jam. Just tip the jam into a saucepan, heat it, and put in the soda when boiling. Boil for about 15 minutes. Sometimes a little hot water is also necessary if the jam seems stiff. Here is a good recipe—I think the ginger helps it to keep:

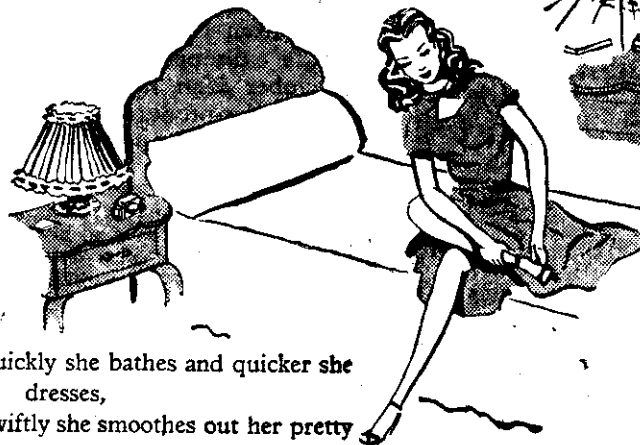
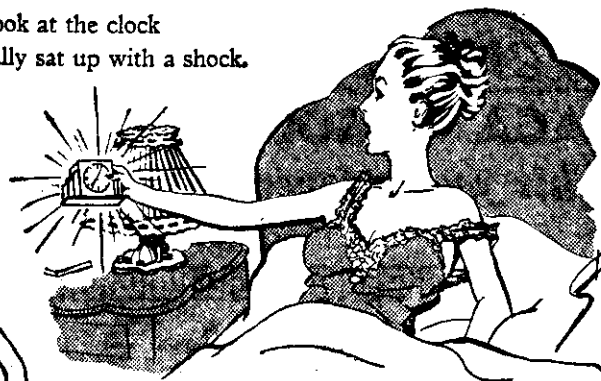
**Fig and Lemon Jam:** Four pounds fresh figs peeled and cut up;  $3\frac{1}{2}$  lb. sugar; juice 4 lemons; thinly peeled rind of 1 lemon; a few pieces root ginger; 3 cups cold water; tiny pinch salt. Peel and cut up figs, put in buttered preserving pan with sugar, lemon juice, lemon rind, and ginger. Pour over the water, leave all night. Next day stir well, bring slowly to the boil, stirring. Boil quickly 1 to  $1\frac{1}{2}$  hours, or till thicker. When it drops slowly off spoon, pour into hot jars, after removing ginger and lemon rind. Cover when cold. Keeps well.

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I'm late again, just look at the clock  
Our sleepy young Sally sat up with a shock.



Quickly she bathes and quicker she dresses,  
Swiftly she smooths out her pretty young tresses.

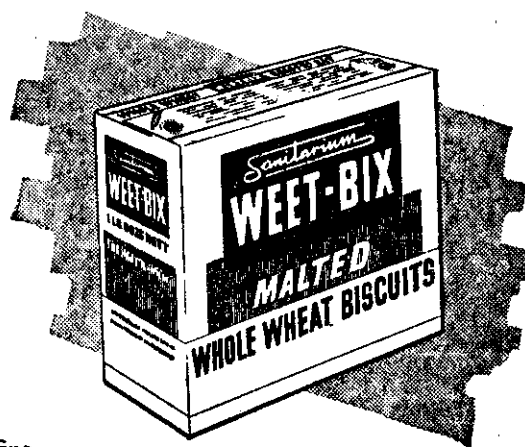
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