and put another layer of fruit. Repeat till dish is full, having the top layer of breadcrumbs. Sprinkle a little sugar over, and dot with bits of butter. Bake about half an hour in fairly hot oven—regulo 6 or 425 degrees.

Rhubarb Delight

This is a favourite with children, and, having bottled rhubarb, you can serve it in winter too. Line a pie-plate with short pastry. Put in freshly cooked or bottled rhubarb. Warm a heaped table-spoon of golden syrup in a cup standing in a pot of boiling water so that it becomes "runny." Pour this over the fruit, and sprinkle with about 2 table-spoons of breadcrumbs. Cover with a very thin lid of pastry, flute the edges and bake in a fairly hot oven; regulo 7 or 8, or about 450 degrees.

FROM THE MAILBAG

Colours Which Have Run

This hint comes from "Sarah," who found it completely successful in restoring an apparently ruined floral frock. Whether the colours "ran back" into their original places, or just came out, Sarah didn't know. Grate into a bowl one smallish potato, add a handful of ordinary salt (not iodised), and a cup of vinegar. Fill up the bowl with rain water -sufficient to immerse the dress, and put it in for half an hour or so. Then rinse thoroughly. I haven't any article with colours which have run, so cannot try this myself, but the Daisy Chain will be glad to receive comments from people who use it.

Herring Paste

Dear Aunt Daisy,

Can you tell me how to bone the dried red herrings for making fish paste. I took the back-bone out, and the worst of the others, and put the rest through the mincer, trusting to chance that, being small, they would dissolve. "Chance" was right, for I spent up to 8 to 10 hours picking them out!

"T.E.L.," Christchurch.

Perhaps a Link will come to your rescue. I have always been told that putting the herrings through the mincer twice, after skinning and taking out the main bones, was quite sufficient, and that the tiny pieces do dissolve or become absorbed. This is my recipe—a rather expensive one! Put 2 skinned and boned red herrings through mincer twice. In a basin, mix this with 2 beaten eggs, a shake of pepper, and ½ cup of good top milk or cream. Stir and mix smooth, and cook in an outer saucepan of boiling water until the paste is thick and creamy.

T.E.L. would also like a recipe for diabetic marmalade without gelatine. I haven't one, but perhaps a Link would assist.

Dried Boot Polish

Dear Aunt Daisy,

Can you tell me what liquid can be added to keep boot polish moist and in fit condition? "E.E.P.", Taurange.

I think the answer is turps — add about 2 teaspoons to a large tin, stirring it up well. It may be easier to warm the polish a little first.

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