

*Acknowledged Leader
in the
Baking Powder field*

For nearly three generations Edmonds "Sure-to-Rise" pure grape cream-of-tartar Baking Powder has set a standard of excellence. Its unfailing quality and even consistency, its utter dependability, has made it the foundation of perfect baking, and built for the name of Edmonds a reputation for quality which is unassailable.

EDMONDS
Pure Grape Cream of Tartar
"SURE-TO-RISE"
BAKING POWDER

Manufacturers:
T. J. EDMONDS LTD.
CHRISTCHURCH.

The Wall of Death

Fatal to Flies!

Just an ordinary wall in anyone's home—but sprayed weeks ago with ATAX D.D.T. Every fly that lands on it dies quickly. There is nothing to equal ATAX D.D.T. for killing all insects at a touch.

ATAX D.D.T. is effective outdoors as well—use it where flies breed or congregate—spray it on compost heaps, dustbins, drains, etc.

ATAX D.D.T.

To kill flies on the wing, spray the air with Ata Insect Spray, effective and non-poisonous.

S. W. Peterson & Co. Ltd.



ASK Aunt Daisy

RECIPES FOR PEACHES

BE sure to preserve plenty of peaches this year. The easiest way—and the quickest for the busiest of housewives—is to make a panful of syrup, in the proportion of 2 cups water to one cup sugar, stirring while bringing to the boil, and boiling for 5 minutes. Into this put the halved peaches, simmer slowly till tender, and then ladle into very hot jars, fill to the top with syrup, and tie down immediately with the English "skin." Do one jar at a time and finish it off properly, and don't stand them in a draught. A few cloves may be put into some of the jars, to make a change of flavouring.

Peeling Peaches

Dip peaches into boiling water for about a minute, then plunge into cold water. Slip the skins off quickly.

Peach Salad

Arrange individual salad plates with 2 or 3 crisp lettuce leaves, cup-shaped. Into each leaf put a half peach, either fresh or cooked; and pile into the stone-cavity a generous spoonful of cottage-cheese or cream cheese. Put walnut halves, or stoned prunes on top, and a dab of thickish mayonnaise each side. Slices of cucumber may be arranged around the edge of the plate. Eat with brown bread and butter.

Breakfast Peaches

Into individual deep plates put alternate layers of crisp wheat-flakes and cornflakes. Top with slices of peaches (raw, stewed or preserved); pour rich top milk over all.

Glorified Shepherd's Pie

Chop up any cold meat, mix with diced, cold, boiled potatoes and some left-over gravy, put into pie-dish and bake in fairly hot oven for about half hour. Then take from oven and cover with peach-halves, the cavity upwards, filled with tomato-sauce. Return to oven and bake about 15 minutes longer. The peach-halves may be raw or cooked, but should not be sweetened.

Peach Junket

Peel and halve sufficient ripe peaches for your family, allowing one or two halves each. Arrange them in a shallow dish or bowl. Warm the milk, sweetened a little, and add rennet in the ordinary way for junket, then pour it over the peaches and leave to set as usual. Sprinkle with a little nutmeg. If ripe peaches are not available, use cold stewed ones, drained, or preserved peach-halves may be used, and the syrup served as a sauce.

Spiced Peaches

These are excellent served with cold meat or poultry or ham, all the year round. Boil together for 10 minutes one pint vinegar, 1½ cups sugar, 1 teaspoon cinnamon, and a few cloves. Add the halved and stoned peaches and boil till tender (but unbroken). Lift carefully into hot jars and cover with the boiling syrup. Seal immediately.

Peach Jam

Cut up 10lb of peaches and sprinkle thoroughly with 9lb sugar. Mix well together and leave for about 24 hours,

covered over. Then boil up, without water, keeping well stirred. Slow heat until boiling, then a rolling boil. Add the juice of a large lemon.

Peach Shortcake

Two level breakfast cups of flour; 2 large tablespoons sugar; pinch salt; 2 level teaspoons baking powder; 3 full tablespoons butter; 1 egg; and milk to mix. Rub the butter into the sifted dry ingredients, mix with the egg and milk. Roll out, and put half in a tin. Brush over with softened butter, and lay on the other half of the dough. Bake in a hot oven. Split it while hot—it will split easily where the butter was spread between. Spread with cut up peaches, and whipped cream; put the top half on, and spread that, too, with cut up fresh peaches and whipped cream.

Peach and Plum Chutney

Slice and stone 2lb peaches and 2lb plums. Have ripe but firm fruit. Put in layers in dish, sprinkle each layer with a little pepper and salt, leave 24 hours. Drain, put fruit in pan with 4 cups vinegar, ½lb brown sugar, 3oz preserved ginger, 2oz cloves, and ½lb onions cut finely. Boil slowly till the peaches are tender. Strain through sieve, fill small jars and make airtight. (The straining is optional.)

FROM THE MAILBAG

To Set Colours

Dear Aunt Daisy,

I have bought some material for a frock and have heard since that the colour runs when washed. It is a white slub-linen with a very deep blue and green flower forming the pattern. One can see that the dye is very thick-looking, and I can quite believe that it would run into the white.

"M.A." Onehunga.

To set colours grate 2 medium potatoes as finely as possible. Add ½ cup vinegar and ¼ cup salt. Stand all together for 10 minutes, then add a gallon water. Soak the new articles in this for 20 minutes before washing as usual.

Rust on Silk

Dear Aunt Daisy,

I have a heavy silk tablecloth with rust marks on it. Could you please tell me how to remove them?

"F.W.P." Wellsford.

The salts of lemon treatment (oxalic acid) has been successful on good lock-nit, so should be all right for your silk. Dissolve about 2 teaspoons of the acid in a breakfastcup of warm water. Lay the rust stains over a thickly-folded towel, and dab on the solution with cottonwool. Leave a few minutes, watching to see it fade. Perhaps you will need to dab it on one or two more times, but give the first one a fair trial. You should see it fading out gradually. Then rinse very thoroughly in water containing baking soda, to kill the acid, which would weaken the material if left in. Rinse several times afterwards in pure water, under a running tap is excellent. If the rust is not very bad, it may respond to just lemon juice and salt—the juice