a pulp, and put it into a casserole or pie dish. Crumble up about 8oz. of stale sponge cake and saturate with the saved syrup, then spread it over the apricots in the dish. Make a meringue with 2 whites of eggs beaten very stiff, and about 5oz. of castor sugar. Put the meringue on top of the sponge, and bake a pale brown in a very slow oven. Serve cold with whipped cream or custard made with the two yolks.

CHEESE AND DATE FINGERS

Five ounces of flour; 5oz. butter; 2 oz. grated cheese; pinch of salt; yolk of one egg; 1 tablespoon milk; ½ teaspoon cayenne pepper.

Rub butter into flour, add other ingredients, bind with egg yolk and milk. Then roll out and cover one half with dates, fold over, and cut into fingers. Bake about 15 minutes. Make the dates soft by adding a little hot water. They must be quite cold before spreading on pastry.

CHEESE DREAMS

Cut as many slices of bread ¼ inch thick as needed. Spread lightly with butter, then a layer of thinly sliced onions. Pite on a little grated cheese, sprinkle in a little mixed herbs, salt and pepper, then four small pieces of bacon, one in each quarter. Cut into four, place on oven trays, and bake about 20 minutes in a moderate oven. Nice for supper.

FROM THE MAILBAG

Rangette Cooking

Dear Aunt Daisy,

You asked if anyone had cooked Christmas cakes in a small plug-in rangette. I put the cake in my rangette at nearly 400 degrees with top off and bottom on low; and I bake it half hour longer than in an ordinary oven. I hope this will help the other Link to solve her problem.

"Mother of Six" (Halswell).

Sealing Jam with Wax

Dear Aunt Daisy,

I like to cover my jams with wax for sealing, but find that when the wax sets it shrinks from the sides of the jars. Can you help me? Also I hope to preserve passion fruit and have been told just to "cover with wax," but I anticipate the same difficulty. "Spons."

Wax certainly has a tendency to shrink away from the glass, therefore it is usual to pour over a second layer of wax when the first has just barely set. This second time, pour the wax mainly round the edges, so that it will fill up the gap. For the passion-fruit, which is preserved uncooked, be particularly careful that the seal is perfect.

A HOSPITAL IN A TIN— Ayrton's Antiseptic Realing Cream

Accidents occur in every household. Cut hands 1, the kitchen, slight slips while shaving, bruises and sumps from children's froiles. AYRTON'S ANTISEPTIC HEALING CREAM—the pink healing cream—was compounded to treat minor injuries like these. People call Ayrton's a "hospital in the tin." Where scratches and bruises are concerned, AYRTON'S HEALING CREAM has a soothing antiseptic action. Made by Ayrton Saunders & Co. Ltd., Liverpool, England, and stocked by Chemists everywhere.

TO SAVE DUSTING

Many dusting and cleaning problems can be partially overcome by the use of the right polish. For instance, POLIFLOR WAX AND LIQUID POLIFLOR both have ingredients which produce a finish that not only has a high justre, but is non-sticky. When you use Poliflor, therefore, dust and grime does not stick to furniture and floors and house cleaning is made much easier.

Liquid Poliflor, now that it is back on the market, is becoming tremendously popular. It is now sold by all stores in anndy sprinkler tims. It is ideal for those who prefer a liquid floor and furniture polish. Some women use Liquid Poliflor Wax. Don't forget that there is also Dark Poliflor Wax for dark wood floors, doors and furniture.

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