

as dry as possible in a towel, without wringing or twisting hard to stretch and break the woollen threads. Dry quickly in an airy place, out of the sun. Sometimes a yellowish or dingy look is removed from white woollies by sprinkling them thickly with powdered magnesia, rolling up, and leaving for a few days, wrapped in a clean white cloth or towel. Then shake briskly. Always have your soft luke-warm lather prepared in the basin before you put in your soiled woollies. Some people have been known to put the dry garments in the bowl and mix the suds over them—this is quite wrong.

I'm sorry your carrot-jelly did not set; the recipe was a proven one. The boiling time was "till tender." Perhaps you did not boil fast after the sugar was added and stirred until dissolved. It is always a rolling boil at the last; sometimes a saltspoon of citric or tartaric acid added during the last few minutes will help to set a jelly. Try these recipes next time.

(1) Five good-sized carrots, 4 lemons, 3 pints water, 4lb. sugar. Soak shredded carrots and sliced lemons overnight in the water. Next morning boil for 1 hour. Stir in the sugar until dissolved, and boil fast till it will set when tested.

(2) Four large carrots, or 8 small ones, 6 lemons, 6lb. sugar, 4 pints water. Mince the carrots, and cut the lemon rind finely. Soak overnight in the water. Next day boil one hour, then add sugar and lemon juice, and boil fast until it will set when tested.

Glamour for Tongue

Dear Aunt Daisy,

Maybe this idea can help some of our young "Links." When cooking an ox tongue for a week-end, boil 2 or 3 beetroot in the same pan. Wash and scrub them thoroughly first. The tongue is a much more attractive colour to serve, and it flavours the beetroot—besides saving double power and another saucepan.

"An Interested Link."

Discolouring in Pears

Dear Aunt Daisy,

I am fond of preserving and although I have success with bottling most fruits, I find great difficulty in the preserving of pears. Although the fruit looks excellent when taken out of the oven, yet, after a few weeks the pears and syrup develop a brownish discolouration commencing at the top of the jar, the contents gradually getting darker as the season passes. This does not occur in every case, some jars remaining perfect.

"V.M.I.," Christchurch.

I'm afraid I shall have to pass this question on to the Daisy Chain. If all the pears discoloured equally, I should have thought that "V.M.I." had not taken the precaution of dropping the pieces of pear into slightly salted water as she peeled and prepared them, which prevents their turning brown before the whole lot is ready. But since some jars remain white and clear, that cannot be the reason. Did you use any spice which might account for it?

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H8-3



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(Just a moment please)
"Hello?"
(Hello!)
"Who's speaking?"
(Brown here)
(Thinks) Ah! At last

Confusing isn't it? And it's just as confusing and time consuming over the telephone. Everyone would benefit by quicker, better telephone service if when answering the 'phone they gave their name, telephone number or firm name. Doing so avoids confusion, saves time and enables the 'phone to be used for other calls.

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