

Association, 9 Manchester Square, London, W.1. This book is obtainable from booksellers in New Zealand and my own copy was bought in Christchurch and cost seven shillings.

"Of course, if the recipe is for the purpose of getting round the present sugar shortage, there is no harm in using glycerine. But to label it as a diabetic jam is erroneous."

### A Rolled Gold Watch

Dear Aunt Daisy,

About seven months ago I was given a rolled gold watch. Now I notice the gold is going black around the edges. I have seen other watches of similar make wear for years, and even then have merely showed the foundation in one or two places.

As I was led to believe that rolled gold had a certain life of 10 years, can you suggest what is the cause of the discolouration and if there is any remedy. Is it possible, if the black spreads all over the watch, to have it re-dipped? It is a perfect time-keeper.

"Disappointed."

I consulted my manufacturing jeweller friend. (I have friends in almost all crafts who are willing to help me.) He says that you have been unfortunate enough to get a poor specimen. As you say, rolled gold articles may look good up to even 20 years, but others show their true colours much sooner! He suggests that you wait until it becomes much more noticeable, before getting it re-gilded. I can give you his address if you send me a stamped envelope.

### Improvised Jam Jars

Dear Aunt Daisy,

For the Link who wanted to know about "topping bottles" for jam containers this is how we found it best to work. Get three or four ply wool, put it round the bottle four times, and tie firmly where you want the bottle to cut. Take the wool off, and, keeping it in its circles, dip it in kerosene; lightly press it to take out surplus kerosene, and then replace carefully over the neck of the bottle. Light it all round the bottle with a match, at least in four or five places. This ensures the flame heating evenly all round; and when it is flickering to go out, dip the bottle quickly into a bucket of water. After a second or so, tap the head-neck lightly against the side of the bucket, under water, and it should drop off. To take off the odd pieces, and sharp edges, get an old file and file the cut top till smooth on the edges. Then you will not cut the hands when cleaning later.

"E.F.B.," Titirangi.

### Waterproofing a Coat

Dear Aunt Daisy,

We always have *The Listener* and are most interested in the very helpful articles you publish each week. I wonder can you help me? My raincoat is porous; is there anything I can do to make it waterproof?

"Belinda."

Yes, here is a good old recipe, proven over many years. It is called *Siever's Process*. Into a big bucketful of water (rainwater is best because it is soft) stir ½lb. sugar of lead and ½lb. powdered alum (both from chemist). Stir every now and then until mixture becomes clear. Pour it off into wooden tub and soak the article in it 24 hours. If not sufficient to cover the article, a little more water may be added. Then hang up coat to dry without wringing. Do not hurry the drying.

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