that my last year's beans did not keep, neither did those of a neighbour with a similar experience.

I'm afraid the blame is in the salt. Previously the "cooking salt" I bought was always of a lumpy dampish kind unfit for table use, and this salt made brine quickly; the only 'cooking salt" I can buy now is quite different-finely granulated and very like "table salt"-and this salt will not make brine. After last year's failure I watched my beans this year, and when I noticed that they did not act as I expected I just filled up the jars with water, stirring as much as I could between the beans to dissolve the salt. I don't know whether this will be effective, but I hope so. A friend who bought her salt at a different shop found it dissolved readily.

The only satisfactory solution seems to be to change one's method, since one can't be sure of the quality of the salt.

Please tell "Putaruru" not to depend on her beans keeping satisfactorily if the salt has not yet formed brine.

"Tried Twice."

How to Keep Mint

Dear Aunt Daisy,

Could you please tell me through *The* Listener if there is a way of preserving mint for use during the winter.

"Mint of Morrinsville."

You can dry mint, either by tying it in bunches and hanging it up in a dry warm place till really brittle, and then enclosing in paper-bags to keep it clean. The dry leaves can be pulled off and the stalks thrown away, or pull off the leaves before drying, spread them on paper, and dry in a cool oven with the door ajar to let air circulate, or in a sun-porch. Then crush the leaves to a rough powder, and keep in a tin or jar. Some prefer to wash the mint, put the leaves through the mincer, and then stir in sugar, about half as much in quantity. Mix thoroughly and seal in an airtight far.

Herring Paste

Dear Aunt Daisy,

After experimenting I have found that a herring paste made using skin and bones is smooth enough for most palates and has no perceptible bones. Here is my recipe: Remove heads only from 2 red herrings and put them, skin, bones and all, twice through the mincer, using the finest cutter. Melt 1/4lb. butter, or clean dripping from the roast, in a saucepan and add the minced herring. Cook a few minutes. Beat 2 eggs and 1/2 cup top milk together and add to the mixture with 1/2 teaspoon pepper. Stir well and cook a few minutes over a moderate heat until the paste thickens. Unless "T.E.L.," Christchurch, is catering for a sick person this recipe should be of help. "A Danish Reader."

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