

flour which must be well sifted. Now 2 breakfast cups flour (not heaped), 2 large teaspoons baking powder (not phosphate), ½ teaspoon salt, all well sifted together. Add 1oz. butter rubbed in with tips of fingers. Make a well in centre and pour in a full cup of milk at once. Take a knife (a bending one if possible), and mix as quickly and thoroughly as possible, cutting the dough through and through, scraping it from the sides of basin. I usually flour the board by giving the sifter a turn before putting ingredients into mixing bowl. Then tip the scone mixture on to floured board, scraping it out with knife. Lift it lightly over so that the top will be well floured, press out lightly with fingers, *not the palm of the hand*. Have the oven hot 475 degrees electric or regulo 9 gas; the shelf three ledges from bottom of stove. Put scones on cold tray, put in oven and turn top heat to medium and bottom heat to low. Cook about 8 minutes, then turn off power, leave about 2 more minutes, then take a scone out and tear it open (not cut) to see if it is quite done before taking all out of oven. Have a cake tray with a cloth on it and a saucer of milk alongside. Dust scones with cloth, dip tops in milk and put on to cloth to steam, covering scones for a few minutes to steam and soften. The quicker the scones are mixed the better they will be. Should you get the mixture rather wet, sift a little more flour over it and chop in with knife, mixing well. It is always better to have it too wet and sift in flour rather than too dry and then to try and moisten it.

"Whenuapai," Auckland.

Bath Salts

Dear Aunt Daisy,

Can you give me, through *The Listener*, a recipe for home-made bath salts? I have some nice bottles that are crying out to be turned into Christmas presents.

"Mrs. M.," Opotiki.

Here are two recipes, and they do make very charming Christmas presents. The first recipe is the better of the two. 1. Two pounds soda crystals in large basin. Pour over them, a few drops at a time, strong cold tea, until crystals are pale cream. Add 6 or 7 drops sandalwood oil. This doesn't scent the salts, just holds the scent. Add 2 teaspoons oil of verberna or some other essential oil from the chemist. Put in bottles, tie with pretty ribbon. For variety in colour, powdered blue sprinkled over them makes them blue, or any colour can be obtained by using food colourings. 2. One pound borax, 1lb. washing soda, 2 or 3 packets Epsom salts. Mix all together, adding a few drops of essential oil (lavender, etc.). Make a rainbow effect in jar by putting layers of three different colours.

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