

Curdling in Cake Mixing

Dear Aunt Daisy,

Could you tell me why eggs curdle in a cake mixture, and how to prevent it. I do a lot of baking and it is most annoying when this happens, as it spoils the cake. I do beat the sugar and butter awfully well, too.

"Mother of Four Wee Children."

Try sitting in just a little of the measured flour to the creamed butter and sugar before adding eggs. Some people continue to add sifted flour and eggs alternately. Others say that adding a pinch of salt to the eggs while beating them will prevent this curdling; and still another idea is to beat the mixture always in a basin standing in an outside pan of hot water. Personally I've always found adding the small amount of sifted flour the best method.

Blue Ink!

Dear Aunt Daisy,

Could you please tell me, through your column, if you know of any method of removing a stain of blue ink from brown shoes? The shoes are new, and so I would be very grateful to know if there is anything I can do about removing the stain without damaging them.

"Ink."

You have not much chance of making a good job of your shoes. Try sponging with hypo bought from the chemist, who will tell you how weak or strong to make the solution. A pint of warm water to 34oz. hypo is usual for other articles, but I do not know about shoes.

Tar from Asbestos

Dear Aunt Daisy,

In a recent Listener a correspondent at Paraparaumu asked for advice on removing tar from "asbestos" sheeting. To remove tar or similar substances a solvent should on no account be used, as, due to the nature of the material, the dissolved tar would tend to penetrate still further. The simplest and most effective way is to scrape off any surplus tar with a paint scraper and then rub with coarse sand-paper, finishing with a finer grade when all signs of staining have disappeared.

"J.A.K.," Auckland.

Rusty Gem Pans

Dear Aunt Daisy,

A woman complained lately of rusty gem pans. The mistake she made was to wash the pans after use. They should be wiped thoroughly with paper and stored upside down in protection from rats, which love the fragrance of the gem pans. To simply grease the pans before putting in the mixture is not satisfactory; better to drop a small piece of butter into each pan while it is very hot—so hot that when the mixture is put in, it begins to set and is partly cooked before it reaches the oven.

"Lydia," Waipawa.

I have found lard very good to use for this, instead of butter.

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