

AUNT DAISY'S MAIL BAG

Butter for Winter Use

Dear Aunt Daisy,

Now that so many people are making more butter than they can use, I thought perhaps it would be a good idea to pass on to you my method of preserving butter for use in the winter, when it is dear and scarce. It is really a splendid method. Make a brine, fairly strong, but not so strong as for meat—say one and a half pounds of salt to a gallon of water. Add a little sugar, and one teaspoon of saltpetre. Boil for five minutes, and leave to cool. Each time butter is made, work every drop of water out of it thoroughly, then make it into convenient-sized blocks — (I do it in pounds)—wrap them in butter paper, and then drop them into the brine. When they are needed, wash them in clear water. They are then ready for use, and just like fresh butter.

It is very essential that you should work every drop of water out of the butter, however, especially if you want it to keep. I always use a piece of muslin, previously scalded and rinsed in cold water. The butter is worked

Sweet Potpourri

While the Roses Last

Make the foundation with, one pound of common salt; half a pound of saltpetre, half an ounce of borax. Mix thoroughly and add a good handful of dried lavender flowers, a few cloves, or a teaspoon of ground cloves. Now take petals of roses, wallflowers, and any sweet-scented flower thoroughly dried. Mix well together, adding about half a teaspoon of mixed spice, half a teaspoon of cinnamon, and a few drops of attar of roses, as you are mixing. Pick flowers when just full out and lay on a tray to dry. Turn two or three times a day. It may take a week or two to dry them.

much drier if you use this cloth to press it. Some people wrap the cloth round their hands.

Keeping Cream Sweet

I churn every other day, because the cows are in full milk, and I object to large churnings. The cream must, of course, be at least twenty-four hours old. I never think it is a good plan to keep the cream longer than three or four days in the warm weather; but a good idea is to add a pinch of saltpetre to cream which is over four days old. It works wonders, and will do away with that "off" flavour which cream gets in warm weather. This tip was given me by a lady who lives in Queensland, and she says it was their only hope of having good butter in that hot climate. To a gallon of cream put one teaspoon of saltpetre, and stir well. The secret of good butter is to get every vestige of water out of it, as it is the water that sends the butter sour, and makes the butter strong-flavoured. — Mrs. H.G.D. (Taihape).

Thank you ever so much for a most interesting and useful letter. How unselfish to sit down and write detailed instructions like that to help others. The real Daisy Chain spirit!

Mystery Cake

Dear Aunt Daisy,

I have had such a lot of valuable help from your column, that I wonder if you could supply me with a recipe for fudge or mystery cake. It is a biscuit mixture, with dates mixed into it, and iced with chocolate icing. I have tasted it, but cannot get the recipe, and it is delicious to eat! — Timaru.

Yes, here is the recipe—as you say, a very delicious and easily made cake, for it is not baked:

Put into a saucepan half a pound of butter, half a pound of sugar, and two eggs, and let them dissolve together till like honey. The eggs are well-beaten first. Then take the pan from the fire and mix in a pound of round wine biscuits, broken small with the rolling-pin, but not too fine. Mix in also a tablespoon of cocoa, a cup of chopped walnuts (if liked), a cup of chopped dates, and a little vanilla essence. Stir everything well together (still in the saucepan), and then press into a buttered cake tin. Ice with chocolate icing when cold and do not cut until next day.

New Fudge Cake

This one is different, but is also called a fudge cake. It is cooked in a moderate oven for about twenty minutes. It takes one and three-quarter cups of flour, one and a half cups of sugar, half a cup of butter, half a cup of milk, two eggs, two ounces of grated chocolate or cocoa, one and a-half teaspoons of cream of tartar, one teaspoon of baking soda, one teaspoon of vanilla essence, and a pinch of salt. The dates which you mention are optional in either recipe. Cream the butter and sugar, add the eggs, the chocolate or cocoa which has been sifted with the flour and cream of tartar, the vanilla, then lastly three-quarters of a cup of boiling water, leaving a little to dissolve the soda, which should be stirred in quickly. This mixture will be very thin, and should be put into one fairly large, square tin, or two small ones. It rises flat on top, and when cold, should be iced with a chocolate icing, and sprinkled with chopped nuts.

An Onion Hint

Dear Aunt Daisy,

I would like to add my little quota to the helpful hints sent in by our Daisy Chain, so here is something I have proved to be good. The unpleasant effect which onions often have upon one after eating can be escaped in this way. As you peel them, put them straight into a basin of water containing a little baking soda—about a teaspoonful to a quart of water. Leave them in this for twenty minutes before boiling or frying them. Quite simple, isn't it? It just means preparing them a bit earlier than usual.—"Know Your Onions" (Wellington).

Well, that is very interesting. I've heard, too, that one should always pour boiling water over onions before cooking them, and after they are sliced up; or even to boil them for a few minutes and drain them well.



..it is not fair to your Widow

The handling of property and important business is too weighty for a woman whose training has been that of managing household affairs. It is not fair to your widow to expect her to undertake the additional worry of administering your estate. The Public Trustee will prepare or revise your will free of charge, and hold it in safe custody, if appointed executor.

Send for the informative booklet entitled "Safeguarding your Family's Future." It is free, and can be obtained at the Head Office or at any of the branches of the Public Trustee throughout the Dominion.

The **PUBLIC TRUSTEE**

This useful booklet is FREE! Please write or call for it.

New Zealand For New Zealanders

At The Centennial Exhibition

New Zealanders, you will be prouder than ever of your famous Wonderland of the Pacific when you have seen the Centennial Exhibition. The truth — and the whole truth — about the marvellous national enterprise is that it exceeds popular expectation.

Visitors from overseas say emphatically that the great New Zealand achievement compares favourably with big Exhibitions of Europe and America.

Take The Safe Way By Railway