

(Continued from previous page)

a spring top jar, adjust the clamp, but do not fasten it down. Pack the jars in the boiler, and sterilise for three hours. Tighten the covers of the jars, and leave to cool in the boiler for twenty-four hours. The following day, sterilise again for one hour. Put away in a cool, dry place.

A lady wrote from Blenheim, saying that she was very successful in an even simpler way. She says, first cook the peas or beans, as for a meal, and leave until next day. Then fill the clean bottles with the peas or beans, and add the water they were cooked in. Put them in the oven and sterilise at boiling point for three hours. Fill to overflowing with boiling water, and screw down.

Washing Blankets

Dear Aunt Daisy,

I see that in one of your recent pages in *The Listener* you gave notes about washing blankets. My way is similar to one of those given, but I rinse them in the following way. It is easy, and leaves the blankets fluffy, while they dry very quickly: Take them out of the soapy water, but instead of rinsing them two or three times, put them on the line, all wet as they are. Then with the garden hose, spray all over and under thoroughly, and leave to drain. This saves rinsing and wringing in the usual way.—“A.E.S.”

What a good idea! Thank you very much. That is the great advantage of having a “Daisy Chain” — we get such clever hints from each other. The Women's Institutes have thoroughly imbued us with their motto, “If you know a good thing, pass it on”; and the *Radio Daisy Chain*, with its supplementary columns in “*The Listener*,” offers a splendid vehicle for “passing on” throughout New Zealand.

Three-in-One Mixture

The three-in-one mixture is as follows, the one foundation making three different things:

Put into a basin three cups of flour, three large teaspoons of baking powder, three large teaspoons of sugar, quarter of a pound of lard, or four large tablespoons of good dripping. Rub the fat into the other ingredients, then take out one cup of it, and put it into a basin by itself for the rock cakes.

Now mix the rest with milk, or milk and warm water with a knife, and then roll into a dough. Divide this into two; roll one piece out half an inch thick for scones, and the other half very thin for pastry. Now add a tablespoon of sugar and half a cup of sultanas to the mixture set aside in the basin, and mix with warm water and milk. Put teaspoon lots, or more, on a greased oven tray, and bake for the rock cakes. The pastry is nice with either meat or fruit, and any left may be packed in a tin, and served later, spread with butter or mock cream, or used for mincemeat or stewed fruit. I do hope this mixture of mine will give you a “more-ish” feeling!—

A Wanganui Daisy.

We are all ever so much obliged. Of course, if one has an egg to spare, it would make the rock cakes even nicer still. It is always a comfort to get hold of economical ideas.

Sea Water Stains

Dear Aunt Daisy,

The holiday period is responsible for my not having let you know the result

of the method of removing sea stains from white buckskin shoes, which you so kindly sent me. The warm milk and washing soda method was completely successful, one application being sufficient.—“Miss V.M.P.”, (Wellington)

Thank you very much for letting us know. It will help many a link in the Daisy Chain. The shoes were new and good, and it was a rather despairing request which you sent, because you had already tried various white shoe cleaners. However, I suggested the method for removing sea water stains from brown shoes — just dissolving a small lump of washing soda in hot milk, and dabbing this on. Let it dry, and repeat the dabbing. Afterwards clean the shoes as usual. So it is nice to know that the method “worked” with white buckskin.

Sea water stains are hard to remove. On black shoes, the most successful way is to rub with a paste made of black lead and lemon juice. Leave this on for an hour or so before brushing off. Some people have removed the stains from brown shoes by dissolving a little blue out of the blue-bag in hot milk and rubbing with a rag dipped in this. Clean as usual afterwards. If you get sea water stains on a dark blue or black frock, it is sometimes removable with vinegar. Damp a piece of the same material with vinegar, and rub gently over the stain.

Preserving Beans

Dear Aunt Daisy,

Just lately you have been telling us how to preserve beans, and as I think I have a much more healthful and easy way, I felt I must write and tell you. You just cut the beans up as for ordinary use — a bit thinner than usual is better; then place them on sheets of paper and put them in the sun. Turn them each day until they are as dry as sticks; then store them in airtight jars, or in tins, or even paper bags. The day before using, just soak them in cold water, and then cook in the usual way. You will find them as near to the fresh beans as can be!

I am sure salting the beans must take a lot of the goodness from them, while this way of preserving must keep them more in their natural state. — From “Blenheim.”

Yes, indeed, that method of evaporating or “dehydrating” vegetables is very good indeed. This summer, too, we are getting plenty of hot sun, which is the real necessity for the success of this plan. In Australia it is nearly always successful; but some summers we haven't had sufficient consecutive days of sunshine. It is best to throw a piece of butter muslin over the trays of beans, to keep away flies and insects. The beans get almost as dry as tea leaves.

Of course, you can do this “dehydrating” in the oven too, especially in a gas or electric oven. People do both peas and beans; and also apples, cut into eighths after peeling and coring; besides apricots and peaches. Peas are either halved or quartered. Just cover one of the oven racks with a piece of folded muslin or tea-cloth; spread the prepared fruit or vegetables upon it, and put the rack in the cold oven, near the top. Turn on your switch, or light the gas, and bring the oven up to about 250 degrees. Keep that heat steadily until the food is dry, generally about three or four hours. Most people prefer to leave the door open a little.

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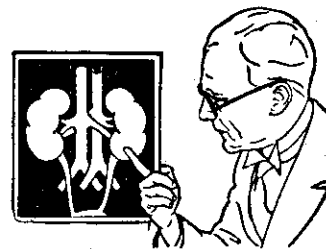
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