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ant drink by this recipe, she will give you a piece of hers, when the beer is getting too hot. It is one of the old-fashioned ways of making ginger beer, and used to be very popular in the early days here. It is the same kind of "growth" as a vinegar "plant." Here is the recipe:

Use a quart preserving jar with a rubber ring, and a good fitting screw-top lid. To start the plant for the first time only, take one tablespoon of ground ginger and three-quarters of a cup of sugar. Dissolve the sugar in some hot water, and mix with the ginger. Place in the jar, and add half a lemon, sliced. Fill up the jar with cold water, screw the lid on tightly, and set aside in a cool place. After about two days, strain off the beer through double butter-muslin, and bottle it. Return the grounds to the jar. Now you make fresh beer each day

BERRY COCKTAIL

Two cups of raspberries, or strawberries, the juice of half a lemon, two tablespoons of sugar, and some mint leaves. Pour the lemon juice over the raspberries. Place the fruit in individual glasses and chill thoroughly. Chop up a few mint leaves finely, and mix them with the sugar. Sprinkle this mixture over the fruit just before serving.

in quite a simple way. It was just the first time that it had to be left for two or three days. This time use one teaspoon of ginger, three-quarters of a cup of sugar, and another half a lemon, sliced. The method is the same as before — dissolve the sugar in hot water, mix with the ginger, and then fill up the jar with cold water. Strain after twenty-four hours, and the strained beer is ready to drink at once. So you have fresh ginger beer every day.

Another Recipe

This is another very good recipe. It takes about a week altogether, to make it. Be sure to fix the corks in tightly, and keep it in a cool place. Two pounds of sugar, two gallons of water, four lemons, one tablespoon of ground ginger, and one packet of good raisins. Mix the ginger to a smooth paste with a little water, and then put all the ingredients into a preserving pan or kerosene tin. Bring it to the boil, and let it stand for three days in a warm place. Strain and bottle, and it is ready to drink in three or four days.

Ginger Beer With Root Ginger

This is different again, and very delicious. Many people add it to ale — either home brewed or bought; but it is good by itself.

Put one sliced lemon, and the juice of five more lemons, into a three-gallon keg with four pounds of white sugar, and two ounces of root ginger, well bruised. Add three gallons of boiling water, stir well, cover and let it stand for twenty-four hours. Next day, strain and bottle. It is ready to drink in about two weeks.

Sausages in Disguise

Dear Aunt Daisy,

Here is a rather nice way of serving the common or garden sausage! Skin

them and then re-mould the sausage-meat around cubes of pineapple. Dip these new "sausages" in egg and bread-crumbs, and fry as usual. They are really delicious, and are called, I believe, "Pineapple Pouches." I hope the Daisy Chain will try them. — "Sailor's Wife," (Auckland).

They sound really wonderful. We certainly will try them. Here is another disguised sausage recipe, which was given to me in Vancouver:

Sausage Stuffed Potatoes

Peel the required number of large potatoes, and slice off each end; then remove the centre with an apple-corer. Cook them in boiling salted water for fifteen minutes, then drain and cool. Scald the same number of sausages and prick them with a fork; then push a sausage through the middle of each potato. Brush the potato over with fat, and sprinkle with pepper and salt. Put into a large baking dish and cook in a hot oven (400 degrees), for half an hour, or until the potatoes are brown and tender, basting them frequently. When cooked, place on a hot dish, and add a tablespoon of flour to the fat in the pan; then stir in a cup of water or stock. Boil up into a good gravy, and pour it over the potatoes; then sprinkle with very finely chopped parsley.

Serve very hot.

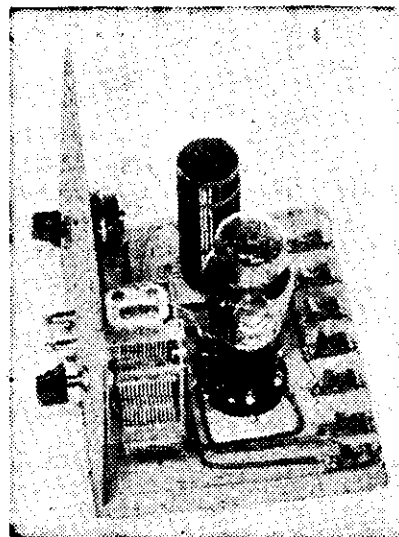
Grease on Verandah

Dear Aunt Daisy,

I heard you mention this morning a lady who had spilt hot fat on her verandah. I once worked with a Danish lady, whose floors were all just the plain boards; she would not have any mats or anything on the floor on account of the children. These floors were kept white with plenty of scrubbing, but the kitchen floor, of course, got many times spotted and marked with grease and butter spots. This is how she always removed them, before she commenced the scrubbing, and I think the same thing would do the job for that lady who wrote to you. She may, of course, have to repeat the process several times, as the grease that has soaked into the wood comes to the surface, which it is sure to do. My Danish lady used to take a tin of ordinary lumpy washing soda in one hand, and a large kettle of boiling water in the other. Then she would put a few little lumps of the soda upon the greasy spot, and then slowly pour a little boiling water over the soda and grease spot. If it was a very bad spot, she would repeat the process, and then go on to the next spot, and so on, until all had been treated. The kitchen floor would be a mass of wet blotches! Then she would take her bucket of water and her scrubbing brush and scrub out the kitchen in the usual way. I should think that if the lady put a scattering of washing soda over her greasy patch, and then poured the boiling water over, afterwards scrubbing it with clean water, and repeating it in a few days when the patch began to appear again, that she would in time get it right out. — "S.G.O." (Takanini).

Yes, I think so too, and many thanks for an interesting letter. Nowadays we can get household cleansers which make it easier to remove grease, but I think the Danish lady's method was cheap and simple, and certainly perfectly successful. Here is another letter about keeping floors clean:

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- Woodville.**
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- Waimate.**
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- Colyton.**
"In reference to the Hiker's One which I purchased from the Lamphouse in December last, I have now got it going and I can say that it is a wonderful little set and I am more than satisfied with results so far. I have had eight New Zealand stations and one Australian station. 2YA, 3YA, 3ZB and 1ZM all come in at very good strength and the other three come in at fairly good strength. 2FC Sydney comes in as good as 2YA, my best station. I get 2YA and some of the others, including 2FC, as good on the phones as they come in through the speaker on a 5-valve electric set." (Sgd.) L.E.W.
- Manganui.**
"My Improved Hiker's Set, which I purchased from you some time ago, is absolutely wonderful in performance. I have received stations 1YA, 2YA, 3YA, 4YA, 1ZB, 2ZB, 2HL Sydney and other Australian stations whose call I have not heard. I am also very pleased with the battery performance." N.H.
- Nelson.**
"Incidentally, the Hiker's One which I purchased from you in January for a friend is now going great guns, and he is well satisfied with it." K.M.

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