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it; it saves a lot of time and worry, and the colour is all there. On one occasion I had a visitor while I was peeling away at the beetroot; she exclaimed, "Oh, what are you doing? The beetroot will bleed." However, I just grinned and went on peeling. Imagine her surprise when I popped the dish of brightly coloured beetroot on the table!—Thank you for the many hints you give us.—"Mrs. C.", (Matapu).

Well, I have tried your easy way of cooking the beetroot, Mrs. C., and found it all you say. In fact, I always cook it that way now—it is so much quicker as well as easier, and the colour is very rich. Did you ever use lemon juice with it instead of vinegar? It is excellent served as a hot vegetable, with a good white sauce poured over it.

### Ladders in Silk Stockings

Dear Aunt Daisy,

Would you please reply to this in *The Listener*? I have two pairs of silk stockings, a black pair and a brown pair. I have not worn them, but on

## The Indispensable Cook

We may live without poetry,  
music or art;  
We may live without conscience,  
and live without heart;  
We may live without friends, we  
may live without books;  
But civilised man cannot live with-  
out cooks.  
He may live without books—what  
is knowledge but grieving?  
He may live without hope—what  
is hope but deceiving?  
He may live without love—what is  
passion but pining?  
But where is the man who can  
live without dining?

Sunday morning, when I went to put them on, I found that they were full of ladders. Could you tell me what to do with them, and also how to take rust out of clothes? I will be very grateful if you would.—"Miss A.E.C.", (Wanganui).

I should take the stockings back to the shop, and explain that they are damaged; unless they were bought as imperfect at a sale. Of course, you can get "ladders" mended at most of the bigger hosiery departments — quite cheaply, and so well that you can't see where the damage has been. Here are one or two good methods for removing rust. Soak the stains in a saucer of salt and lemon juice for some time; and then hold it in the steam from a boiling kettle. Wash afterwards in warm, soapy water; and repeat if necessary. Another way is a weak solution of oxalic acid, left on for about ten minutes, and then wash out very thoroughly. Ask the chemist about the strength.

### Home-Made Apple Cider

Dear Aunt Daisy,

We have several apple trees, and I am grieved to see a tremendous lot of "windfalls" going to waste. I have made a lot of jelly, but I would love to make some cider. Could you give me a recipe please?—"Thirsty One," (Thames).

Yes, here is a recipe which was sent, many years ago, to the grandfather of

one of our Chain. It is a most refreshing drink, and takes only a week to make. It can be made from windfall apples, or even from the skins and cores alone. Cut up the apples, and put them in a large jug or basin, or anything except a tin. Well cover them with water, and let stand for three days. Put a piece of muslin over the top, to keep out the dust, and so on. After three days, strain into bottles, adding one dessertspoonful of sugar to each bottle, quart size. Cork well, and leave three more days, when the cider is ready to drink. In very hot weather the corks are apt to blow out even after two days, so that it is safer to tie them down.

Here is another way of making it, equally well vouched for. Take skins and cores of apples, or some windfalls cut up, or both together. It is really a good way of using up what many people waste. Put them into a large jar of water, which has in it four or five large tablespoons of sugar, previously melted in hot water. Now add a handful of raisins, or peach skins, or lemon rinds. Let soak for four or five days, stirring occasionally, when it will ferment. Then strain and bottle, tying the corks down. It may be drunk after three days in hot weather, but is better if kept longer. The bottles must be kept airtight. When making a fresh brew, add to the new lot some old skins, as a starter, and repeat the whole process.

### Real Devonshire Cream

Dear Aunt Daisy,

Can you give me the recipe for real Devonshire cream? My husband is from "glorious Devon," and is always telling me about the great bowls of clotted cream they used to have on the table at Home. So I would love to surprise him one day.—"Wife," (Avondale).

Yes, I think I can. The lady who gave me this recipe assures me that it is the way cream is prepared commercially in Devonshire. She herself used to live just outside Torquay.

Into a shallow pan put half a gallon of milk, and add to it half a pint of raw cream. The shallow pan must then be stood over another pan or saucepan full of water, and brought to the boil. Allow the water to stand for some time, until the cream rises to the surface, and is a deep straw colour, when it will form a thick crust. Do not stir, and be sure that the boiling water is not sufficient actually to touch the bottom of the pan containing the milk. Remove from the fire to a very cool spot, and leave until quite cold. Then skim off the cream carefully with a proper milk-skimmer.

If spoonfuls of this be dropped upon a dish of junket, and a little nutmeg grated over the top, you will have a delicious and nourishing dessert, and not really expensive. Of course, if you are on a farm, it is a very easily prepared pudding, and splendid for the children. The proportions are one pint of cream to a gallon of milk.

Another "Devonshire Lass" sent in her recipe, which was practically the same, except that she says, "Just use the best and richest milk," and does not specify the addition of any cream. So do not be discouraged from making the dish if you cannot add any cream; it will still be very good, even if not quite so thick. Do not use less than a gallon of milk though, in that case.

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