(Continued from previous page)

It is a constant source of worry to me to see my daughter's lovely woollies being ruined with the ugly stains caused by this emulsion. One woollen cardigan is ruined, and not fit to wear again, though it is quite new—stained the first time of wearing.

I would be so grateful if you could help me in this matter. — "Listener," (Fendalton).

This is an ever-recurring and really distressing trouble, because it is quite impossible to guard completely against Baby's little "exgurgitations" as the doctors call it—such a nice way of expressing it, I always think. Some mothers have found that the stains quite disappear after a good soaking in eucalyptus, afterwards washing in plenty of soft, "sudsy" water. It a slight mark does remain, a little dry borax rubbed on the dampened place, and left on for a while, sometimes finishes it off. Just lately, however, a lady at Papanui sent a couple of "hints" on this question, so I am giving them here.

She says: "Soak the stained parts in carbon tetrachloride, and rub well with a clean cloth while soaking; then wash in two changes of soapy water, rinse and dry.

If still visible, mix one teaspoon of borax in a cup of hot water, add one cup of cold water, and a few drops of ammonia. Soak in this, then wash out.

The second method is useful for other

The second method is useful for othe stains also.

Take loz. of shaving soap, finely shredded, and dissolve it carefully in a quart of water. To do this, boil a small quantity of the water first, and dissolve the soap in it, afterwards adding the temainder of the cold water. To this add loz. of ammonia, mix well, and bottle. This liquid is splendid for removing grease and oily stains of all kinds. Simply wash the stained parts of the farment in it, and the stains will disappear."

This is a very valuable hint; we had better copy it out!

Honey Toffee, Please

Dear Aunt Daisy,

Is it possible to make a honey toffee using just boney without the addition of white or brown sugar? If so, I would be very pleased if you could let me have the recipe. Thanking you in anticipation.—"Enid," (Mount Albert).

Well, Enid, you have asked a question for me, really, because I hope that by publishing your letter, we may get such a recipe from a "Link" in our "Daisy Chain." I have a couple of recipes for toffee which contain some honey; but they also include sugar, and one even has some treacle as well. So let us hope that someone will experiment, and let us have the result. Here is a recipe for ordinary toffee; I wonder whether honey could be used instead, and only four-fifths of the water, to allow for the moisture in the honey.

Peanut Toffee

You will need 2 breakfastcups of sugar, 1 tablespoon of vinegar, ½ cup of water, ½ oz. of butter, and a pinch of cream of tartar. Put all into a saucepan, and stir till dissolved. Boil quickly without stirring, until a little will crack when dripped into cold water. Pour over peanuts, walnuts, almonds or raisins on a buttered plate.

While on the subject of toffee, let me give you the recipe for Wonder

Toffee. I am told that it is indeed well-named. Two ounces of honey, $\frac{1}{2}$ lb. of butter, $\frac{1}{2}$ lb. (1 breakfastcup) of treacle. I cup of milk, and 3 cups of sugar. Stir until melted, and then boil briskly without stirring until it sets when tried in water.

Olive Oil For Gem Irons

Dear Aunt Daisy,

Your wholemeal ginger gems recipe is another of your most valuable ones, after which I write "good" when entering it in my book. I might tell you nearly all my cooking is done from your recipes. When people say to me, "This is nice," I just say, "Oh, that's one of Aunt Daisy's!" Very often, too, they ask for a copy. At ten o clock I was turning out a batch of wholemeal ginger gems and they were so delicious I decided to write to you-more especially so as I have a hint that you may like to pass on to your Daisy Chain. When greasing my gem irons with butter (I never have lard in the house!), I found that they had rust on them when I wanted to use them; and of course that discolours the bottom of the gem. I now use olive oil with good results, and no rust. - "Cocky's Wife," (Te Awamutu).

A very good idea. But why don't you ever use lard? Here is the recipe for the wholemeal ginger gems:

One level breakfast cup of wholemeal, ½ teaspoon of cream of tartar, ½ teaspoon of soda, 1 teaspoon ground ginger, pinch of salt, 10z. of melted butter, 10z. of light brown sugar, 2 tablespoons of golden syrup, 1 egg, and 6 tablespoons of milk. Mix the flour, salt and dry ingredients, and mix with the other ingredients. Bake for about twelve minutes in greased gen irons.

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