

(Continued from previous page)

gar—pour it on cold. These are delicious. When finished, just put in about 4 teaspoons of sugar on top, or a little more sugar if required sweeter.

Easter Sunrise Service

Dear Aunt Daisy,

You may recall how last year the service on Mount Victoria impressed me as a vivid symbol of the Resurrection, and that impression has remained and deepened. I was glad to see the Cross erected again this year, and from the window of the room in which I write, it can be seen outlined against the sky, and though I do not get a full view, imagination supplies the rest.

This year, in a storm-tossed world, I shall think of the Cross as a symbol of Liberty. In a speech delivered by Victor Hugo at the Planting of the Liberty Tree in the Place des Vosges, 1848, he says: "The first Tree of Liberty was planted eighteen hundred years ago by God himself on Golgotha. The first Tree of Liberty was that Cross on which Jesus Christ was offered as sacrifice, for the

Then we had a little "consultation" over the air on the subject, and here is an extract from a letter from a Link in the Daisy Chain:

"I should like to tell what my family used to do regarding the storage of potatoes. They used to grow enough potatoes to do the family a whole year, and this is the way they were stored. The potatoes were left in the ground until the tops (as the upper growth is called), died off. We had a special corner in the shed railed off to prevent the potatoes scattering, as they were never put into bags, but simply tipped out of the containers into a heap, and then covered with pig fern (to use a farm term). You no doubt have seen it growing on farms, Aunt Daisy, mostly hilly farms; and then put a sack or two on top of the fern. Tell them to examine the heap now and again, and remove any blighted ones; also rub off any shoots. My people always grew the Maori Chief potato, and had good ground—blighted ones were very rare.

We always had pumpkins stored, too. While the pumpkin was growing, and of course getting heavier, my Dad would put under each pumpkin a good layer of dried hay, and gradually turn the pumpkin to the sun to ripen it thoroughly all round. They, too, would be left out in the garden until the leaves and vines had died off. They should be handled carefully, and placed in storage, something similar to potatoes, only instead of using fern on top, one may use hay for the pumpkins, if preferred. Place the hay on the floor, then arrange the pumpkins on top of it. Onions were pulled, and left on the ground to dry, and when the tops became, shall we say "crackly," they were plaited into bunches and hung on hooks attached to the rafters in the shed.—"Country Pumpkin"

Still another listener says:

"My husband has always stored the potatoes that we get from our garden (and that is enough to last till December each year)—with lime, just sprinkled over each layer of potatoes. We find they keep quite well. Of course, after they are out of the ground, they must be well dried in the air, but we have never had any of them go bad, and we have done this now for six years."—A Listener of 22B."

Gorse Wine

Dear Aunt Daisy,

Some time ago, I heard you give over the air a recipe for making Gorse Wine. Would you please put it in the "Listener"?—"Omaka."

Yes, the gorse will soon be in bloom again. Here is the recipe:

Half a gallon of gorse flowers; one gallon of water; 2 ounces of root ginger; 1 ounce of compressed yeast; 3lb. of Demerara sugar; 1 orange; 1 lemon. Simmer the flowers, water and ginger together for fifteen minutes. Stir in the sugar till dissolved. Slice the orange and lemon, and add to the cooling liquid, and when just warm, float the yeast on a piece of toast, on top. Cover with a folded blanket, leave undisturbed for a week, then skim off the head. Strain into a jar, allow to work for another week before corking tightly. A few raisins and a lump of sugar keep it lively. If you cannot get Demerara sugar, use good brown crystallised sugar.

Apple Marmalade Jelly

Dear Aunt Daisy,

I am feeling quite puffed up with pride, so thought I'd write and tell you of my experience. I had a lot of apples given me, and as I don't like apple jelly, I decided to make up a jam. I cut the apples up and covered them with water; then boiled them till soft. I then strained the juice off, and cut up two lemons and one sweet orange, finely as for marmalade. I added all this to the juice, then measured it and added sugar, cup for cup, as for jelly. I then boiled it hard for about half an hour; and now I've four one pound jars and five peanut butter jars of lovely "marmalade jelly." It certainly looks lovely, too, the slivers of orange just float in the clear jelly. I'm going to do another lot, but this time I shall add cape gooseberries. I think to about 9 or 10 cups of juice I'll add 2lb. of cape gooseberries. I have had quite a lot of fun over jam this year, and quite a lot of success.

I must also tell you my way of doing tomatoes whole—it is so simple. I wipe the tomatoes, put them in a meat dish and put into a moderate oven. When the skins are so tight that they nearly burst, take out and pack in jars. Fill to overflowing with boiling water. No salt or anything.—"Wee Wyn" (Herne Bay).

Very many thanks for your interesting and helpful letter, "Wee Wyn." I may say to the newer Links in the Daisy

Chain that "Wee Wyn" has been a very valuable Link for some five years now.

Making Office Paste

Dear Aunt Daisy,—Could you give me a recipe for making a good office paste? I use a great deal of this, and find that the bought pastes come rather expensive.—"Joy," (Hawke's Bay).

Here are one or two recipes for pasta. Did you know that paste-making is considered rather a "sticky problem"? There are quite fierce arguments over the keeping properties of home-made paste.

Paste No. 1: One dessertspoon of cornflour mixed to a cream-like paste with cold water. Add one teaspoon of peroxide of hydrogen. When well mixed, add boiling water, stirring briskly. These quantities should make a teacupful of an efficient paste which will stay sweet and good until the last.

Everlasting Paste: Melt one ounce of alum in a quart of warm water; allow to cool, then add as much flour as will make a thick cream. Stir in half a teaspoon of powdered resin and two or three drops of oil of cloves. Boil, stirring constantly; keep in glass or china jars, covered, in a cool place.

Cheap Paste to Keep: Put in a basin one tablespoon of plain flour, sugar and starch, and one teaspoon of powdered alum. Mix to a smooth paste with a little cold water, and when free from lumps pour on sufficient boiling water to make the paste thick and semi-transparent. Be sure that the water is boiling, and stir continuously, as when making starch. Keep in screw top jars.

CANADIAN ORANGE CAKE

Cream $\frac{1}{2}$ cup butter, add one cup sugar, 2 eggs (well beaten), 1 teaspoon vanilla, 1 teaspoon baking soda dissolved in $\frac{3}{4}$ cup warm water, $\frac{1}{2}$ teaspoon salt sifted with 2 cups flour. Beat well. Then add 1 whole seedless orange (skin and all), one cup raisins, $\frac{1}{2}$ cup walnuts, all put through mincer. Beat well. Bake in slow oven (350 degrees or 375 degrees for 50 minutes, approximately).

Liberty, Equality, and Fraternity of the human race."

And if the attention of the world could have been directed to the Regal Figure who suffered for us on that Cross, this cruel war and all its horrors would not be upon us now.—M. K. Alexander (Khandallah).

Storing Potatoes

Dear Aunt Daisy,

Please will you ask your Vegetable Expert Friend what are the best methods of storing potatoes; and how long can they be kept?—J.N.S. (Te Puke)

Well, my Vegetable Friend tells me that the first important point is that the potatoes must be thoroughly ripe and matured before they are dug. He said that they are best stored out of doors, and not inside; and that they must be kept from light. Stack them up in a conical-shaped mound on a raised piece of ground, which slopes in such a way that water cannot lie under the potatoes. Cover them over, not with sacks, but with rushes or sticks, so that the rain will run down them, and not soak into the potatoes. It is not best to cover them with sacks, nor with earth, either, although in cold countries this has to be done to keep the potatoes from frost. Potatoes should keep like this for twelve months.

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