

(continued from previous page)

a great worry to us, too, but last year we left out the apples, and never had a scrap of trouble with it, though previously we had taken every precaution with the fruit and bottles; so it looks as if the apples may have caused it to bubble when opened to the air.

I can't always listen, so these problems may have been discussed. However, here's luck.—"Interested," (Dannevirke).

Perhaps someone else has had a similar "bean experience," and will write to us about it. Thanks for your letter.

Here is another idea about cleaning a stained sink:

Dear Aunt Daisy,

Hearing you speaking of the lady who was in trouble over the discoloured sink, I send this recipe for a sink cleaner. It is excellent, and keeps the sink very white. Put some hot water into the sink, and pour in a little of the mixture. Leave it in all night. If the stain has not all come off in the morning, you can give it a brisk rub with a cloth. If the sink is very bad, repeat until it does shift it; about twice a week is enough to keep it white.

The recipe is: 4lb. of washing soda, 1 gallon of boiling water, and 1 tin of chloride of lime. Mix all together, and strain into bottle.

Another hint for anyone who has a blue frock, especially anyone who has children's frocks which are always in the wash — blue is a colour which fades badly, so, after washing, put the garment through strong blue water, which will keep it bright.—"A New Plymouth Listener."

To Strengthen Cow Covers

Dear Aunt Daisy,

I heard you asking for a method for making cow covers last longer. I asked my good man if he knew — he is a saddler and harness-maker, and so I knew he would tell me the correct thing.

Take one gallon of raw linseed oil, bring it to the boil, and scrape in 1½oz. of beeswax. Stir until the wax is dissolved, then take it off the fire. Use it cold. This quantity will do twelve covers. Use it sparingly. Very lightly oil the seams and hips — this is the important part. If it is fine weather and the covers are not needed, it is a good plan to dampen the cover all over with water, and give a full dressing while still damp. This method will give a quicker job. The oil must be used sparingly, for too much will make the cover hard. With this treatment the cheapest grade of jute cover will last two or three years.

I must tell you, Aunt Daisy, how I endorse all you say about apples. I wonder if many know they are the finest food that can be eaten in a pre-natal diet. I have two little girls, Helen and Colleen, and before Helen was born I had a perfect craze for apples. When she was born her skin was pink and white, and had not the "boiled" look we sometimes see. The first thing the doctor said was: "Well, that's an apple baby!" I did the same thing before Colleen was born, and she was the same. They both have splendid teeth, too, and although Helen is losing her baby teeth now, they are as sound as the day she cut them. When the school doctor was at the school recently, he complimented me on her teeth, and said: "Here's a

girl who loves her apples, and her mother did, too." It sounds boastful, perhaps, but I had to pass on this hint, as I have a lot of time for the good old-fashioned apple.—"Agnes."

Thank you very much for both hints. The cow cover idea will be a help to many farmers; while we cannot stress too strongly the value of apples, which should be eaten skin and all, it is possible. If you are going to make apple pie, try grating the apple-skin off on the nutmeg grater just as if it were a lemon. Then the skin can be eaten in the pie without anyone knowing it is there!

Here is another letter on the cow-cover subject:

Dear Aunt Daisy,

Referring to your question as to how to make cow-covers last longer. Well, we keep cows, so my Better Half said to me, "When you go to town again, get a gallon of raw linseed oil, and we will give the cow-covers a coating." This I did, and we have had them now for two years, and find them still good. — "Mrs. S." (Feilding).

That is even simpler than the other. Perhaps you would like to try adding the beeswax next time, and see which way you prefer.

"Caprice" Cake

Dear Aunt Daisy,

I should be very grateful for a recipe for "Caprice" Cake.—"Siberia" (Taihape)

Yes, here is the recipe. The cake looks very pretty when cut in slices with its alternate squares of colour like a draught-board. I have also heard it called Battenburg cake. Two cups of flour, 2 teaspoons of baking powder; ½ teaspoon of salt; ¾ cup of sugar; 4 tablespoons of butter; 2 egg whites, stiffly beaten; ½ cup of milk, and ½ teaspoon of vanilla.

Cream the butter, add the sugar gradually, and beat until light and fluffy. Add the flour, baking powder and salt, sifted together, alternately with the milk, a little at a time. Beat thoroughly after each addition. Add the vanilla essence, and lastly, fold in the stiffly-beaten egg whites. Divide the batter thus made, and colour one half pink. Bake in two square sandwich tins for 20 minutes in a moderate oven. Cool thoroughly, then cut each layer into six even strips. Join the layers together, chequerboard fashion, with strawberry filling, cover the outside of the cake with coco-nut paste, and leave in a cool place for 24 hours before cutting into slices.

Strawberry Filling: One cup of sifted icing sugar; 2 tablespoons of strawberry jam and one teaspoon of melted butter. Beat the jam into the icing sugar, add the butter and sufficient hot water to make a smooth spreading paste.

Coco-nut Paste: One and a-half cups of sifted icing sugar; ½ cup of desiccated coco-nut; 1 tablespoon of butter; ½ teaspoon of salt; 2 tablespoons of lemon juice and ¼ teaspoon of almond essence. Cream the butter, and add the sugar, salt and lemon juice. Add sufficient hot water to make a smooth paste. Then add the almond essence and sufficient green colouring to make it an attractive shade. Now add the coco-nut and beat well. The paste should be as thick as possible. Spread it evenly over the top and the sides of the cake. When cut, the cake is really pretty, with the green coco-nut paste all round, and the pink and white squares in each slice.

Coco-nut Paste is a change from almond.

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