

(continued from previous page)

Many thanks for a most helpful letter; and also for the unselfishness and consideration for others, which prompted you to give up your few free minutes to writing out the directions so clearly. That is certainly the real Daisy Chain spirit. We shall all be very glad to hear of the recipes—just when you have time—perhaps during the long winter evenings.

### Pickling Shallots

Dear Aunt Daisy,

While listening to your most enjoyable session the other day, I heard you inquiring for different methods of pickling eschallots. I have a very easy way, which was given to me by a lady in England, who had to pickle sacks of them for her shop. I have tried the same method for over 20 years, and believe me, Aunt Daisy, after being in pickle for over a year, they are still as hard and crisp as when first done. Here is the method: Peel the eschallots and wipe quite dry with a clean cloth. Put into jars with a fair amount of salt. Put a little pickling spice on the top, pour over the vinegar, cold (I don't boil it at all), and then cork. Leave until well soaked. They are delicious. I always pickle ordinary onions in the same way.

Also, Aunt Daisy, as tomatoes are so cheap and plentiful just now, I must give you a very easy way of preserving them without a bottling outfit. I have used it for years, and never had a failure. Take any quantity of ripe tomatoes, and cut them up; put them into a saucepan or preserving pan, and boil in their own juice until soft and pulpy. Then add a little butter, and salt to taste, and boil for five minutes longer. Have ready some cleaned and warmed treacle or golden syrup tins. Pour the tomatoes into these, filling them brim full, so that the liquid runs over when the lid is pressed on. Wipe the juice from around the lid, and pour hot paraffin wax all over the top. Allow to stand overnight in the one place; then give the tins another thin coating of wax. Preserved in this way, they will keep as long as twelve months. — "Petone-ite."

A most useful letter — many thanks for it. Here is a way of doing sweet pickled shallots:

### Sweet Pickled Shallots

Peel, rinse, and wipe them thoroughly dry. Put into glass jars, or a big stone jar. Salt them liberally when packed in — about a pound of salt to two gallons of shallots, or little pickling onions. Leave for 3 days. Then drain very thoroughly. Boil up a gallon of vinegar with a pound of sugar, 3oz. of allspice, and about half of a two-pound tin of golden syrup. Boil well until all the ingredients are worked thoroughly

into the vinegar. Allow to become cold, then pour it over the shallots. Do not screw down airtight, as the oniony smell becomes unpleasantly strong; but cover with double thicknesses of cloth, and a rubber ring. They may be used in one month, but improve with keeping.

Here is another letter about sweet pickled shallots:

Dear Aunt Daisy,

Peel your shallots and put them into a big basin (I use my big wash-hand basin), and when finished sprinkle them all over with salt. Let them stand all night. Next morning, take them out, lay them on a large piece of cloth and go over them; you will find there is always another skin to come off. When you have finished, place them in jars; first quarter-fill the jar with shallots, then put a few cloves and a few whole spice, say about six of each on each layer for a two-pound jar. Repeat this until full, then put in your vinegar. I buy mine at the grocer's, just the draught vinegar, but I do not boil it, just pour it on cold, and really the pickles are delicious. When you have finished, just put in about 4 teaspoons of sugar on top of the jar; if required sweeter, add more sugar to taste. I allow my shallots

to stand for four hours before I cover them, as they may require more vinegar.

This method is absolutely reliable. I have done mine in this way for four years, and have kept them for eighteen months, and found they were still lovely and crisp.—"Mrs. Ref." (Berhampore).

### Cure for Septic Nails

Dear Aunt Daisy,

Here is a simple cure for septic finger nails which I have never known to fail. It was given to me by a doctor some years ago when I was troubled with a very persistent septic nail. Simply apply a little tar to the affected part. The tar not only keeps out water, but also heals. To prevent leaving tar marks on everything one touches, it is necessary to wear a finger stall or tie on a rag until the tar hardens in a few hours' time. But after that, no covering is necessary. I hope this will be of some assistance to sufferers.—"Edna" (Whangarei).

Many thanks, Edna, for passing on the recipe for healing this most painful complaint. For those who cannot get any tar, here is another remedy: One teaspoon of zinc ointment, 1 teaspoon powdered alum, 1 teaspoon of boracic powder. Mix well and apply round the finger nails at night time. No rags are necessary. Or pour castor oil down the nail, and then put on boracic powder, dry, on retiring. A good thing, too, is to use hydrogen peroxide neat.

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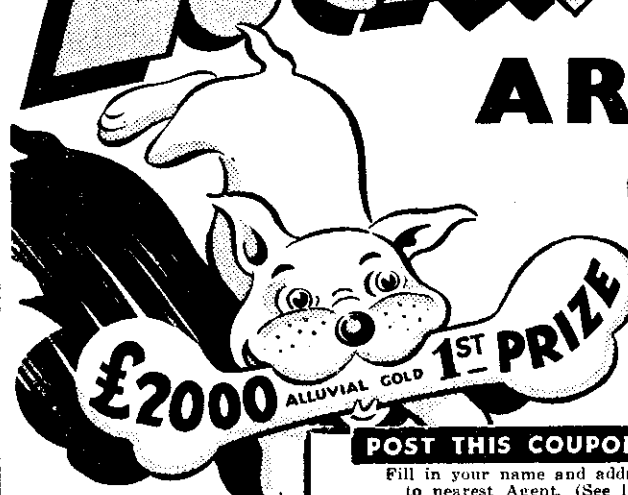
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