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you how we got our unbleached sheets white quickly. First of all, mother soaked them in water with a handful of Epsom Salts thrown in. She left them in the tub all day and all night, and the Epsom Salts took out all the "dressing." The next day, after putting them through the wringer twice, mother put the sheets into a copperful of cold water, adding two tablespoons of turpentine. This was brought to the boil, and allowed to boil for a quarter of an hour. Then the sheets were rinsed twice in clear, cold water without any blue. They were then hung out, and they dried a lovely cream colour, and were quite white after the next wash.—"M.L." (Masterton).

Well, that is a very clear description of how to bleach linen, and thank you very much. I think the point about not using blue is important. After the sheets have become white, blue is necessary, of course; but if used before, it seems to induce a yellowish tinge, not pleasant to see. Another listener told me that she also soaks the unbleached linen first with Epsom Salts and then boils it with a tablespoon each of ammonia and of caustic soda, in the copper, and a piece of good soap cut up. Still another listener advises us not to boil the sheets till they are bleached. She says:

"I heard a request for bleaching sheeting. We have used a lot on the farm, and it soon washes pure white. Wash, but do not boil. Put it out on the grass, or line, dripping wet. Leave it out at night, and keep it wet. It is the first washings that count. In England, bleaching is done on the grass. Could you please give me a recipe for a rich cake suitable for sending to a hot country, for my son serving overseas?"

—"Bayswater," (Auckland).

I think any ordinary well-balanced fruit cake—such as a Christmas cake—will be quite all right, but there is a regulation that no parcel must exceed seven pounds in weight. It is better to be a little under that. The cake must be wrapped first in cellophane, or in greaseproof paper, and then put into a tin with a properly fitting lid, which must also be sealed with strong "electricians' tape. Here is a good recipe for the cake: Cook it in a moderate oven (heated for 15 minutes on Regulo 3) and put the cake in a little above the middle. After scraping all the mixture from round the sides of the mixing bowl, and putting it into the tin, as one usually does, on top of the cake, it is a good idea to stir in this with the hand, in the cake-tin. It is a hint which I saw carried out at one of the regular and excellent cooking demonstrations at the Exhibition lately, and one well worth following. It was explained that this final residue which we scrape from the sides of the bowl is always less fruity and well mixed than the rest; and being dabbled in on top of the mixture stays on top, and gives the impression that the fruit has sunk to the bottom of the cake. So the demonstrator just mixed it all round again in the tin as it was, with her hand; and she was careful to leave a hollow in the middle, too, so that the top of the cake should cook flat and not be humped in the middle.

Good Fruit Cake

The ingredients are: 1½lb. of flour, 1 small level teaspoon of baking powder (no more), 1lb. of butter, ¾lb. of light brown sugar, 8 eggs, 1½lb. of currants,

1½lb. of sultanas, 1lb. of raisins, ¼lb. of preserved ginger, ½lb. of mixed peel, 1 teaspoon of vanilla and almond essences mixed, and a little ratafia if liked, making one teaspoon of essences altogether, 1 teaspoon of glycerine beaten with the butter, 1 teaspoon of mixed lemon and orange grated rind, 1 teaspoon of nutmeg, 1 teaspoon of ground ginger, a slight sprinkling of cayenne pepper to bring out the flavour. There is no necessity for any spirits. Any crystallised fruit, or ¼lb. of preserved cherries may be added, but these are only for colour, as they do not affect the flavour. The prepared fruit may be put out on a big plate or a meat dish, and be made quite hot in the oven before adding. The cake will cook quicker, and the fruit be even better flavoured. Add the fruit last. The eggs are put in one or two at a time. Butter the tin instead of the paper with which you line it. In an eleven-inch tin, this cake should take between 5 and 6 hours to cook.

"Black With Dirt"

Dear Aunt Daisy,

I felt I had to write to you after hearing your talk this morning about scrubbing board floors. I am at present in a house that is being done over, and what with plasterers, bricklayers, carpenters, etc., you can imagine what a mess there is! Having to live in it, well, I've simply got to keep my floors clean, haven't I? especially with children; and as the house hadn't been occupied for several years the floors appeared black, and were so, but only with dirt! However, I'll back my floors for whiteness against anyone's, and that even with the mess I have. Well, all I use is cold water, plenty of it, and a good soap powder. I'm not able to kneel down and scrub, so I use a long-handled deck scrub (that is a scrubbing brush with a long handle) and a wet mop. First I sweep the floor, then wet it all over with the wet mop, then sprinkle the powder over the floor, and then scrub it all over. It makes a beautiful lather, and does it get the floors white? After going all over the floor, I get some fresh cold water and mop it over, and dry it. Use plenty of water. For verandahs, you can get a "scrub" that has a rubber "squeegee" along one side; and with that you scrub as I've said, and then turn the scrub over, throw over plenty of cold water, and just sweep it dry with the "squeegee" side. I'll guarantee that anyone using this way will never go back to hand and knee scrubbing. The brush has a fan each end which gets in all corners, and does skirting boards as well. For anyone who has kiddies, as you said this morning, it would be a godsend, because it gets rid of all grease on the floor as well.

I've only just lately listened regularly to you, but I do enjoy your session. You must be a very humorous person, although I saw your photograph years ago, and you looked very sedate.

I was discussing your session with a friend the other evening, and the recipe you gave over about raspberries with

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other red cherries. You said, "Of course, all raspberries are red." Did you know that there are white raspberries, or rather, cream? They are cream when dead ripe. There are some in Rangiora. —"C.L." (Rangiora).

What an interesting letter. I hope we can get those good long-handled scrubbing brooms all over New Zealand, and also the one with the rubber "squeegee" for drying the boards. It does sound

good, especially for us modern busy women workers, who cannot get any help. Anyhow, it would be just as great a comfort for the "help," wouldn't it? Certainly scrubbing in its usual sense, is very hard work.

No. I have never before heard of cream-coloured raspberries! Very interesting indeed. What a lot of news we get among the "Links" in our Daisy Chain.

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