(Continued from previous page) bake 20 minutes in a good oven, but not too hot.

Novelty Biscuits

Place in a bowl—2 cups of dessicated coco-nut, 1 cup of chopped raisins and sultanas mixed. 1 cup of chopped dates. and 1 cup of chopped walnuts, and a 10d tin of sweetened condensed milk. Mix all together, shape small balls about the size of a walnut, and bake on a greased oven shelf very slowly for about 15 minutes, They will keep well. This recipe has no flour, butter, sugar, or eggs. Use breakfast cups for all measures.

FROM THE MAIL BAG

Durable Whitewash

Dear Aunt Daisy,

I wonder if any of the Daisy Chain could give me the recipe for white house paint made of lime and skim milk. Would it be suitable for outside painting?-- "Timothy" (Te Kuiti).

I am not sure about using skim milk but I know that equal parts of buttermilk and water, mixed to the usual consistency with fresh well-slaked lime will make a good and durable whitewash. It should be applied while hot. Here is another recipe which is supposed to withstand rain also. To every bucket of whitewash allow a cup of plain flour mixed to a fine smooth paste with cold water, and then made into a starchy paste by the addition of boiling water, being careful to stir all the time, just as if you were making starch. Add this to the bucket of whitewash, and use always a little washing blue in the water as you mix your whitewash. This makes it very white, and with the addition of the boiled flour starch you will find that there will be no flaking or rubbing off.

Here is another recipe for whitewash: One pound of whitening, I cake of laundry blue, 1 lb. of size, and 1 tablespoon of alum, Pour boiling water on to the whitening until it becomes a thin paste. Add the size, already melted in a saucepan, the blue dissolved in water, and lastly the alum. Tint if needed with red ochre, for pink; yellow ochre for buff; and Brunswick green for green. It will be found that if whitewash is mixed with salt water, or a salt and water solution, it will not powder off so easily.

Delicious Baked Potatoes

Dear Aunt Daisy,

I have been very interested in your page and in trying the recipes, and as I am to be married very soon I shall be able to try as many of your recipes as I like. I wonder if you have ever tried baked potatoes the way I do them. Everyone who has tasted them votes them delicious, and a decided improvement on the usual way. I peel them and dry them well, then either beat an egg, or make a fairly thick batter of flour, salt and milk. Dip the potatoes in this, roll them in bread crumbs, and drop them into the dish with the meat. The fat must be boiling or the crumbs will come off.

Salad Dressing: Also have you ever tried whipping the cream used for salad dressings? It goes further and is much better in flavour. I just put every-

thing except the vinegar in a basin, beat 1 half an inch thick. Cut in rounds and with the egg beater until stiff, and then put in the vinegar. It is truly delicious. "Marjorie" (Marton),

Both excellent hints, Marjorie, I don't know that I have ever heard of either of them before. The potatoes would be delicious, I'm sure. I am quite sure that your married life will be a success, and

N.Z. Distributors: Wilfrid Owen Ltd., P.O. Box 210, Christchurch





ALL PRICED AT THREE & SIX

available at all leading Cosmetic Dealers