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expect it would be in the same proportion as for bread, which is one large cup of yeast to every 4 cups of flour, and add luke-warm water to make the right consistency.

I was interested in your recipe for ginger biscuits, as I have made so many, and just wanted to tell you that I find dripping is just as good as butter for them; it is about the only thing I use dripping for, as I dislike it for most things; and living in the country I make my own butter, and so have plenty. But I thought the town women would like to know about the dripping. —"R.S." (Hunterville).

Thank you for both hints. I will give the scone recipe referred to by Edna.

WHOLEMEAL YEAST SCONES

Three breakfast cups of fine wholemeal, or you could have 2 cups of wholemeal and 1 cup of Vimax, 1 tablespoon of butter, dripping, or lard, ¼ teaspoon of salt, 1 dessertspoon of raw sugar, and fourpenny cake of compressed yeast.

Rub the fat into the flour and salt. Mix and cream the yeast and sugar till liquid, and add ½ teacup of warm milk. Mix up, using more milk if necessary. Press out—do not roll—and cut into shapes. Put on a warm oven tray, and leave on a warm rack for a while to rise. Bake in a moderate oven for about ten minutes.

Soldiers' Sultana Cake

Dear Aunt Daisy,

I heard your talk this morning about the lady who wanted a good recipe for a sultana cake to send to her soldier boy, who does not like mixed fruit. The following recipe makes a lovely one. I would also like to pass on a hint I got the other day. A friend called one afternoon when I was making a plum pudding for dinner. She asked me how I treated the cloth. I said, by wringing it out of cold water. She replied that a chef had told her sister to just scatter sugar over the dry cloth. I tried this, and it was wonderful how clean the cloth came off the pudding.

SULTANA CAKE: One pound of flour, ¾lb. sugar, ¾lb. butter, 7 eggs, 1lb. sultanas, 1 teaspoon baking powder. Beat the butter and sugar, add the eggs separately, beating each 5 minutes. Add the flour, and lastly the fruit. Bake 1½ hours.—"A Constant Listener" (Wanganui).

Mildew

Dear Aunt Daisy,

With reference to the lady who wrote about her mildewed clothes, here is my experience. I had the same thing happen through damping the clothes and leaving them too long, and felt like weeping on finding them covered with mildew. However, I just kept boiling them every wash day, and in a short time you couldn't tell they had been so badly mildewed. Was I pleased? So I trust the lady will find it helpful.—"Shackleton Road," (Mount Eden).

Thank you for your reassuring letter. At the same time, repeated boiling does not always take out mildew. One of our own dinner-napkins has had a mil-

dewed corner for months, although it is in the wash regularly. One good idea is to soak the stain in very soapy starch with a little milk added, for some hours, then wash and boil. Another method (sent by "Mother Bear"), is to wet the article and rub in plenty of good soap, then hang it on the line, or lay it on the grass, leaving it out for several days and nights. If it gets dry, wet it and soap it again. It may take a week, but it generally comes clean in the end. Soaking in butter milk is also good; and chloride of lime is practically a certain one; 1oz. of chloride of lime dissolved in one quart of cold water for an hour, then poured off through muslin to strain out any tiny lumps, which would burn or weaken your cloth. Soak the mildewed article in this strained water for an hour or two, and then wash well and put it out in the sun. Chlorogene will also remove mildew—just follow the directions on the bottle.

Removing Iodine Stains

Dear Aunt Daisy,

Yesterday I broke a bottle of iodine, and most of it spilt on my sheet. It was spreading the size of a saucer, so I rushed into the kitchen and mixed half a cup of milk and a good handful of salt, and soaked the spot in this mixture, rubbing it well. Then I held it under the cold water tap, with a piece of toilet soap, and soaped it well; and believe me, Aunt Daisy, it all came out as clean as a new sheet. — "M.L.B." (Parnell, Auckland).

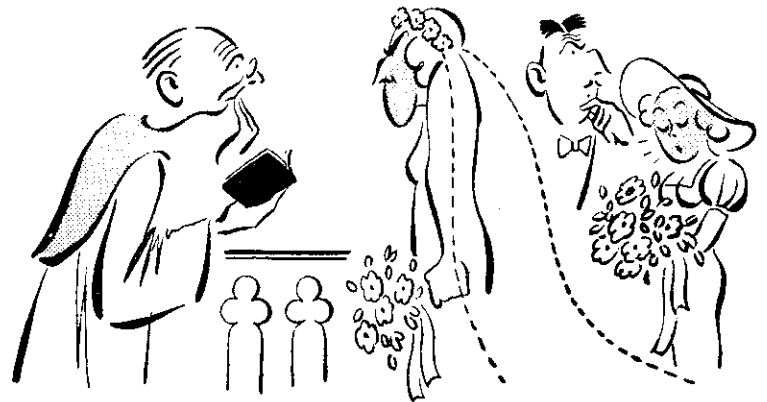
Save the Salt

Dear Aunt Daisy,

I have just been listening to you reading about the lady using salt and milk to erase iodine from a sheet when freshly spilt. Well, Aunt Daisy, that handful of salt just made me jump to action, in these days of economising with overseas ingredients. I have found that iodine is easily removed with just cold water! Of course, if it is left to harden, then use the milk and salt. Only the other week, someone put an iodine bottle on the cloth on her bedside table. Next morning, when I discovered it, the mark of the bottle was on the cloth. So I put it under the cold water and rubbed it, then left it in cold water all day, and hung it on the line all night, and not a mark was left. I remember two years ago, my nurse spilt iodine on baby's gown; she washed it out immediately, and hung it out, and no mark was left. I hope you don't mind, Aunt Daisy, my saying to be easy on the salt; and as I say, one can try the economical way first.—"Nobility," (Arch Hill).

Yes, indeed, try plain cold water first. Salt is one of the greatest necessities. I remember reading in a historical biography how a man made a fortune by buying up tremendous quantities of salt before the Franco-Prussian War. If the cold water does not remove the stain, then one can fall back upon the salt and milk—or even milk without salt is often quite successful.

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