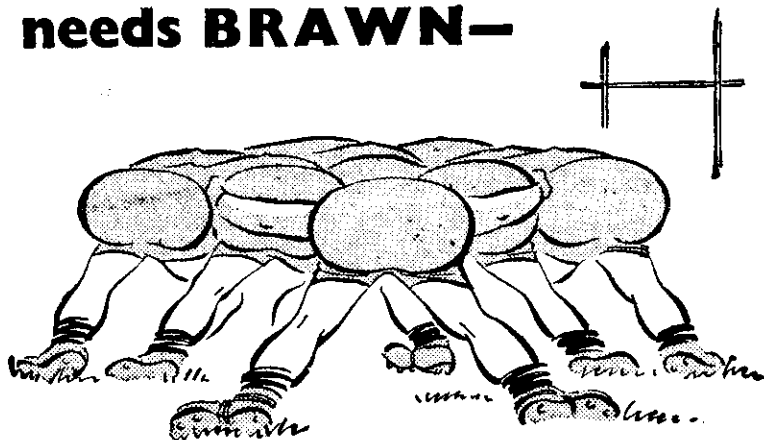


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(Continued from previous page)

half a pound of cheese. Mix this thoroughly together with about a table-spoonful of mixed mustard. Now toast your slices of bread on one side, then spread the un-toasted side with the cheese mixture and put under the grill until the mixture is browned and cooked. This is an American recipe and seems worth trying.

Cheese Soup

This is an old English recipe. Fry 2 tablespoons of finely chopped onion in a little butter, without letting it brown. When it is soft, add about ½ pint of hot water, and continue cooking until the onion is quite done. Now add gradually a pint of milk, bring to the boil, and thicken with 2 tablespoons of flour, mixed smooth with a little milk. Season to taste, and simmer till it thickens. Just before serving, mix in three or four tablespoons of finely grated cheese.

Cheese Pudding

This is another traditional English dish, or rather Welsh dish, and was given to me in London.

Grease a casserole or piedish and cover the bottom with slices of thin bread and butter. Sprinkle over them a layer of grated cheese. Repeat until the dish is full, having the buttered side of the top layer of bread on top. Make a custard with 2 eggs, 2 breakfast cups of milk, and a seasoning of pepper and salt. Pour this custard over the bread and leave it to stand for at least half an hour. Sprinkle with more grated cheese, and bake in a moderate oven till brown and crisp.

FROM THE MAIL BAG

Jam Tart Trouble

Dear Aunt Daisy,

I wonder if you would kindly tell me through *The Listener* how to prevent the jam in a jam tart from making the pastry slightly sodden. I find your pages in *The Listener* very interesting and helpful.—"Inquirer" (Pongaroa).

I'm glad that you find our Daisy Chain Page so useful. Your jam tart should not be spoiled by even slightly sodden pastry—jam does not usually have that effect—unless it is by chance very liquid jam, almost like stewed fruit, as I have sometimes seen it. Strawberry jam, for instance, is occasionally very "runny." I think your trouble is due to not cooking the pastry quite enough underneath. I would try having the pastry not so thick, except around the sides of the plate; and stand the plate on a hot scone-tray instead of a grid shelf, so as to get good steady underneath. If the top part seems done fairly quickly, place the tart near the bottom of the oven for a further few minutes to make sure that the pastry is thoroughly cooked underneath. Will you let us know how you get on?

Garlic for Whooping Cough

Dear Aunt Daisy,

I was interested during your session this morning to hear a listener asking about the use of garlic for whooping cough. Well I think I have written to you before on the subject, but if you

would care to send this on to your correspondent, you are welcome. I took my little girl at 2½ years old to Sydney for a trip, and while there, she had convulsions which left her with an ulcerated mouth. Well, this was hardly well when she developed whooping cough! I had her with me one Sunday visiting a New Zealand friend; and when she heard the child cough, she said to me, "Take an old woman's advice, go and get some garlic and put it on her feet as a poultice." Well, I did so, and being inexperienced as to its qualities, I made it too strong with the result that I blistered the child's poor little feet. However, to my surprise, she lost her complaint and we were able soon to heal her blisters. I have done this many a time since with equal success. The most disagreeable part of it is the smell, but that is a secondary consideration. I have since found that it is best to roll out the garlic with a rolling pin, and put it between two pieces of muslin (a small thin salt-bag does very well)—and then put it in the oven to warm—enough to take the chill off. Put some olive oil on it, to save the blistering, and then pull on, over all, a pair of socks, which will keep the poultice on all night. This will draw down the inflammation, and evidently the germs can't exist in this evil-smelling commodity. Another good remedy is to cover a fresh egg with vinegar in a cup. Let it stand for 24 hours, then beat it up, strain, add 3 tablespoons of glycerine, and fill up the cup with honey.

I hope this information will be useful to your correspondent and I'd like to know if it did any good.

The following incident happened at Thames. A family there had a country child living with them, and he developed a nasty cough that they couldn't stop, even with the doctor's help; so in desperation the mother said, "I am going to try Katie's remedy." She therefore went into the garden and got some garlic, and within an hour of putting the poultice on, the coughing stopped.

Another remedy I have tried this winter is for chilblains. Make an ointment of mustard and lard and apply it very liberally on the chilblains. I have found this splendid.—"Katie" (Mount Eden).

A most helpful letter; thank you very much Katie. I suppose the mixture of egg, vinegar, glycerine and honey is just given in teaspoonful doses when the cough is troublesome.

Here is another letter on the subject:

Dear Aunt Daisy,

I heard you speaking over the air this morning about whooping cough and garlic. Well this recipe was given to me by an old lady when I was first married, but so far I have not had to use it, as my children fortunately have escaped whooping cough.

Cut up one knob of garlic and soak it in a shilling's worth of rum. Then rub it on the palms of the hands and the soles of the feet nightly. The lady who gave this to me had used it for herself and for her own children. I hope it may be of use to the Daisy Chain.

I listen to your session every morning, and enjoy hearing you calling the birthdays. Mr. Patrick Hamilton, who is 110 years old, came from the same district in Ireland as my mother. She is intending to write to him. She arrived out here by the "Boyne" in 1879, and will be 85 in December.—"An Interested Listener" (Wainoni).

(Continued on next page)