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into round or square biscuit shapes. Place on a greased baking sheet, and bake in a moderate oven for fifteen to twenty minutes.—("New Brighton").

### Potato and Apple Squares

Place in the oven about 3 large potatoes, in their jackets, and when cooked, peel and mash. They should be quite dry when mashed. Take two cups of this potato, and sift in  $1\frac{1}{2}$  cups of flour, 2 large teaspoons of baking powder, 2 tablespoons of icing sugar, and a good pinch of salt. Add 1 teacup of finely grated cheese, and mix to a nice dough with 1 beaten egg and a little milk. Roll out, and on one half place slices of thinly

cut apples, sprinkle them with sugar, and fold the other half over. Press the edges all round, mark it off into squares with the back of a knife, prick it all over with a fork, and bake in a fairly hot oven for about 30 minutes. While hot, spread with butter and sift a little castor sugar over the top. Cut into squares and serve. This may be served hot as a pudding, with whipped cream, or taken in lunches as cake.—(Cameron Street, Onehunga).

### R.A.F. Pudding

One pound of flour, 1lb. of stoned raisins, 1lb. of currants,  $\frac{1}{4}$  to  $\frac{1}{2}$ lb. of mixed peel, according to taste, 1lb. of grated raw potato, 1lb. grated raw carrot, 1lb. of breadcrumbs, a good pinch of

salt, and a pound of shredded suet. A small cup of sugar may be added if desired. Prepare the fruit, mix all the ingredients together, and boil for four hours or more. This is a good Christmas Pudding for our soldier boys!—"Sea-toun".

### Potato, Date, and Nut Short Squares

Have ready cooked 2 large potatoes, mashed with a little butter and salt. They may be left plain, or a dessert-spoon of cocoa may be added. Beat until nice and fluffy. Add egg yolk, and beat well. Add sugar if desired.

Then make a short crust of  $1\frac{1}{2}$  cups of flour,  $\frac{1}{2}$  cup of sugar,  $\frac{1}{4}$ lb. of butter,

1 teaspoon of baking powder, 1 egg. Beat the butter and sugar to a cream, add the egg, and other ingredients. Divide into two parts. Roll out and put one part in a buttered sandwich tin, or on a buttered oven tray, and cook a little. Then spread on chopped dates, and on the dates spread the mashed potato. Spread another layer of dates, and then lay on the other part of the crust, rolled out to the right shape. Cook nice and brown, about 20 to 30 minutes, in a moderate oven. Beat the white of egg, with a little sugar, and spread on top. Sprinkle with chopped walnuts, and put back in the oven to set. Cut into squares. — ("Mt. Albert, Auckland").



"o-o-h, Mummy! How beautiful you look!"


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## FROM THE MAIL BAG

### Hogskin Gloves

Dear Aunt Daisy,

I wonder if you or one of your readers could tell me, through *The Listener*, if I can safely wash or clean a pair of hogskin gloves at home, or should they be sent to the cleaners?—"F.H." (South New Brighton).

A glove specialist has told me the proper way to wash hogskin gloves at home. At the same time, they are such expensive things, that I should feel safer in sending them to the cleaners. Yet it is possible that these may use benzine, and my specialist says that hogskin once cleaned with benzine, can never afterwards be washed! So I leave it to you. She tells me that you can safely wash hogskin gloves in soft warm water, and with a soap containing olive oil. I cannot give a trade name on this page, but the soap I mean is well known for preserving a schoolgirl complexion. The soap must then be thoroughly rinsed out in water of the same temperature. This is just the opposite to what must be done with ordinary washing-kid gloves, which are never rinsed. After thoroughly rinsing the hogskin gloves, hang them to dry in a sheltered spot, out of both sun and wind. I hope you will let us know what success you have. Has any other Link in our Daisy Chain been able to wash them satisfactorily?

### Bacon Gets Mouldy

Dear Aunt Daisy,

I listen in to your session every morning, when possible; and this morning I heard you telling a lady what to do to keep her bacon from going mouldy. Washing with a vinegary cloth is very good. I take it that it is farm-cured bacon, so if it might be of any interest to listeners, this is what we do. After the bacon has come out of the curing tub, and been well dried, rub it well with olive oil, and it will never go mouldy. I hope you will pass on this hint, for it is really very good; but of course, I should mention not to hang the bacon in a damp place.—"Another Londoner" (Nelson).

### Preserving Duck Eggs

Dear Aunt Daisy,

I am much interested in your Page, and look forward every week for *The Listener* and all the recipes. Would you be so kind as to give a recipe for preserving duck eggs? I heard it was hard to preserve them, so I thought it best

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