

NOTICE TO HOUSEWIVES...


For Greater Food Value
at Lower Cost—Use More
BOURNVILLE
COCOA
IN YOUR COOKING

THINK what this means to your housekeeping budget! Use *more* Bournville Cocoa and cut down on more expensive energy foods... plan healthful, delicious, inexpensive menus with the help of plenty of Bournville Cocoa. Cocoa cookery is delicious! Rich brown chocolate steamed pudding for cold days. Chocolate junkets, Custards and Blancmange to delight the children. Chocolate cakes, cookies and biscuits! Chocolate Egg Nog for that tired feeling! Use more delicious Bournville. Use it in your cooking. Use it as a beverage. Give it often to the children.

NO RISE in the Price of
Cadbury's
BOURNVILLE COCOA
Ample Stocks Available
A CUP OF COCOA IS A CUP OF FOOD

9d. per 4-lb. Tin
1/5 per 1-lb. Tin
2/9 per 1-lb. Tin

But
THERE ARE NO
BAD EGGS
with
NORTONS
EGG PRESERVATIVE
LIQUID OR PASTE



ULCERS Eating Legs Away HEALED BY VAREX

Genuine Varex has permanently healed thousands of cases where Varicose Ulcers were eating the leg away. Worst cases have yielded to Varex even when other treatment has failed.

Four to six dressings—one a week—are usually sufficient. No resting necessary. Housewives, cooks, carpenters, axemen and others, have kept right on working while Varex healed painlessly. Wonderful testimonials to be seen. Write for free booklet, to Ernest Healey, Pharmaceutical Chemist, Varex, Ltd., Box 1558, N.L., Wellington.

(Continued from previous page)

1 teaspoon of baking soda dissolved in $\frac{3}{4}$ cup of warm water, $\frac{1}{2}$ teaspoon of salt sifted with 2 cups of flour. Beat well, then add 1 whole seedless orange (skin and all), 1 cup of raisins, $\frac{1}{2}$ cup of walnuts, all put through the mincer. Beat well. Bake in a slow oven— 350° to 375° —for about 50 minutes.

Candied Peel

Not even the peel of these good citrus fruits need be wasted, and here is a very good way of making candied peel at home. This can be made with the peel of either oranges, lemons, or citrons. Cut the fruit into quarters, take off the peel, and put it into brine water (not too strong). Leave it for 24 hours. Then drain, rinse in clear water, and boil slowly for one hour, then drain. Make a syrup of 2 cups of sugar and 2 cups of water, bring to the boil, and skim off all the scum. Put in the peel, allow to cook for 3 minutes, then remove from the fire and leave in the syrup for 24 hours. Then drain and boil the syrup again for fifteen minutes, add the peels, and leave again in the syrup for 24 hours. Repeat the process until the peels are well saturated with the syrup. Finally, cook the syrup to the "soft ball" stage, put in the peels, and stir until the sugar grains. Then remove and dry in the sun. Pack in boxes between layers of waxed paper. The "soft ball" stage is tested by dropping a little of the syrup in cold water; if it falls into a little ball and can be rolled between thumb and finger, the desired stage has been reached.

FROM THE MAIL BAG

Brands on Flour Bags

Dear Aunt Daisy,

I heard you mention this morning about removing brands from flour bags. One method was to rub dripping thoroughly into the brands, after rinsing the bags with water; then to roll the bags up and leave for a day or two, before washing in the usual manner. Here are my two methods, absolutely reliable: For bags with the brand mixed with oils, you must use the dripping as you say, or better still, kerosene. Roll them up tightly with either of the above smeared well over the brand, and leave for several days. Then boil well with plenty of soap and washing soda in the water.

For bags with the brand mixed with water, simply soak them in cold water. I leave mine about a fortnight for best and quickest results. After I have finished the washing, I put cold water in one of the tubs and leave the bags in until the next washing day; and after that washing, back they go in the tub. Then at the next washing, when I am doing the dusters and like things, I put the bags in the copper, and boil well again with plenty of soap and soda. Even if every trace of the brand is not out, it will readily come out with a rub on the washing board.

I notice that the bags from the northern mills have brands mixed with water, and those from the southern mills mostly have the oil brands. You can safely pass these methods on to the Daisy Chain.

VERANDA BLINDS: Some months ago you put over a method for water-

proofing veranda blinds. It was rubber dissolved with linseed oil. We now want to do some waterproofing, and for the life of me, I can't remember the proportions: moral — write hints down at once.—"Bags" (Waikino).

Thank you for your help in the matter of the flour bags, and now we can help you, with the method of making the veranda blinds with rubber. I expect a great number of the Daisy Chain saw this being demonstrated in the Women's Section of the Exhibition. The lady who does it has also exhibited at the Auckland Show. Procure as many 200lb. flour bags as required, and stitch them together with the machine. Be sure to make hems for the rods to go through. Next obtain 3 or 4 old red inner tubes from a garage, and cut them into small pieces. Put them into an old tin, or big dish, and cover with raw linseed oil. Heat carefully on the stove for a couple of hours or so, until most of the rubber is melted. Then spread out the blind on the ground, and paint one side carefully with the mixture, using a brush. Hang the blind on the line to dry thoroughly—it may take 3 or 4 days. Then paint the other side similarly and dry it. All stickiness must disappear. The result is a pretty brick-red blind, absolutely waterproof. It may be painted with black stripes if you like.

Hard Water

Dear Aunt Daisy,

Could you tell me how to keep clothes white when obliged to wash with very hard water? I have lately come to live in this district, and I notice that my neighbour's clothes on the line are rather dingy; and as I have very good linen, I am anxious to keep it a good colour.—"Spotless."

Try a tablespoonful of borax in the copper; also save your eggshells, put them in a muslin bag, and pop that into the copper. The old-fashioned remedy for hard water is to dissolve pipe-clay in it. This is excellent. But you can also buy a prepared powder which helps to whiten the clothes too. I could tell you the name if you sent me a stamped, addressed envelope. Turpentine is another good idea—about a tablespoonful to a copperful of water; and a little cloudy ammonia works wonders, and makes the dirt simply "walk out." Write again and tell me how you fare. The borax and the pipe-clay can also be used in the rinsing water—not only the copper.

Whooping Cough

Dear Aunt Daisy,

I was interested to read in your Page about the use of garlic for whooping cough. I remember my mother using this remedy nearly forty years ago, and this is the way she applied it:

Cut the garlic up finely and work it into fresh lard, thus making an ointment. Rub this into the palms of the hands, the soles of the feet, and the pit of the stomach, night and morning, always washing off with warm water before applying a fresh application. Keep the patient covered up as much as possible when applying, so as to avoid chills. Just do one part at a time, and let the child sleep in socks so as to keep the feet nice and warm. — "Just Another Listener" (Mount Eden.)

Thank you very much. There is still quite a lot of whooping cough about. Perhaps someone may know a homely old-fashioned remedy for measles!