

# CHEER-UP Mrs. EDWARDS!



Come on, give us a smile, Mrs. Edwards! Your job just now is to keep cheerful. Put on a brave face and set an example to others. Don't let worry and strain get you down, and here's how it's done, Mrs. Edwards! Get a bottle of Clements Tonic, and let its Phosphates, Iron, Calcium and Quinine tone up your system so that you can put a calm, smiling face on things again. Most important of all, a short course of Clements Tonic will soon give you "nerves of steel".

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## FROM THE MAIL BAG

### Dye Stain

Dear Aunt Daisy,

Could you tell me how to remove a stain from string-coloured linen? The garment was hung next to something red while on the line, and the stain has been there for over a year? — A.S.L. (Day's Bay).

I am afraid that it is almost impossible to take out the red stain without affecting the pretty string-colour of the linen. However, you can but try, as the dress cannot be worn as it is, I suppose; and if you find that the colour has come out, you will just have to dye the whole thing some fashionable shade, or send it to a good dyer, when it will come home like an absolutely new dress! I can give you the name of the dyers I rely upon if you send me a stamped and addressed envelope.

First try baking soda. Lay the frock in a little water, not quite to cover, with the stained part uppermost. Then put on a good "plaster" of baking soda, and leave for some hours. Wash out in warm suds, and if the mark has become a little weaker, repeat the treatment. Dry the garment first before beginning again, for fear of mildew. Another good idea—perhaps even better, is to get a 10 per cent. solution of hydrochloric acid from the chemist, and soak the stain, afterwards washing as before. This has been known to remove the stain made by a suede belt on a light frock. Please let me know how you get on. Another very good idea is to soak the stained part in equal parts of benzine and methylated spirits. Be careful not to have it anywhere near a flame—it is safer to do it outside, so that the fumes can get away.

### Home-Made Cabinet

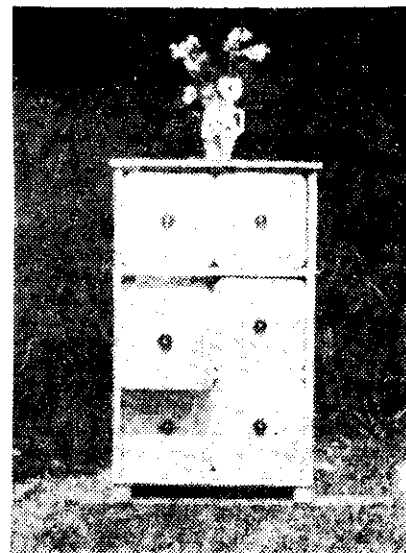
Dear Aunt Daisy,

Some time ago I saw where one of your readers was asking for ideas on how to use up surplus tins (benzine or kerosene) so I am enclosing a snap of a cabinet I made which is inexpensive, useful, and clean, besides looking very nice. Three cases, six tins, 1/2 tin paint, six handles, a few nails, and two pieces of 2 x 2 wood for the base, is all that is required to make this cabinet. Here is the method.

Cut the sides out of the tins to within two inches of the front, turn the raw edges under, paint the tins, bore a hole in front, and have a piece of wood at the back of the hole to take the screw and nut. The handles can be bought for about 4 1/2d each—mine are brown with chromium plate. Nail the boxes together (flat side), paint, and have a piece of lino on the top. The top row of tins are for bread, etc; the second row for flour, and for the rolling pin, pastry cutters, sifter, etc; the third row is for sugar, and the two tins hold just over 70 lbs. of sugar. It is nice to have all the tins of one brand—mine are. I have one other cabinet at the side of the pantry—6 cases and 12 tins, but this is a fixture and has a long bench on top. This outfit is also painted green, and is most useful — tea-towels, dusters, recipe books, etc.—"Coogee" (Cambridge).

That is most interesting, "Coogee," and many people will act upon the idea,

I am sure. You have improved very much upon the old way of making these cupboards, as I used to see them. They had no nice handles, and the sides were cut right out without leaving that 2



THE HOME-MADE CABINET

inches at the front, which finishes off the "drawer" so much better. The two pieces of wood for the base make a great difference to the appearance, too; and the enamelling makes the whole cabinet look really professional.

### Jams and Other Things

Dear Aunt Daisy,

I read in *The Listener* of someone who wishes to know how to sweeten Damson Jam. Well, I will enclose a recipe for Damson and Pear Jam; also recipes for a cheap Date Pudding and a Currant Biscuit. I do not get time to listen to your session, but your Page is the first I turn to in *The Listener*.

### DAMSON AND PEAR JAM:

Six pounds of damsons, 2 or 3lbs. of pears, 7lb. of sugar, and 3 cups of water. Boil the fruit and water till soft, then add the sugar and boil 1 hour.

### STATION BISCUITS:

Two level cups of flour, 4oz. of butter or good beef dripping, 3oz. sugar, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon of soda, 2 teaspoons of cream of tartar, 1/2 cup currants, and a pinch of salt. Rub the butter into the flour, etc. Mix with milk. Roll about 1/4in. thick and bake until crisp. Spread with butter.

### CHEAP DATE PUDDING:

Three cups of flour, 2 cups of suet, 1 1/2 cups of sugar, 1lb. of dates, 1 teaspoon of baking soda, 1 tablespoon of plum jam. Mix all with cold black tea. Boil in a cloth for 3 hours. This equals a rich Christmas Pudding.

This is a simple *Apple Pickle* and well liked by all:

One pound of apples cut fine, 2lbs. of onions, also sliced finely, 1/2lb. of coarse sugar, 1 1/4 pints of vinegar, 1/2oz. of cloves, 1 teaspoon ground ginger, and 1 teaspoon of cinnamon. Put the spices in a bag, and boil it all for two hours.

—"Mrs. C." (Timaru).

Many thanks for the excellent recipes. I hope our readers will cut out the *Damson Recipe*, or keep it handy, for the fruit will be in before very long.