

## FROM THE MAIL BAG

### To Keep Trout

Dear Aunt Daisy,

Could you please find out for me how to smoke trout at home? I do a bit of trout fishing and often get more than we can eat while they are fresh, so I thought it would be good if I knew how to smoke them. Could you please tell me?—*"French Pass Road"* (Cambridge).

A very sensible question and very seasonal one. I think it will be difficult for you to smoke trout at home, but I will give you here a recipe for preserving trout which is very good indeed. For the smoking it would be better to send them to any nearby fishmonger, who will charge you very little and do the job properly. At the same time, however, families camping on the beach during the summer-time do sometimes improvise a little "smoke house" for the surplus fish which they catch; just a big packing case with rods fastened inside fairly high up, from which to dangle the fish, which have been split open and cleaned, but not salted, I understand.

Then a fire is made on the ground, of ti-tree or some fragrant wood, the only hole for draught being a small opening out near the bottom of one side, through which you put your hand to put on more sticks if necessary. I hope that some campers who read this will be so kind as to send in a better description of how they successfully smoke fish.

### To Preserve Trout

Skin and fillet the trout, cut it into suitably sized pieces and sprinkle with salt and a little sugar. Pack these fillets into jars with a generous lump of butter to each jar. No moisture is needed. The butter makes a covering for the fish

when cooked. Stand the jars in a vessel of water and sterilise as for fruit. Screw the lids on tightly as soon as cooked and leave to cool in the vessel. Next day sterilise again without loosening the lids, and again cool in the vessel. Tighten the lids as much as possible. Use new rubbers always. Trout done this way is excellent, and tastes like salmon.

Here is another way to *Pickle Fish*.

Scale and clean the fish, cut into fillets and pack into mason jars—not too tightly. Cover with vinegar, a spoonful of salt, and a little pepper. Screw down top lightly and stand in boiling water



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## Citron Lemon Jam

To every pound of citrons allow one quart of water, four pounds of sugar, and the juice of a lemon. Cut up the citrons into very thin slices, put into a pan with the water and boil quickly without a lid on, for two hours. Then add the sugar and lemon juice, and stir till it boils up again. Remove scum, and continue boiling until it begins to jelly: this will be in about two hours after sugar has been put in. By boiling quickly, the bitterness of the citron is removed.—(From "Another Daisy," Otahuhu.)

for 2 or 3 hours on the stove. Lift out and fill to the top with boiling vinegar, and screw down until airtight. Oysters may be done the same way, but they need to be sterilised for one hour. If you are pickling crayfish, cook it first, take it out of the shell, cover with vinegar, and sterilise for one hour.

### Grease Stain on Carpet

Dear Aunt Daisy,

A day or two ago a listener asked you what to do for a grease mark on a blue carpet. Well, here is a suggestion. Some time ago my husband trod, without knowing it, on some very dirty greasy waste in the garage and came straight in and trod on the rugs and carpets, causing various disastrous stains. Well, I had an idea that old-fashioned fuller's earth was rather good for removing grease, and so I got to work with it. I sprinkled a liberal amount on each stain and rubbed it lightly in. Then I put paper on each stain and left it till the next day, when I gave it another light rub and then took it all off with the vacuum cleaner; and believe me, Aunt Daisy, there wasn't even a slight stain left on any of the places. The only reason I put the paper over the fuller's earth was to stop it treading about.

While I remember, here's another hint to get chewing gum off clothes (it was my husband's trousers). He had been on a 'plane trip and evidently sat on a piece of chewing gum. Well, I wet with water the place on the trousers where the chewing gum was, then I got a warm iron and an old piece of cloth, placed the cloth over the gum and lightly ironed. Result—chewing gum on cloth instead of on trousers. — "Mrs. R.G." (Northland).