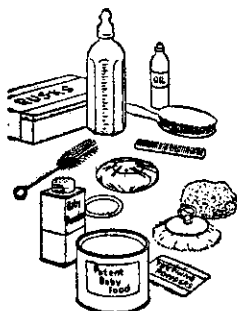


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(Continued from previous page)

a chemist, who will check up the quantities for you too. Quarter of a pound of linseed, six-pennyworth of the best liquorice, 1½lb. of sugar, 3 pints of water. Boil all together gently for 2 hours, then add ½ pint of best vinegar, three-pennyworth of essence of aniseed, six-pennyworth of essence of ginger, and six-pennyworth of oil of peppermint. Strain, bottle and cork. Give small doses when the cough is troublesome.

Old-Fashioned Furniture Polish

Dear Aunt Daisy,

I wonder could any of your older mothers, or grandmothers, give me the recipe for making the real old-fashioned furniture polish? I remember my Mother used to make it, years ago; but being very young myself, I suppose I was not sufficiently interested to bother how it was made.

We had some oak furniture, and this polish seemed to feed it and give it a wonderful rich depth. I have tried all sorts of polish for mine, and all I seem to achieve is a glassy finish, on the surface, which seems to show every mark.

I know that linseed oil formed one of the ingredients, and vinegar another, cannot remember whether there was beeswax or turpentine included, or in what proportion.—"Listener" (Auckland).

Here are a couple of old-fashioned recipes for furniture polish:

(1) Soak 4 ounces of beeswax all night in one pint of turpentine. The beeswax must be finely cut up. Next day, stir, add 1 pint of boiling water in which ½ oz. of soap has been dissolved. Stir for a few minutes, and bottle for use. This will polish easily, and does not leave a sticky surface.

(2) Equal parts of linseed oil, turpentine, vinegar, and methylated spirits. Shake well. Or ordinary salad oil and vinegar in equal parts is good.

I do think, however, that it is just as cheap, as well as satisfactory to use one of the up-to-date furniture creams which are on the market. There is one, a white liquid, which I have used myself, with excellent results, on a dressing table which seemed dull and dry and "thirsty." This preparation seemed to "feed" the wood as well as polish it. It is almost like a polish-soap, and is excellent for a highly polished radio set, or a piano. I can give you the name if you send a stamped and addressed envelope.

Surprise in Hogskin Gloves

Dear Aunt Daisy,

In reply to the letter about the hogskin gloves, I have worn them for years, and dutifully taken them to the dry-cleaners to be cleaned, paying 1/6 each time.

Imagine how I felt last week when I found that they wash perfectly! They had become light in colour, so I thought I'd try staining them darker. I put on a leather dressing which didn't work, then I tried iodine, and what a mess. Finally, I decided to see what washing would do. I washed them in warm water, using soap, and put them out in the night air. I hurried out to see them in the morning, and they were as good as new, and a little darker in shade—as I wanted. I pressed them on the inside with an iron, then laid a thin cloth on the outside, and pressed again, and I now have great pleasure in wearing them.

Thank you for your Page, which is an education to women.—"Success" (Palmerston North).

Thank you ever so much. What a victory—and after all the attempts at staining, too, as well as having been to the cleaners, which we had thought would prevent the home-washing from being a success. A very reassuring letter.

To Keep Mutton

Dear Aunt Daisy,

As most "new chums" write to you for hints, recipes, etc., and the older ones send replies, I am wondering if in your store of knowledge you have the answer to my problem. Meat (which means mutton with us), will not keep by the sea; and as we have a whole sheep for just my husband, myself and two kiddies, the majority of this would go bad if not salted or pickled somehow. Now I have no knowledge of how to do this, and I do hope you can assist me. I am an absolute newcomer here, and although we are on the 'phone, I feel I would rather ask you for assistance, than a stranger.—"E.E.C."

Well, certainly a whole sheep takes a lot of eating, except on a farm where you have hungry helpers to feed. First, and simplest, here is a brine in which you can put the joints to keep until you are ready for them. If they have not been in more than a day or two, they would not be really "salted," and could be cooked in the ordinary way if washed well, and perhaps soaked for an hour or two in cold water, and cooked without any more salt.

Just pour boiling water over common salt—about half a gallon of water to a pound of salt—and stir until thoroughly dissolved. Leave until perfectly cold, and then test it by putting in a potato. If it floats, the brine is right, if it sinks, add more salt just dissolved in boiling water. Add 2 or 3 tablespoons of sugar to the brine. This will serve your purpose quite well. Do not use saltpetre for mutton, only for corning beef; or for making a "dry salt" for curing a mutton ham. This is very nice indeed too, and need not necessarily be smoked. Here is the method—a very old and well tried one:

CURING A MUTTON HAM: Mix well together 1lb. salt, 6oz. brown sugar, 1oz. of saltpetre, a grated nutmeg and ½oz. pepper. Rub well into the mutton every day until all is used up. Then put a weight on the meat as it lies in the bowl or tub; and turn it over every day for a fortnight, or even a day or two longer, being careful to rub the pickle in well each time. Then take it out and let it drain; after which you can hang it up in a dry place. The kitchen would probably be better than a pantry; and you could cover it from the dust in a muslin bag. When wanted, soak it for a few hours in water, as you would an ordinary ham; then put it into cold water, bring gradually to the boil, and simmer till tender—probably 2 hours.

SPICED SHOULDER OF MUTTON: This is another very nice way of keeping meat, and needs only a week to cure. Get ready 4oz. of coarse brown sugar, 1 dessertspoon of powdered cloves, 1 teaspoon of pepper, 1 teaspoon of ground mace, 1 saltspoon of ground ginger, and 3oz. of salt. Mix all but the salt, and rub into the shoulder. Next day, rub in the salt. Turn twice a day, and rub occasionally with the pickle for 8 or 9 days. Then roll it up. This may either be boiled, or cooked in rashers.