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SPRING TIME
Fresh Fragrant Mint

EVERY housewife is welcoming the young fresh mint which is now quite plentiful. The first thought, of course, is to make mint sauce, as an accompaniment of Spring lamb, and if the lamb is as yet too expensive for your large family, then make your leg of hogget deceive them by serving mint sauce with it. Chop the mint very finely indeed, and if you sprinkle a little sugar over the leaves, as you chop them, the job will be much easier. Pour boiling water over the mint then, add sugar to taste, and leave it to infuse for an hour or two. Then add sufficient vinegar to give the tartness you prefer.

Mint Jelly

This is very convenient for a picnic lunch with cold lamb. One dessertspoon of gelatine, ½ breakfast cup of hot water, ½ breakfast cup of vinegar, 3 dessertspoons of sugar, ½ teacup chopped mint, and a pinch of salt. Dissolve gelatine, sugar and salt in hot water. Add the mint and vinegar. Stir occasionally as the mixture thickens. Pour into a shallow flat mould and leave to set. Turn out, cut into fancy shapes, and serve with cold lamb instead of mint sauce, or use it as a base for jellying cold lamb and green peas.

Mint Sherbert

Pour one breakfast cup of hot water over a packet of lime jelly. Pour a second cup of hot water over a good handful of chopped fresh mint. Let this infuse for a while then strain it into the jelly. Let it stand till cold, then add the well-beaten whites of 2 eggs, and beat all till light. Pour into a mould or into egg cups, and leave to set.

The sender of this recipe says that she serves this with fruit salad, and that it is a favourite dish.

Mint Sauce to Keep

One bottle of vinegar and 1lb. of brown sugar are boiled well together for half an hour. Have at least 2 or 3 cupsfuls of mint ready chopped. Put the mint in a preserving jar and pour the boiling liquid over. Tie down with paper and do not use a metal cover. ("Maud Ann," Kilbirnie.)

Old English Mint Chutney

One pound of firm ripe tomatoes, 1lb. of peeled sour apples, 8 medium-sized onions, ½ breakfast cup of mint leaves (pressed down), 2½ cups of vinegar, 3 cups of sugar, 1 cup of raisins, 2 dessertspoons of dry mustard, 2 teaspoons salt, and 4 chillies. Put all fruit and mint leaves through the mincer. Bring the vinegar to the boil, add the mustard, previously mixed with a little water. Add the salt and sugar and bring to the boil before taking off the fire. Pour over the minced pulp and mix well. When quite cold bottle and cork, or cover with paper. Store in a cool place and leave for ten days before using. ("Maud Ann," Kilbirnie.)

Mint Tart

Select some nice fresh mint, wash it, and then chop it finely. Make a puff pastry and roll it out. On one half place the chopped mint very thickly, then on

that add a thick layer of currants. Then put another layer of brown sugar, finishing with knobs of butter over it all. Have a good lot of each ingredient. Then sprinkle water over it all, fold over the other half of the pastry to make the paste, and bake in a hot oven till nicely browned.

Easy Mint Chutney

This is delicious and keeps well in screw-top jars. Two cups of mint, 2 packets of seeded or seedless raisins, and 1 pint of vinegar. Mince the raisins and the mint together. Bring the vinegar to the boil and pour over the mixture. Mix well and leave to cool.

Mint Cup

Five lemons, 1½ cups of sugar, ½ cup water, 3 bottles ginger ale, 1 bundle of fresh mint, and a lump of ice if you have it. Strain the lemon juice into a jug, add the mint leaves, sugar and water. Cover and let it stand for half an hour. Put the lump of ice into a bowl, strain the mixture into it, add the ginger ale just before serving, and garnish with slices of lemon and a few tiny mint leaves.

★ FROM THE MAIL BAG ★

To Preserve Beans

Dear Aunt Daisy,

In *The Listener* a week or two ago you gave a recipe for preserved beans. We used up the last of my preserved beans the other day, and as I cannot give a way to improve the "layer salt" preserved beans in cooking, I can at least give you my easy recipe for preserving new season's beans. Here it is:

Prepare the beans as for immediate cooking. To each quart of water add 1 tablespoon of common salt, not table or iodised. Boil for 10 minutes, add the prepared beans and boil for 10 more minutes, then fill warm jars with the beans immediately. Overflow with the water before sealing.

To use—tip the beans into the colander and wash well. Place in a saucepan of cold water and bring to the boil. Do not cook, only bring to the boil. No salt or soda is needed when preparing for table.

Lastly, I do not manage to get all your broadcasts, but generally am in time for your "signing-off" tune. My favourite is "For Absent Friends." Can you tell me the name of the tune? It is not in the Bristol Tune Book—"Maori Doll" (R.D., Waihi).

We are all glad to get your good, tested recipes for preserving beans, and also for cooking them afterwards. I expect more beans than ever will be preserved this year, as so many more people have gardens.

Yes, the hymn "For Absent Friends" is my favourite, too. We published the words in "The Listener" some weeks ago. The tune is "Cairnbrook," by E. Prout, and this is in *Hymns Ancient and Modern*, No. 595.

Soldiers' Feet

Dear Aunt Daisy,

I wonder if you would think it worth while to suggest over the air in one of your sessions, what a great benefit a

small piece of pumice might be to a soldier. It is wonderful for relieving the feet after much walking. I am never without it in my bathroom, and I am sure that if the boys have a chance to bathe their feet after a long march, and rub away that hard skin which forms, they would gain much comfort.

What made me think of this was a photograph of a soldier having his feet attended to by a chiropodist after a long route march.—"Mrs. S." (Auckland).

Yes, indeed, I think it is excellent. Nearly everybody keeps a piece of pumice in the bathroom; and yet I suppose few of the men thought of including a piece when they packed up. I should think some corn pads would be a relief also. What can be worse than a corn, either hard or soft? And anything which will help quickly, or relieve the pressure of the boot, should be a real boon to a soldier.

Stains on Locknit

Dear Aunt Daisy,

Please can some learned reader give me a namesake of yours a means to remove olive oil from locknit night wrappers—both old and new stains, in old and new garments.

I've received so much help from your very excellent paper, I trust this will prove fruitful.—"Daisy" (Christchurch Public Hospital).

Well, we must do what we can, Daisy, to live up to our reputation. Olive Oil stains are very difficult to remove completely, especially old ones, and artificial silk presents difficulties of its own, for some solvents have a detrimental effect upon it. In its early stages, some years ago, this material was still more difficult to deal with, and I remember receiving a letter from a listener who had soaked an artificial silk garment in some solution, only to find that the article had completely disappeared! However, this does not happen nowadays, and I would advise you to try soaking the wrappers in eucalyptus for some hours, and then washing in warm soft suds with a drop or two of ammonia added. You could repeat the treatment two or three times, if the first seems to show any hopeful result. Carbon-tetra-chloride is another excellent remedy—leave the stain soaking for a long time, and then wash as before. If neither of these methods is any good, get the chemist to make you up equal parts of benzol and ether, and use that in the same way. I think the new stains will be fairly easily removed, but I am not sure of the older ones. Will you write again and tell us what success you have?

Greasy Overalls

Dear Aunt Daisy,

I always get so much help and advice from your hints and recipes in *The Listener* that I am writing to see if you could tell me of any preparation which I could use to remove the grease from engineers' overalls. Also whether a linoleum from which the pattern has worn off could be painted. I have an idea I have heard that this can be done effectively.—"Karapiro."

For the greasy and oily overalls, try soaking them for some hours in a bucket of water containing a teacup of kerosene. Then wring out and wash in hot water and a good soap powder. Ammonia, too, will help—a tablespoon of the good "cloudy" kind put in with the soapy

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