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in 2 tablespoons of boiling water. Then add the following: 1 cup of sugar, 1 cup of coconut, 1 cup of wholemeal, 1 cup of chopped walnuts, $\frac{3}{4}$ cup of flour. Take small teaspoonfuls and roll into small balls, then place on a cold oven sheet, leaving space between each. Cook half an hour in a slow oven.

Now for the crumpets. These are crumpets as made in Berkshire. One pound of flour, a little sugar, 1 egg, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ oz. of yeast, milk and tepid water. Stir the yeast to a cream with the sugar. Sift the flour and salt into a warmed basin. Stir the beaten egg into the yeast, dilute with $\frac{1}{2}$ pint

of tepid milk, then pour it all into the flour, and beat till smooth, adding more milk or water till you have a smooth batter, slightly thicker than pancake batter. Cover, and leave in a warm place for $1\frac{1}{2}$ hours. Put rings on a hot girdle, and put some of the batter in them. Turn them once only during the cooking. Serve toasted and buttered.

The Chocolate "Runs"

Dear Aunt Daisy,

I wonder if you, or your Daisy Chain, could help one in distress. I often make marshmallow shortbread, which is in one of your recipe books, and nearly every



AUNT DAISY at Wanganui with the Mayor (W. J. Rogers, M.L.C.) and Barbara, on the occasion of a recent visit.



**He
hardly
eats a thing**

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time I make the chocolate icing and put it on the cake, it runs. I don't know what is wrong, but I've tried and tried to get it right, but without success. It is not that I don't make it thick enough, for it looks lovely when I put it on; but when I cut it it is watery underneath! I thought perhaps it may be something to do with the marshmallow.

Some of my friends say it has to do with the weather, but I don't think it is that. I've tried keeping the icing sugar in a tin, and in the paper bag, but with the same results. I make the icing in the usual way, with the icing sugar, cocoa, a little butter, and mix with boiling water. — "Just Another Housewife."

It certainly is annoying to have the icing "run" like that. The recipe is very popular too. However, a Masterton "link" who had the same trouble came to the rescue. Here is an extract from her letter:—"I heard you this morning asking about the icing going watery and "running" on the marshmallow shortbread. Well, I used to have the same trouble, but now I have solved the problem. Make your shortbread and put the marshmallow on one day, and don't put the chocolate icing on till the next day. The marshmallow needs to be thoroughly dry."

Then another kind listener sent in this icing, to be used on the marshmallow:—1 tablespoon of butter, $\frac{1}{2}$ cup icing sugar, and a little vanilla, and 1 dessertspoon of cocoa, all mixed together.

Caring for Soldiers' Suits

Dear Aunt Daisy,

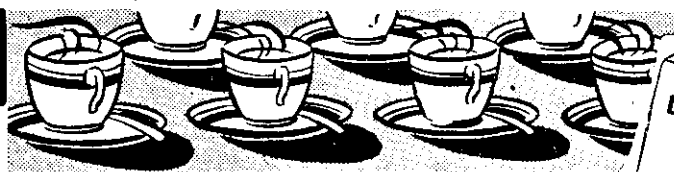
Would you broadcast a hint for preserving soldiers' suits from mould? We have them in bags with moth balls, and we put them out to air on the clothes line once or twice a week—when fine and sunny. Still the mould comes.

—(L.E.O., Eltham).

It will certainly be a trial to your patience if you have to keep putting out the boys' suits twice a week like that for a year or so. Try putting a jar of lime in the wardrobe or cupboard, or a bag containing camphor. Both of these absorb moisture, and will help to keep the cupboard dry. Charcoal is another good thing to use, but not as easy to get as camphor or lime. People put these inside a piano to keep the felt dry. But do you find your own clothes get mouldy like that? I fancy the cause is putting the suits into bags. I would leave them hanging up just as you do your own things; of course, an occasional airing is always necessary.

Here is another idea, a sweet-scented ball for the wardrobe, which is splendid for hanging in any cupboard which seems a little musty or damp. Boil an orange till it is tender. When cool, make a few holes in the top with a knitting needle. Drop into these some oil of lavender or oil of verbenia, and close each hole with a clove, pushing it right in up to the calyx. Cover the whole orange with cloves, sprinkle with powdered cinnamon, and arrange a pretty ribbon round.

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