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**FLIT**  
ALWAYS KILLS

## FROM THE MAIL BAG

### Puddings in Tins

Dear Aunt Daisy,

When heating puddings made in syrup tins, is it advisable to remove the lids? I once had an unpleasant experience when cooking puddings in tins. At that time I put the lids on to cook them. I am sending my son, who is in Suva, some Christmas puddings, and would like to know if I should tell him to remove the lids before re-heating. We will solder the lids on before posting.

—V.R.C. (Wanganui).

The puddings must be re-heated in the tins with the lid still soldered on, just as we do with the Christmas puddings sold in the grocers' shops. Other things besides puddings are re-heated in this way—condensed milk, for instance, which is thus caramelized; or baked beans; or beefsteak pudding; or sausages and tomatoes—all kinds of tasty things are bought in tins and heated by boiling for twenty minutes. The reason of your unpleasant experience — which I suppose was the bursting of the tin—was that you had allowed some air to get into the tin with the pudding, before you soldered on the lid. You must first cook the pudding with the lid on, in the ordinary way, but the important thing is to fit the lid on tightly and solder it down the instant you take it out of the pot, so that the steam keeps out any air. Then when the pudding cools and shrinks, a vacuum is created between it and the tin. When the pudding is re-heated, it swells up, and fills the tin again. Tell your son to open the syrup tins at the bottom after heating them, for the rim will prevent the pudding from turning out at the top.

### Green Gooseberry Jam

Dear Aunt Daisy,

I am enclosing a recipe for green gooseberry jam. It is the best I have ever had, so thought I'd pass it on to you. Six pounds of gooseberries, 6 pints of water, 10lb. of sugar. Boil the sugar and water for a little while, then add the fruit, and boil till red, then test to see if it will jell. Half the quantity makes quite a lot of jam. Boil very quickly.

I have also been reading about the trouble some of your listeners have had with their maidenhair fern. I had some in pots in the house some years ago, but got very disheartened when they didn't do too well. Of course, sometimes, being busy, I'd forget to water them, and I have found out since, that they are great drinkers. Well, I took them out of the pots, and planted them in the shadiest place I could find near the house, and kept them covered from the frost. In no time I had a patch of maidenhair ferns that was the envy of everyone who saw them. I had also kept them sheltered from draughts. A few months ago, I thought I'd try them again in a pot. This time I watered them every morning, giving them a whole pint of water, and they are beautiful. I have given dozens of roots away.

—“Mrs. C” (Gisborne).

### Girdle Scones

Dear Aunt Daisy,

I heard you speak of girdle scones and pikelets, and how a well-known cooking demonstrator says that one must have a girdle for the former. Well, I have been married fifteen years, and still have no girdle! But I make girdle scones and pikelets two or three times a week. I make my scones on top of the range, on the oven side! I just sprinkle a little flour on the range, and when it browns slowly, I know it is ready. One soon gets to know how hot to have it. I turn out beautiful girdle scones, and I have no “secrets” or anything. My recipe is—2 cups of flour, 2 teaspoons cream of tartar, 1 teaspoon each of baking soda and salt; and mix to a soft paste with sweet milk, and a little cream if available. The pikelets I bake on the oven tray, right over the fire, but I have the range lids on. The tray needs to be fairly hot, and I grease it with a little butter. My recipe is 2 eggs, 5 dessertspoons sugar, 2 cups of flour, 1 teaspoon each of baking soda and salt, and 2 teaspoons cream of tartar, and a little cream or fresh milk. When the mixture runs from the spoon it is right. I always double this recipe, as my family are boys, so they last only a day.—“Hopeful” (Otago).

That is splendid, giving us the good tried recipes as well as the method of cooking. It was of gas ranges only that the cooking demonstrator was speaking when she said a girdle was indispensable. You have a good old-fashioned fuel range, you see. On an electric range, the hot plates on the top are thick, and serve quite well as girdles.

### The Peeping Toe

Dear Aunt Daisy,

Just a little hint for “toepeepers.” I had a pair of these shoes last summer, and my big toe would persist in coming through my stocking. They were good stockings and I was at a loss what to do, as I couldn't wear them with those shoes when mended; so I took out of the inside of the top of the stocking a piece enough for a decent patch, and sewed it on neatly over the hole. I found it to be O.K. as it is the same colour, and no one could see the patch, unless I took off my shoe. I gave the tip to quite a number of girls, and they found it very useful, for you can't throw good stockings away, nor can you wear them mended when peeping through the hole.

—“Lancashire Lass.”

Thank you—what a good idea. Your sketch was very clear and good and I wish I could reproduce it here. The material from the inside top part of the stocking is very strong, and would make a good patch. Very ingenious. Silk stockings have been so much in the news lately that this hint is particularly timely.

### Thrift in Jam Making

Dear Aunt Daisy,

I always listen to your session, and hearing you talk on recipes for thrift, I wonder if you have ever tried this one for jam. I have made my jam by this method for years, and it keeps perfectly. Weigh the fruit, and to each pound use ½ pound sugar and 1 heaped teaspoon of salt to every four pounds of fruit. The saving in sugar is considerable. The salt acts as a preservative, and the colour and flavour of the jam are excellent.—E.S. (Mosgiel).

So glad you reminded us of this method, E.S. I have heard of it, but have not tried it myself.

*I feel 30 now!*

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