

(Continued from previous page)
a hot dish. Mash 6 or 7 potatoes, season, add 1 dessertspoon butter. Arrange potatoes round edge of dish.

Bananas with Bacon

Take six bananas and ¼ lb. bacon. Roll half lengths of peeled bananas in strips of bacon. Secure with toothpicks. Bake in a greased oven-proof dish in a hot oven, about 15 minutes or so, until the bananas are tender, and the bacon is crisp. Baste at least once during the baking. Whole bananas may be wrapped in bacon and cooked in the same way.

Cheese Patties

Line little patty-tins with a good pastry. Then beat up an egg, mix in about 2 ounces of cheese, season with pepper, salt, and cayenne, and add a teacup of milk. Fill the pans, cover with a pastry lid, and bake. A little chopped bacon added to this makes them even more delicious.

Cheese Beanies

This is an original recipe requiring half a pound of lima beans cooked in salted water till quite tender. Mash and mix in 3 ozs. grated cheese (packet cheese is nice), a little chopped onion (three spring onions, green part and all, for preference), seasoning, about 1 tablespoon of flour, and 1 beaten egg to bind. Form into rissoles, flour and fry in boiling fat till golden brown. Reserve a little of the beaten egg to dip the rissoles in before flouring. Serve very hot with or without vegetables.

Cheese Salmon Timbales

Flake and bone a 1-lb. tin of salmon. Mix with one cup of soft breadcrumbs, ¼ cup of milk, 2 tablespoons melted butter, 1 tablespoon chopped onion, 2 beaten eggs, salt and pepper. Bake in buttered custard cups in a moderate oven about 30 minutes, or in a big pie-dish. Unmould, and serve with this hot sauce: Melt 1 oz. cheese (packet cheese) in a double boiler, and add one-third of a cup of milk, stirring until smooth. Serve with mashed potatoes topped with green peas.

FROM THE MAIL BAG

Quick Raspberry Jam

Dear Aunt Daisy,

I wonder if you could give me the new recipe for making raspberry jam? Made by the old way, it is very dark—not the right colour at all. I have heard there is a new way, in which you boil it just a little, or not at all. Can you also tell me why jam goes sugary on top after it has been kept a while?—“Raspberry” (Bluff).

Yes, I have that short-boiling method, and very good it is, too. Bring the berries to the boil, then add a pound of sugar to every pound of fruit, and boil hard for only three minutes. As well as keeping the bright colour and natural flavour, it does not lose nearly as much weight as by the old method. Of course, you must be certain that absolutely all the sugar is dissolved properly before counting the three minutes' boiling. If the sugar is warmed before being added it is a help. It is the sugar not being properly dissolved which is generally the cause of the jam going sugary; which answers your other question. No water is needed with this recipe. Just crush a few of the berries

until the juice begins to run. Strawberry jam may be made in the same way. The main point to remember is to boil very hard for three minutes, giving it plenty of room in the pan.

Silver-Polishing Cloth

Dear Aunt Daisy,

Years ago I had a recipe for making a dustless duster; and a polishing cloth, for use after washing table cutlery, etc. If you happen to have same, could you put them in your page? I should appreciate it very much.—“Grateful.”

Yes, I remember that recipe for a polishing cloth, and what a good idea it was! The proportions are 1 teaspoon of plate powder, 1 teaspoon of ammonia, and 1 teacup of cold water. Mix well together, dip a tea-towel in the mixture and soak it all up. Hang on the line to dry; and then simply dry the silver on this cloth after washing in hot water. Perhaps a final rub up with another clean cloth might make the silver brighter still.

Here, too, is another mixture, supposed to be equally good—two tablespoons of ammonia, four of whiting, and eight of water. Soak the cloth, hang out to dry as before. The cloth may be a little dusty just at first.

Then there is a useful mixture of which one puts a dessertspoonful in a bowl of hot water, and the silver is popped in it after washing, and then dried either with one of these prepared cloths, or even with an ordinary clean one. The silver never needs to be cleaned—such a long job—if this method is used, so keep the following recipe.

SILVER-CLEANING MIXTURE: In one pint of boiling water melt the following: 1 tablespoon borax, 1 tablespoon whiting, 1 tablespoon washing soda, and 1 cup flaked soap. Keep it in golden syrup tins, and put a dessertspoonful in a bowl of boiling water. Then as you wash the silver, put it into the bowl and leave for ten minutes or so; then dry on a clean cloth.

DUSTLESS DUSTER: This is simply a square of butter-muslin soaked in one of the good mop oils for twenty-four hours, and then dried. Put only a little of the mop oil into the tin supplied with the mop, and shut the duster in. It is just as well to use a coloured butter-muslin, for if you have white it so soon looks dirty and you feel bound to wash it before it is really necessary.

New Scones for Old!

Dear Aunt Daisy,

I would like to give you this little helpful and economical hint. To freshen

up “day over” scones, and make them like new and fresh ones, just stand them in an aluminium saucepan with the lid on, and put over a slow heat (I turn my electric hot-plate to “low”) for about fifteen minutes. They are just as if freshly baked! This tip was given to me by a friend, so I pass it on to the Daisy Chain.—“Dorothy Ann” (Christchurch).

What a good idea. Have you heard of making a stale loaf of bread fresh by dipping it for a few minutes in water, or milk, and then putting into a hot oven until dry again? I've never tried it myself, but would be glad to hear from anyone who has.

A Mother on Whooping Cough

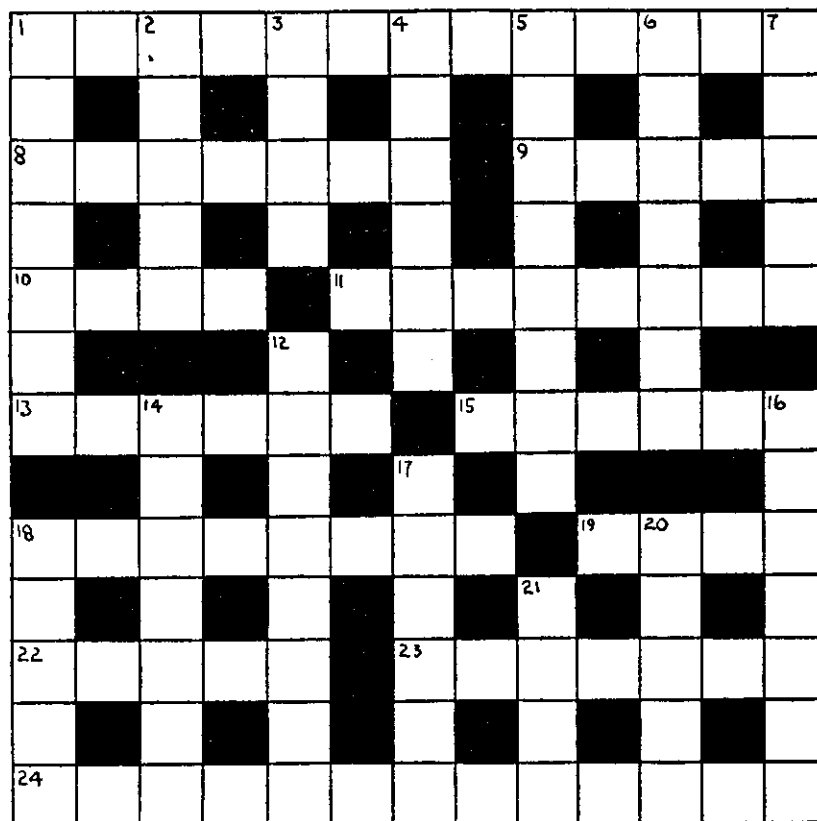
Dear Aunt Daisy,

While listening to your session this morning I heard you mention our friend with the seven children all threatened with whooping cough. Well, I can assure her she has my deepest sympathy, as I had my five all down at once with the same thing. The turnip juice is just grand, but here is what I found helpful as regards their meals. I altered my kiddies' mealtimes to suit the complaint, because I found that first thing in the mornings and then again when the evening air

was approaching, the children were most sick. So the first thing, I gave them fruit drinks—either orange or lemon, but preferably lemon, as it helps to cut the phlegm. Then at 8 a.m. I gave them cereal and dry toast, with a glass of warmed milk, into which one half teaspoon of marmite had been added. I gave the hot meal at mid-day; the vegetables, and so on. Then at 4 p.m. I gave them their evening meal, and if they wanted anything before going to sleep they got a glass of a good milk preparation, and believe me Aunt Daisy, they got over the whooping cough very well. It does help so much if they can keep the biggest part of their food in the stomach until it is digested. That is why I gave them the main meal at mid-day. Tell our friend not to give malt while the sickness persists, as it is money wasted—at least, that is what my doctor told me. But after the sickness stops, give them plenty of malt and cod liver oil, and keep on with the night-cap of hot milk. My five children had it in the winter, and were bad only for six weeks, although they had it severely. A lamp and a well-known inhalant helps the breathing while they sleep.—“Constant Listener” (Wellington).

The Listener Crossword (No. 41)

(Constructed by R.W.C.)



THE LISTENER CROSSWORD (Answer To No. 40)

M	A	R	T	I	N	I	M	I	T	R	E
O	C	N	I	I	L						
I	M	P	E	R	T	I	N	E	N	C	E
A	R	A	C	A	T	F	M				
M	A	N	D	R	A	K	E	R	O	T	E
A		E	E	B	I	N					
N	O	R	M	A	L	F	I	L	L	E	T
U	A	M	S	N		A					
E	V	I	L	S	P	I	N	S	T	E	R
N	M	S	O	A	O	Y					
S	P	E	C	T	R	O	S	C	O	P	E
I	N	U	N	L	E						
S	A	T	I	N	S	H	E	A	R	E	D

Clues Across

- His Scotch zeal results in a flower.
- Equilateral but not rectangular parallelogram.
- Surname of Lee and Spencer.
- Animal concealed in 1 down.
- Is our log? (anag.).
- Five-cent piece.
- Of no Sir—This is a prayer.
- With a map Nora displays a wide prospect.
- Flat-bottomed boat.
- A dishonest staff?
- This is not decent.
- Torments Davie (anag.).

Clues Down

- Hearten (anag.).
- Band of singers.
- Signs of distress from the Boss.
- Get a move on.
- Ariel, try to be concerned with books.
- Fervent.
- Chasm.
- Guardsman's cap.
- Study shape in order to adapt oneself to a pattern.
- An anagram of this word forms the title of one of Samuel Butler's books.
- Tribute.
- Measured by steps.
- French term of endearment.
- Largest of the five continents.