

the almost universal use nowadays of a well known household cleanser (whose trade name I cannot give here), with which most people rub round sinks or baths after use, obviates the necessity of the soda, for it effectively cleans the pipe, too, as the water runs down it. Chloride of lime is another good thing for keeping the pipe clean, and a little dropped into it, and hot water trickled through, is a good practice. Kerosene is another good thing to use for a partially blocked sink—let some boiling water run in first, then a cupful of kerosene, and then more boiling water. As a preventive, many people pour a cupful of kerosene down the pipe the last thing at

"Shrove Tuesday" is the day before "Ash Wednesday," and is always known as "Pancake Day." It falls this year on February 25, so here are two recipes for nice pancakes.

Put 3oz. of flour into a basin with  $\frac{1}{2}$  teaspoon of salt. Mix gradually with  $\frac{1}{2}$  pint of milk, working to a smooth paste; then add 3 eggs, well beaten. Have a frying pan hot — put in enough butter to grease pan — pour in batter to well cover the bottom of the pan. Turn with a knife, or toss it when it is done underneath, and brown the other side. Turn it out on to a hot dish, sprinkle with sugar, and squeeze over a little lemon juice. Roll up, and serve at once, or it will be tough. The batter is better if it is stood several hours, and just before cooking add a little baking powder — about quarter of a teaspoonful.

**ST. GEORGE PANCAKES:** Three tablespoons of flour, a pinch of salt, 3 tablespoons of milk, 1 tablespoon of water, 4 eggs, a pinch of nutmeg, and 1 teaspoon ground almonds. Mix to a very smooth batter and pour into the hot buttered pan. Turn after one minute, then turn it again, till nicely browned both sides. Put it on to a hot dish, spread with strawberry jam, and fold the circle in half. Fold in half again, so forming a triangle. Sprinkle with lemon juice and serve hot.

*night about once a month, and then flood with hot water the next morning. In any case, my plumber assured me, do not use caustic soda in your sink, but ordinary washing soda is very good indeed.*

*Dear Aunt Daisy,*

As a constant and very interested reader of your page in *The Listener*, might I give my assurance that the method of freshening a stale loaf is an excellent one, but one need only run the tap on the loaf till the whole surface is moistened—no more. On removing from the oven, wrap the loaf closely in several tea towels to keep the steam in, and one's family will complain no more about stale bread! I follow the same method with stale scones, with excellent results.

I wonder if anyone can give me information regarding granulating honey. We have a number of hives, and when we grow tired of eating comb-honey I

uncap it and strain it, but liquid honey is messy and unpopular in my household. Is granulation merely a matter of age, or does one have to mix something with the honey? I should be sorry to take the latter course if it were not necessary. I should be deeply grateful for help in this matter.—F.K.J. (*Te Awamutu*).

*I believe the granulation of the honey is a matter of both temperature and time, but especially of temperature. If you can put your strained honey in a refrigerator or in a very cool place it will granulate much more quickly. Do not, however, keep it always in the refrigerator, but just in a dry place. There is definitely nothing to be added to the honey, which is, in itself such a good food, requiring no digestion and supplying heat and energy, besides being naturally sterile. No microbes can survive in honey, which is why it keeps indefinitely. I must give a special article to honey in this page very soon. If anyone can help me by sending in some good information about it, I shall be grateful.*

Dear Aunt Daisy,

I wonder if you can let me have a recipe for Turkish Delight? I have tried several recipes, but the result is more like jelly or ju-jubes. My husband said it isn't "Turkish" and the flavour isn't right! Do you think rose-water for flavouring would perhaps make it seem more like the real thing? I use powdered gelatine, but several recipes say leaf gelatine. Is there really any difference in the action of the latter?

—“Sweet Tooth,” (Wellington).

Well, I daresay some kindly Link in the Chain will know exactly what you mean about the flavour and the "texture" of the Turkish Delight, which your husband remembers, and longs to recapture, so to speak. In the meantime, here are two good old recipes sent to me by friendly listeners. Both use the powdered gelatine, which has now taken the place of leaf gelatine. It is much easier to handle and use; and I am sure that it is not upon the use of leaf gelatine that the success depends.

**FIRST RECIPE:**—Boil one cup of hot water, 2 cups of sugar, 4 dessertspoons of gelatine, and one saltspoon of citric acid together for twenty minutes. Do not stir after it boils. Remove from the fire, and allow to cool. Divide the mixture and colour and flavour as liked.

*Pour into buttered flat dishes. When set, cut into squares and roll in icing sugar.*

**SECOND RECIPE:**—One ounce of powdered gelatine, 1lb. of white sugar, 1 teaspoon of citric acid, and a quarter of a cup of cold water. Soak the gelatine in half a cup of water for 2 hours. Then put it into a pan with the sugar, and acid, and the quarter cup of cold water. Boil for ten minutes, then add one teaspoon of essence of lemon. Strain the mixture through muslin, and put on two dinner plates. Colour one plateful pink. When set, cut in small squares, and roll in icing sugar.

Dear Aunt Daisy,

I read your Page in *The Listener* every week, and noticed a week or so ago someone who had written to say she stuffs her pillows with bulrushes. I wonder if she would give a few more particulars about it, as I would like to try it? What time of the year do they have to be gathered, and do they have to be put through any process such as drying, etc.? I would be very grateful for more information and will watch for a reply in *The*

**Listener** as we cannot get the ZB Stations here in daylight.

—“Golliwog” (Cromwell).

*It was rose petals, not bulrushes, which the lady used to stuff her pillow with — just dried rose petals. It took her all one summer to collect enough for one, and to get them thoroughly dry—so it would take a good while to make the proverbial Bed of Roses! I do not know anything about using the fluffy tops of bulrushes, but I should think that if it is possible at all we shall be sure to find out all about it from some Link in our well-informed Daisy Chain.*

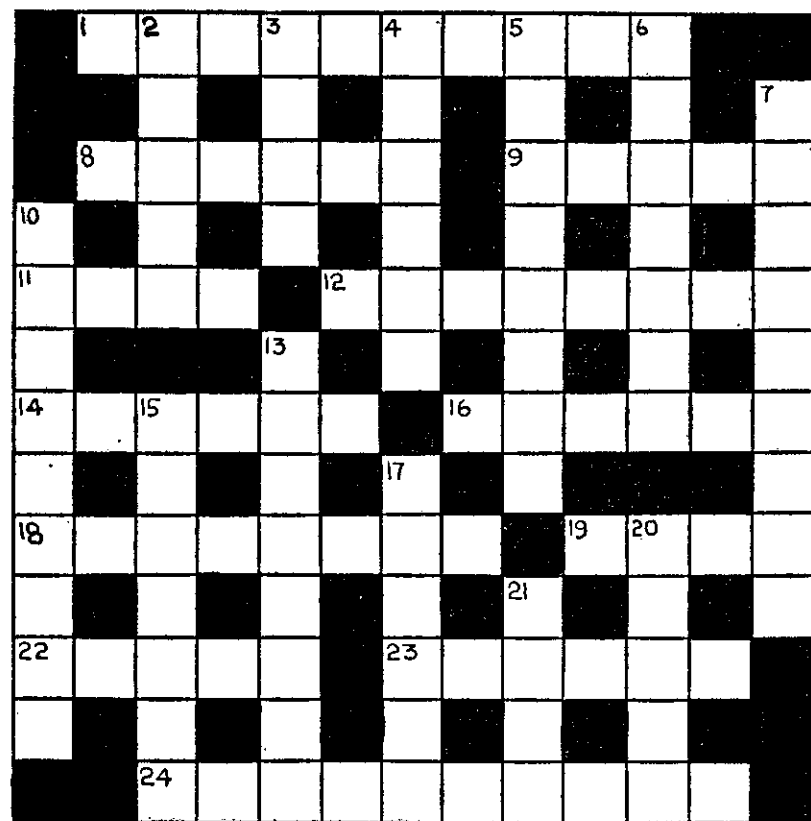
Here is another note about a rose petal cushion:

### With Orris Root

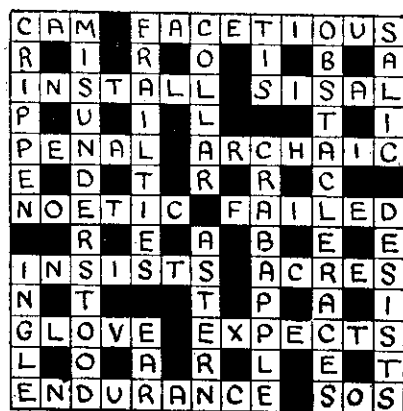
Dear Aunt Daisy,

I heard you asking about a rose cushion. Well, I had one for years. It is worn out now, and I have not replaced it as yet, for it took me two years gathering for it. I just dried the petals of roses and clove pinks; and when the cushion was filled, I added 4oz. of orris root from the chemist; and renewed the root once a year. That gives a delicate scent to the roses.—“*Waituna West.*”

(Constructed by R.W.C.)



(Answer to No. 46)



### Clues Down

1. You need a clean rivet to make this projecting beam.
2. The subject of Petrarch's sonnets in a different guise.
3. Draws off.
4. A bird found in 15 down.
5. People who are 11 across and disorderly.
6. Perhaps men rant over it, but it interests women more.
7. Means rest for the one who directs the course.
8. A surgical parent?
9. Major diatonic scale.
10. Age deigns to give a fencing command.
11. See 5 down.
12. Ate pears (anag.).
13. Alienate from little short of greatness.
14. Silent in order to gain support.
15. In Lenten surroundings I am merciful.
16. Standing.
17. Paul becomes confused in a postscript—this is fine!
18. De Gaulle and Franco, for instance.
19. The subject of one of Moussorgsky's songs.
20. This machine is composed of an English article and a French one.
21. If gently, this is one meaning of 3 down.
22. Angle in order to gather corn.
23. A prickly form of piston.
24. Reaps and rests—evidently on another's property.