

# FALSE TEETH

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(Continued from previous page)

and 2 tablespoons of vinegar. This is delicious with cold corned beef, especially when salad greens are scarce.

(3) **Apple Scones.** One grated apple in the usual scone mixture, using a little less milk, and 2 tablespoons of sugar.

(4) **Apple Gems.** One cup of sugar; ½ lb. butter; 1 egg; 1 cup chopped raisins; 1 cup stewed apples; 1¼ cups flour; 1 teaspoon cinnamon; 1 teaspoon spice; ½ teaspoon ground nutmeg; 1 teaspoon bicarbonate of soda in a little hot water, and a pinch of salt. Bake in hot gem irons.

(5) **Apple Sauce Cake** (to keep—no eggs). One cup of sugar; ½ cup butter; 1 cup stewed apple dry and unsweetened; ½ cup seeded raisins; 2 cups flour; ½ cup sultanas; 1 tablespoon peel; ¼ cup nuts; 2 level teaspoons soda; ½ teaspoon cinnamon; 1 tablespoon hot water, and a pinch of salt. Cream the butter and sugar, add the cold apple, then fruits; dissolve soda in hot water; add sifted dry ingredients. Put in greased tin, sprinkle nuts on top, and bake in a moderate oven for about an hour.

(6) **Trifle.** One small stale sponge cake, place in glass dish, and pour over 1 pint of warm red jelly. Slice four bananas, and grate 3 raw apples, place on top, and then pour on 1 pint of custard when cold. Top with whipped cream and decorate with nuts, and the cores of the three apples cut in half, and a slice taken off the bottom to make it level. Then take a teaspoon and fill the core cavity with a little of the jelly which has been kept back. It makes a pretty five petalled daisy and looks very pretty. Place these six core-halves containing the jelly, on top of the cream when set, and sprinkle with nuts.

### Extra Uses

**Cider.** From the peelings and leftovers of some of the above recipes, I made 3 bottles of cider by putting them in a large basin, adding 1 cup of sugar, ½ packet of raisins, and 1 sliced lemon;

nearly covering all with cold water, and stirring every day for four days. Strain and bottle.

**Pips.** I even keep the apple seeds, as the children love threading them, sometimes combining them with pumpkin seeds, to make necklaces for themselves. Given a coat of clear enamel when finished, they really look pretty. It provides them with a wet day occupation, besides developing their artistic sense, as so many designs are possible.

**Health Drink.** Every night I grate half an apple into a cup, add 8 raisins, and fill with boiling water. Cover and leave till morning; on rising the children (two) drink the liquid, and eat the apple and raisins. It is a mild laxative, and pleasant to take, too.

**Removing Skins.** If any one cannot digest apple skins, and yet wants the goodness which lies just under the skin, put the apple into a basin, pour boiling water on, leave for 2 minutes, and the skin will rub off very thinly, leaving the goodness behind.

Keep an apple, if possible, in your cake tin, especially with fruit cake, and it will keep it moist for a long time.

I always try and keep an apple in the pocket of the car for use when the windscreen wiper refuses to work properly in heavy rain. Cut the apple, and rub it on the wet windscreen. After that treatment, the rain drops will not hang, and blur one's vision.

And, of course, you know that an apple eaten raw with a glass of milk, cures rheumatism.

Even the Budgie can say "Billy wants some apple please," so he gets a wee piece, and, of course, the canary gets his daily slice, so altogether we are all very apple conscious.

The empty case, I used to make a bedside table and slipper box for the children's bedroom. The lid was used to make a shelf half way up the box, which was stood on its end, the whole box being covered with cretonne.—Mrs. "Backblocks" (Pehu, Uriti).

## Preserved Beans

I have just been salting down some beans for winter; I am trying the sugar and salt method you gave for the first time. A good many of the beans are too large, so I shell them like peas, and cook them much in the same way—i.e., barely cover with boiling water, adding sugar, and salt. Drain when soft and add a small lump of butter. They can also be served with a plain melted butter sauce.

I have received many hints from your pages, and many helpful recipes. I often wish your session was given on one of the National Stations, but we appreciate getting it in *The Listener*.

—Mrs. K. (Gisborne).

I should think the beans would have a fine flavour when cooked like that. I suppose they could be dried for winter, and used like Haricot or Lima beans! I'm sorry you can't hear all the many little hints, besides recipes, which crop up in the letters, and which I put over the air during my National sessions in the mornings. We must look forward to the time when we put up a local broadcasting station at Gisborne, or near enough for that district to be well served.

## Hydrangeas

The best thing to do to keep these is to stand them in glycerine and water (half and half) to a depth of about six inches. Just put this in the big vase or jar, and leave the hydrangeas in. Don't bother to watch whether they have got dry, for when they have absorbed the glycerine they will just stay good for some months, and need no more water. The stalks should have been split or bruised to allow them to absorb the liquid.

I once overheard a lady telling a friend when picking hydrangeas to wait until the little inside flower is full out. If you look at each little blossom on a hydrangea head, you will see that there is a miniature flower in the middle, surrounding the stamens. This opens out too, after a while, and this lady said to wait till then before picking them, as they will then keep indefinitely. Also, some say to put a little alum or sugar in the water in the vase.

## Weeds in the Garden Paths

Dear Aunt Daisy,

Will you tell the Link in our Daisy Chain, who wanted to know how to kill the fast growing weeds in her stone-flagged garden path, that the best thing is common salt? My husband is a gardener, and he always uses this common coarse salt which I think he gets in sacks from the freezing works, or one of those places where they keep that salt. I have seen him put it on very thickly, and I know it kills the weeds.—A.D. (Newtown).

Many thanks; here is another idea, sent by our "Garden Lady" at Motueka.

Dear Aunt Daisy,

I am happy to be able to help the Link who is wondering what to do about the weeds in her "crazy" path. To one gallon of hot water add 1 lb. of washing soda, 1 lb. of salt. Bring to the boil, and while still boiling, pour in little jugfuls on to the roots of the weeds. If possible, loosen the stones slightly. They can be pressed down again afterwards. Two applications in one week will keep the paths clean for many months. Care must be taken, of course, that the hot liquid does not reach the flower border.—"Garden Lady."

## FROM THE MAIL BAG

### Pikelets with Yeast

Dear Aunt Daisy,

I made a batch of Hot Cross Buns yesterday from your recipe in *The Listener*. They are all eaten already!

Now I am wondering if you can give me the instructions for making pikelets with yeast.—"Fruitlands" (Blenheim).

Yes, here is your recipe, I asked over the air for it, and the ever reliable Daisy Chain supplied it at once.

One egg, 2 breakfast cups of flour, pinch of salt, 1 cup slightly warmed milk, 1 teaspoon of compressed yeast, or 1 dessertspoon Brewers' yeast. Add the milk and yeast to the beaten egg. Gradually mix in the flour and salt. Cover, and keep in a warm place for two hours. Drop in spoonfuls on to a hot girdle. These can also be baked in the oven in saucers.

### To Keep Hydrangeas

Dear Aunt Daisy,

Could you, or some of your listeners, tell me the best way to preserve hydrangea blooms for winter decorations? The frost spoils them when left on the bushes. I would like this request answered in *The Listener*, as we do not get your session very clearly.

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