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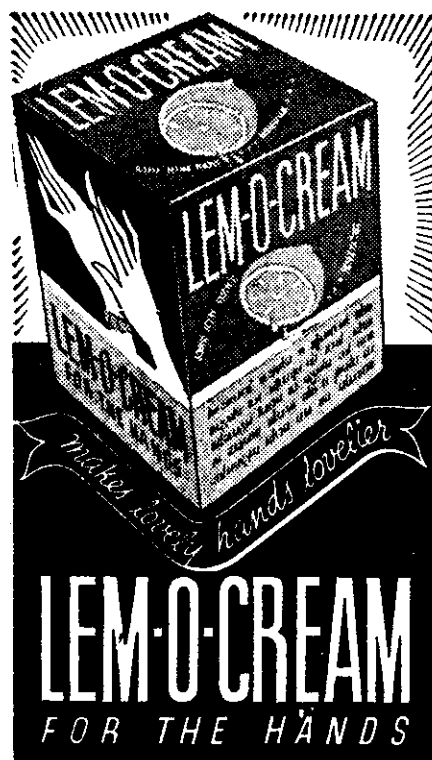
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(Continued from previous page.)

of sugar, 1lb. of sliced onions, and ¼oz. each of cloves, cinnamon and peppercorns. When brought to the boil, add the tomatoes drained from salt, and simmer gently till tender. Put into bottles or jars, and place a few pieces of root ginger on top of each jar or bottle.

### Green Tomato Jam with Lemons and Ginger

Eight pounds of green tomatoes, 6lbs. of sugar, ½lb. preserved ginger and 4 lemons. Grate the rinds of the lemons, and squeeze out the juice. Cut up the ginger and the tomatoes. Just boil all the ingredients together until it will set when tested, possibly about 2 hours.

## FROM THE MAIL BAG

### Preserving in a Benzine Tin

Dear Aunt Daisy,

Here is a hint that might come in handy to some of the Daisy Chain: it is how to can fruit in a benzine tin when jars are scarce. Wash out a benzine tin with hot water and rinse well. Solder a small patch over the hole used for draining off the benzine. Cut out a hole in the top, not too near the edge, large enough to admit an apple. Wash and wipe the fruit to be canned, or peel apples and pears. Fill the tin through the hole until quite full; add about 1 gallon of syrup (sugar and water mixed will do). Take a clean piece of tin, cut to fit over the hole, rub round with flux and solder it. Tip the tin over and test it, taking care no moisture can escape anywhere. Then puncture with a nail on top of tin to allow steam to escape, and put the tin on the range until the whole has come to the boil. Remove and drop solder on the nail hole. When jars are more plentiful in

winter time, this tin can be opened and the fruit re-bottled. Tomatoes done the same way with a little salt instead of sugar keep perfectly.

### Pickled Cucumbers

Thank you, Aunt Daisy, for the hint about the golden syrup tins. I am going to save them from now on. This is the Jewish method of pickling cucumbers: line the bottom of a jar with vine leaves, put in a few chillies, pack in the cucumbers, and place on the top more vine leaves, and more chillies. Two teaspoonfuls of small chillies are enough to allow for a large jar. Make a brine, allowing two cupfuls of salt to a large bucketful of water. Fill up the jar with the brine, and tie down with brown paper.

It is essential that the cucumbers should be green; yellow ones spoil the pickle. Leave for three weeks before opening. It is better to pickle the cucumbers in rather small jars, as when opened they must be used at once. I hope these hints will help some of your listeners.—Mrs. W. H. N. (Murchison).

That is a very good idea to preserve the fruit in a benzine tin, while your other jars are all full. Thanks too for the cucumber pickling recipe.

### White Sponge Cake

Dear Aunt Daisy,

Could you tell me how people get their sponge cakes so very white? Personally, I prefer the sponge to have a golden look, but I have noticed in many shows that the prize-winning sponges, billy or otherwise, are nearly snow-white! So consistent is this, that I am coming to think that this must be a necessary condition in a good sponge. I have several times won the trophy for the most points at quite big shows, but still my sponges don't "click." Can you assist me?

—M.B. (Seacliff).

Here are some good replies to your question, M.B., which I put "over the air" to the big Daisy Chain:

Dear Aunt Daisy,

Listening to your session, I heard you asking if anyone knew why "Prize Sponges" always seem to be whiter than others. On one occasion, I went to a cooking competition, and the winning sponge was decidedly white. I managed to get the recipe, and at a later date made the sponge, and was quite surprised to find I had won the first prize. This particular sponge is made with arrowroot, which makes the sponge white. Two main items with this sponge are to sift the dry ingredients several times, and to beat the whites till very stiff. Hoping this recipe will be useful.

—"An Interested Listener."

### Arrowroot Sponge

Three eggs, a scant ¼ cup sugar, 2 small teaspoons flour, ½ cup arrowroot, ½ teaspoon carbonate of soda, 1 teaspoon cream of tartar, and some vanilla.

Sift the dry ingredients several times. Separate the whites from the yolks, and beat the whites in a warmed basin, then add the sugar gradually, and beat thoroughly till the whites will hold their own. Then add the yolks separately and beat well. Fold in the dry ingredients, lastly the vanilla and bake in well-greased and floured sandwich tins about twenty minutes at about 375 degrees.

Dear Aunt Daisy,

I usually find that when mixing a sponge, it is whiter if I beat the eggs,

add the sugar, and then beat till thick and creamy; than when I beat the butter and sugar together and add the eggs. I usually find the following sponge goes quite white:

Two eggs, 1 teaspoon cream of tartar, ½ teaspoon carbonate of soda, 1 cup of flour, 1 tablespoon of butter, 2 table-spoons of milk, and ¾ cup of sugar. Beat the eggs, add sugar, then beat till thick and creamy. Then sift flour and cream of tartar, and add to the mixture. Now boil the butter in the milk, stirring all the time. Then add the soda, stir well and add to the other ingredients.

I cannot tell the reason for this sponge being whiter than the ones which I make with 2 eggs, using baking powder, and creaming the butter and sugar first, then adding the melted butter and eggs and milk, and adding to the dry ingredients.

I hope this recipe may help the problem of whiter sponges. It will do also do for Leamingtons and Pyramids, if the mixture is cut into squares, dipped in half-set jelly, and rolled in coconut.

—L.D. (Khandallah).

### Toffee Apples

(1). "Laddie," Thames Valley (aged 10), says "My Mother's recipe is corker." Two cups of sugar, 1 cup of water, 2 tablespoons of vinegar, and 1 teaspoon of golden syrup. Boil all together until it "snaps" in cold water. Remove pan from the fire and stand in boiling water. Quickly stir in 1 teaspoon of butter, and sufficient red colouring. Insert a skewer in each washed and dried apple. Dip in the toffee, coat well, and dry on grease-proof paper.

(2). From Kaiwarra: Boil till crackly 1 cup each of brown and white sugar, ½ cup each of water and vinegar. Remove from heat, dip in the apple (on a skewer), and leave to dry. Wrap in greaseproof paper to prevent from becoming sticky.

(3). Toffee Apples: One cup of golden syrup, 1 cup of sugar, and about twelve medium apples. Put the syrup and sugar in a small saucepan over a slow heat, and stir till the sugar is dissolved. Let it boil undisturbed until a few drops poured in cold water become brittle. Dip in the skewered apples, and stand on buttered plates with the skewers upright till cool.

### Butter in Overseas Parcels

Dear Aunt Daisy,

I read in a letter in *The Listener* inquiring if butter could be sent to England, so would like to send on the following information. Yes, tinned butter can be sent. One has only to go to one of the well-known chain grocery stores, pay the manager 8/- and instruct him to send two pound tins of butter to the required address in England. He sends it on to the Government, and they do the rest. They also stock the butter in one-pound tins (sealed) for 2/1d., which you can post yourself if desired. The same also applies to tinned honey and cheese. I expect all grocers extend this service to their customers, but I only happen to know of my own grocery store, as I have sent through them.

Hoping this may be of some help to any who have friends or relations overseas, as we all have these days. Personally I have four brothers to send to.

—Butterfingers (Taranaki).

Thank you so much for telling us of your experience—it will help a lot of people, I am sure.

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