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GLAXO LABORATORIES (N.Z.) LTD., BUNNYTHORPE

(Continued from previous page)

Jam Pudding

This is a very cheap pudding. Use good fresh dripping. Some people squeeze a little lemon juice into it, which makes it more palatable. Warm together ¼lb. of good dripping and ¼lb. of jam—any jam you like. Add one cup of milk, 1 teaspoon baking soda, a pinch of salt, 1 cup of flour, 1 teaspoonful of spice, and any fruit to taste. Steam for 2½ to 3 hours.

R.A.F. Pudding

One pound of flour, 1lb. of stoned raisins, 1lb. currants, ¼ to ½lb. mixed peel, 1lb. grated raw potatoes, 1lb. grated raw carrots, 1 lb. breadcrumbs, good pinch salt, 1lb. grated suet, and a small cup of sugar if desired, although the carrot is sweet, and the other fruit. Prepare the fruit, mix all the ingredients together well, and boil four hours or more.

FROM THE MAIL BAG

Household Hints from Queenstown

Dear Aunt Daisy,

Do you remember telling us how when you were in Queenstown you threw up the window of your charming bedroom and looked out and over the Lake? I was not able to get across to see you—no petrol—and we cannot as yet, walk the Lake!

It is a pity you couldn't see our skies lately—brilliant red with streaks of green. This green means snow, especially when it fades to lemon, and then purple. The other night, we had a fearful wind—no rain with it, but lightning, and that, too, means snow. Heavy fogs have been lying at certain times on the mountains—just a band—that denotes how far down the snow will come.

I am enclosing a few hints which I thought might be of use to you.

(1) Grate all small old pieces of soap, boil them up on the range with water and washing soda. This is excellent for washing day.

(2) Put all the odd pieces of fancy toilet soap in a tin and hang on the hot water tap over the bath. This makes the water soapy. Children love this. I use a cocoa tin enamelled to match the bathroom. I put a wire handle on the tin and make the holes in the bottom with a nail.

(3) **MOCK CREAM:** Two tablespoons of raw sugar—(not brown), 2 tablespoons of butter, and 2 tablespoons of boiling water. Beat to a cream. The quickest way to make it is to pour the 2 tablespoons of boiling water over the butter, stir over heat until melted, then stand in cold water. Add the sugar and beat until it curdles, then till smooth. It comes quickly.

(4) Wear on cream or white coats a wee cream or white washable collar over the neck line, and the same with light summer coats. Make the collar the same shade as your shoes, gloves and handbags. This does protect the coat collar from dust and from the hair.

(5) **SHORTBREAD:** Remove one or two tablespoons of the flour and substitute almond meal. This does make a difference. Ground almonds could be used.

(6) **PORRIDGE:** When making a plain oatmeal porridge, use two parts oatmeal and one part sago. Wash and then soak the sago separately in plenty of water. In the morning, add it to the porridge minus the water. I haven't tried this with wholemeal—just the oatmeal.

(7) **BACON:** Smear with mustard before frying.

(8) In the kitchen I always keep a one-inch brush, for brushing pastry, etc., smearing mustard on bacon, or for brushing a burnt or scorched cake after it has been scraped with a nutmeg grater.

—“Queenstown.”

Many thanks for your interesting letter. Your skies must be a wonderful sight.

Making Soft Oatcakes

Dear Aunt Daisy,

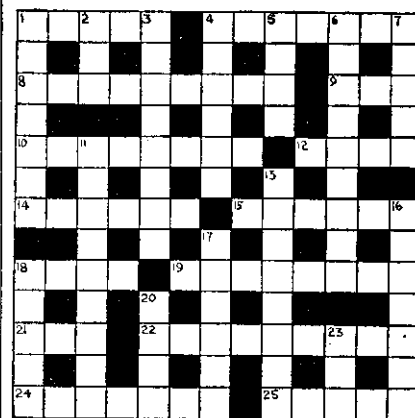
I read with much interest the appeal from “Interested Listener” for recipes for making “soft oatcakes.” I have vivid recollections of helping to make them in my boyhood days—(you see a man is writing again!)—but I am sorry to say I cannot give the recipe as then used. However, I know that the ingredients, after mixing thinly, with yeast added, were allowed to “work” before baking on the backspridle (or girdle); and it was always a source of admiration to me to see them successfully turned over with the deft twist necessary to avoid disaster. If the cakes were made regularly once a week, a little of the leaven was left in the crock to leaven the next batch, yeast or rising being unnecessary in that case. After baking a week's supply, they were wrapped in a cloth and kept soft. I don't remember drying being resorted to. With bacon and ripe cheese cooked in a Dutch Oven, they made a substantial and enjoyable meal. I remember that the vulgar term for them was “Toerag,” and this same “Toerag” with cheese made many a meal for the working man.

In 1915 these cakes were still being sold as your correspondent writes, and it was my delight to enjoy them again after thirty years' absence. I was under the impression that a recipe had been brought back then, and if it can be found

THE LISTENER CROSSWORD

(No. 58)

(Constructed by R.W.C.)



Clues Across

1. This African ruminant begins all right.
4. Relations begin with a mixed drink.
8. Pack 5 down in a crate and he would scarcely show this result.
9. A very uncommon coin.
10. This flower suggests a wealthy match.
12. An insect conceals another.
14. Things are confused here—because of the dark, perhaps.
15. Charitable gift of a toy bun.
18. Scandinavian name for a young horse.
19. Ornamental trifles.
21. Frequently found with Bill.
22. Greek culture makes Helen slim.
24. Nautical jackets.
25. Swindler.

Clues Down

1. This race is often sat on.
2. A broken law.
3. Supply with water.
4. Linked (anag.).
5. First name of a recent visitor to New Zealand.
6. Name of the mount of the Knight of the Rueful Countenance.
7. Piece of turf.
11. String of words.
13. Object of scorn to a baseball fan.
16. Form of hay mask worn by Moslem women.
17. Sings.
18. Academy Award.
20. Traditional sign of a Quaker.
23. Help to make a girl's name.

THE LISTENER CROSSWORD

(Answer to No. 57)



I will certainly let you have it. I shall be interested to know if “Interested Listener” has made a success of your Staffordshire Recipe. It was never my good fortune as a boy to eat them with honey, but I would like to try it now, though I am no longer young.

—“Staffordshire Man.”

How very interesting. We would all be glad to have some more letters about oatcakes.



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